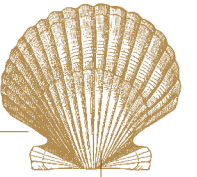


SAN LORENZO



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*

ZUCCHINI FRITTI ~15
Green Caesar Dip

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*

Raw Bar

SHRIMP COCKTAIL SCAPECE ~19
Cauliflower & Peppers

SNAPPER TARTARE ~23
Avocado Mascarpone, Truffled Croutons

**GRILLED YELLOWTAIL
CARPACCIO** ~24
Pistachio, Mint, Bottarga

CRUDO PLATE ~24
Olive Oil, Capers, Chive

CAVIAR SERVICE ~110
*White Sturgeon, Crème Fraîche Onion Dip,
Egg Mimosa, Potato Chips*

The Pasta Course

FRESH LINGUINE VONGOLE ~28
Manila Clams, White Wine, Chiles, Breadcrumbs

LOBSTER BUCATINI ~59
Nova Scotia Lobster, Spicy Arrabbiata

SPAGHETTI POMODORO ~22
Eggplant, Ricotta Salata, Fresh Basil

FRESH SQUID INK CHITARRA ~44
Crab, Sea Urchin, Jalapeño

SCAMPI MILANESE RISOTTO ~41
Gulf Shrimp, Saffron, Garlic Butter, Herbs

TRUFFLE RISOTTO ~48
Morels, English Peas, Fines Herbes

FRESH CRESTE DI GALLO ~21
Pecorino Romano, Bottarga, Black Pepper

Fresh Gulf Seafood

RED SNAPPER PICCATA ~41
Lemon Veal Butter, Capers, Wilted Spinach

HALIBUT A LA PLANCHA ~42
Spring Peas, Fava, Dill and Lemon Hollandaise

**PRAWNS IN VINEGAR
& BUTTER** ~33

Wood-Fired Grill

BISTECCA ALLA FIORENTINA ~125
Prime Dry-Aged Porterhouse, Lemon Brown Butter, Rosemary

WOOD FIRED NIMAN PORK CHOP ~42
Roasted Vidalia Agrodolce

PRIME FILET MIGNON ~51
Herbsaint Hollandaise or Crawfish Américaine (add 12)

For the Table

SOFT POLENTA ~7
Salted Butter, Chives

CRISPY MARBLE POTATOES ~8
Rosemary & Calabrian Chili

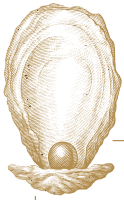
GRILLED CAULIFLOWER ~10
Golden Raisins, Fresno Chilies, Pistachio

STEAMED ASPARAGUS ~9

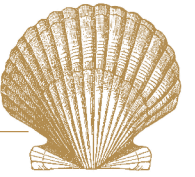
TRUFFLE FRIES ~11

Please ask your server
about our Gluten-Free
and Vegetarian Options





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. Castelvetro 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 ~18/88

Delamotte Brut, Champagne FRA ~24/118

*Billecart-Salmon 'Cuvée Nicolas François'
Brut, Champagne FRA ~60/298*

ROSÉ

Murgo, Etna Rosato, Sicily ITA ~13/50

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

Gavoty 'Récitai', Côtes de Provence FRA ~18/68

WHITE

Attems, Pinot Grigio, Friuli ITA ~12/46

Manni Nössing Sylvaner, Südtirol ITA ~13/50

Cieck Erbaluce, Caluso ITA ~14/54

*Benanti Carricante Etna Bianco,
Sicily ITA ~17/66*

*Terlano 'Winkl' Sauvignon Blanc,
Alto Adige ITA ~20/78*

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

RED

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

Capanna 'Rosso del Cero', Toscana ITA ~14/54

Valravn Zinfandel, Sonoma County CA ~15/58

Heitz Cellar Grignolino, Napa Valley CA ~17/66

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

La Torre, Rosso di Montalcino ITA ~22/86

*Auctioneer Cabernet Sauvignon,
Napa Valley CA ~26/102*

