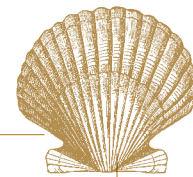




# SAN LORENZO



## Dinner Menu

### Appetizers & Salads

#### GRILLED CREOLE OYSTERS ~18

*Oregano Parmesan Butter,  
Breadcrumbs, Toast*

#### GRILLED OCTOPUS ~21

*Spicy Stewed Chickpeas, Chicories*

#### CLASSIC BEEF CARPACCIO ~29

*Filet, Wild Arugula, Fried Capers,  
Horseradish, Pecorino Romano*

#### CAVIAR SERVICE ~123

*Kaluga, Crème Fraîche & Onion Dip,  
Egg Mimosa, Potato Chips*

#### PROSCIUTTO PLATE ~21

*Olive Oil, Parsley, Cerignola Olives*

#### ARUGULA, CURLY CRESS, & PARMESAN SALAD ~14

*Black Truffle Vinaigrette*

#### SAMMIE'S CAESAR SALAD ~16

*White Anchovies, Pecorino,  
Crispy Chili Breadcrumbs*

#### ZUCCHINI FRITTI ~15

*Green Caesar Dip*

### Raw Bar

#### OYSTERS ~4<sup>EA</sup>

*with Fresh Horseradish, Mignonette, Cocktail Sauce*

*Glacier Point, AK / Pink Moon, P.E.I.*

*Kumamoto, WA / Irish Point, P.E.I.*

*Isle Dauphine, AL / Murder Point, AL*

#### SHRIMP COCKTAIL SCAPECE ~19

*Cauliflower & Peppers*

#### SNAPPER TARTARE ~23

*Avocado Mascarpone, Truffled Croutons*

#### GRILLED YELLOWTAIL

#### CARPACCIO ~24

*Pistachio, Mint, Bottarga*

#### CHILLED CRUDO PLATE ~24

*Olive Oil, Capers, Chive*

### The Pasta Course

#### FRESH LINGUINE VONGOLE ~28

*Manila Clams, White Wine, Chiles, Breadcrumbs*

#### LOBSTER BUCATINI ~45

*Nova Scotia Lobster, Spicy Arrabbiata*

#### SPAGHETTI POMODORO ~22

*Eggplant, Ricotta Salata, Fresh Basil*

#### FRESH SQUID INK CHITARRA ~36

*Crab, Sea Urchin, Jalapeño*

#### SCAMPI MILANESE RISOTTO ~41

*Gulf Shrimp, Saffron, Garlic Butter, Herbs*

#### TRUFFLE RISOTTO ~48

*Maitake Mushrooms, Sunchokes, Fines Herbes*

#### FRESH CRESTE DI GALLO ~21

*Pecorino Romano, Bottarga, Black Pepper*

### Fresh Gulf Seafood

#### MARKET FISH

*with Olive Oil, Capers, Lemon & Salsa Verde*

→ *Wood Grilled Mahi Mahi ~34*

→ *Grilled Calabrian Chili Swordfish ~36*

→ *Wood Grilled Gulf Pompano ~38*

#### FLOUNDER PICCATA ~41

*Lemon Veal Butter, Capers, Wilted Spinach*

#### RED SNAPPER À LA

#### FRANCESE ~41

*Steamed Asparagus*

#### PRAWNS IN VINEGAR

#### & BUTTER ~33

### Wood-Fired Grill

#### BISTECCA ALLA FIORENTINA ~125

*Prime Dry-Aged Porterhouse, Lemon Brown Butter, Rosemary*

#### COLD-SMOKED & GRILLED NIMAN PORK CHOP ~42

*Roasted Vidalia Agrodolce*

#### PRIME FILET MIGNON ~51

*Herbsaint Hollandaise or Lobster Américaine (add 12)*

### For the Table

#### SOFT POLENTA

*Salted Butter, Chives ~7*

#### CRISPY MARBLE POTATOES ~8

*Rosemary & Calabrian Chili*

#### PARMESAN TRUFFLE FRIES *Aioli* ~11

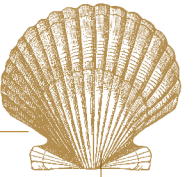
#### GRILLED CAULIFLOWER ~10

*Golden Raisins, Fresno Chilies, Pistachio*





# SAN LORENZO



## Bar Menu

### Spritz

#### SAINT VINCENT SPRITZ ~13

*Aperol, grapefruit, rosemary-honey, Prosecco*

#### BREAKFAST IN MILAN ~13

*Hayman's gin, Campari, lemon, orange oleo, Prosecco*

#### PASSION FRUIT 75 ~13

*Sainte Louise brandy, Avéze, passionfruit, lemon, Prosecco*

### Martini

#### SAN LORENZO MARTINI ~16

1. Choose from Hayman's gin or Tito's vodka
2. Dry vermouth, olive brine, or straight up
3. Prepared shaken or stirred
4. Castelvetrano olive or citrus twist to garnish

#### TUXEDO #2 ~16

*Old Tom gin, Maraska maraschino, dry vermouth, Herbsaint, orange bitters*

#### EL PRESIDENTE ~15

*Denizen 8 island rum, Hamilton petit orange shrub, Comoz blanc, Luxardo cherry*

#### COSMOPOLITAN CLASSICA ~15

*Tito's vodka, Combier orange, lime, cranberry, twist*

#### THE ESPRESSO MARTINI ~16

*Vodka, Tempus Fugit cacao, St. George NOLA, Frangelico, Intelligentsia espresso*

### House Cocktails

#### ROSA & TONIC ~13

*Malfy Italian Grapefruit Gin, Fever Tree tonic, lemon, lime*

#### ITALIAN MARGARITA ~14

*Cimarron Tequila, Cappelletti aperitivo, lime, citrus salt*

#### PIANTA PUNCH ~16

*Sazerac Rye, Faccia Brutto Fernet Pianta, Cinnamon, Pineapple Juice, Lime*

#### CLASSIC OLD FASHIONED ~14

*Buffalo Trace bourbon, demerara, Angostura, orange peel*

#### BRAULIO NEGRONI ~15

*Braulio Amaro, Hayman's London dry, Carpano Antica*

#### BIRDS OF PARADISE ~14

*Hayman's London Dry, Lillet Blanc, Giffard Abricot, Lemon, Basil*

### Beer

#### MORETTI LAGER ~6

#### REISSDORF KÖLSCH ~8

#### PACIFICO ~6

#### BELL'S TWO HEARTED IPA ~7

#### URBAN SOUTH HAZY IPA ~7

#### AVAL CIDER ~9

#### EINBECKER N/A LAGER ~7

#### PICCOLO BIRRIFICO SESON BOMBER

#### BOTTLE 750ML ~48

## Wines by the Glass

### SPARKLING

*Bisson Glera Frizzante, Liguria ITA ~12/58*

*Schraffenberger Brut Rosé, Mendocino CA ~17/83*

*Delamotte Brut, Champagne FRA ~24/118*

*Krug Grande Cuvée, Champagne FRA ~50/248*

### ROSÉ

*Cottanera, Etna Rosato, Sicily ITA ~13/50*

*Donnachadh Syrah, Sta. Rita Hills CA ~16/62*

*Gavoty 'Récital', Côtes de Provence FRA ~18/68*

### WHITE

*Attems, Pinot Grigio, Friuli ITA ~12/46*

*Donnafugata 'Anthúlia', Sicily ITA ~13/50*

*Tenuta Santa Maria, Soave ITA ~13/50*

*Murgo Carricante Etna Bianco, Sicily ITA ~15/58*

*Terlano 'Winkl' Sauvignon Blanc, Alto Adige ITA ~19/74*

*Vincent Girardin 'Cuvée Saint-Vincent' Chardonnay, Burgundy FRA ~22/86*

### RED

*Bindi Sergardi 'Sammie's Fiasco' (1L), Chianti ITA ~13/61*

*Argiano 'Non Confunditur', Toscana ITA ~14/54*

*Heitz Cellar Grignolino, Napa Valley CA ~17/66*

*Au Bon Climat Pinot Noir, Santa Barbara CA ~18/70*

*Sesti, Rosso di Montalcino ITA ~22/86*

*Clos du Val Cabernet Sauvignon, Napa Valley CA ~22/86*

