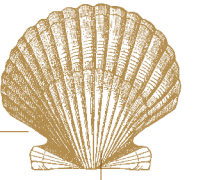




SAN LORENZO



Dinner Menu

Appetizers & Salads

GRILLED CREOLE OYSTERS ~18

*Oregano Parmesan Butter,
Breadcrumbs, Toast*

OAK WOOD GRILLED OCTOPUS ~21

Aioli, Green Olive Pesto, Fried Leeks

ZUCCHINI FRITTI ~18

Green Caesar Dip

PROSCIUTTO & SUMMER MELON ~24

White Balsamic, Fresh Basil

ARUGULA, CURLY CRESS, & PARMESAN SALAD ~16

Black Truffle Vinaigrette

SAMMIE'S CAESAR SALAD ~18

*White Anchovies, Pecorino,
Crispy Chili Breadcrumbs*

Raw Bar

SHRIMP COCKTAIL SCAPECE ~19

Cauliflower & Peppers

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

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

Wood-Fired Grill

PRIME FILET MIGNON ~51

Herbsaint Hollandaise or Crawfish Américaine (add 12)

MARKET FISH ~MP

With Olive Oil, Capers, Lemon & Salsa Verde

NEW ZEALAND RACK OF LAMB ~48

Mint Pistou, Saba, Pistachios

For the Table

SAUTEED SPINACH ~8

Garlic Oil, Lemon

GRILLED CAULIFLOWER ~10

Golden Raisins, Fresno Chilies, Pistachio

CRISPY MARBLE POTATOES ~8

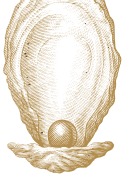
Rosemary & Calabrian Chili

TRUFFLE FRIES ~12

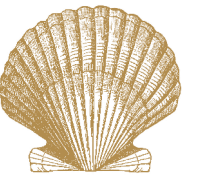
Aioli

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





SAN LORENZO



Bar Menu

Wines by the Glass



SPARKLING

Bisson Glera Frizzante, Liguria ITA ~13/62

*Jean Baptiste Adam Brut Rosé,
Crémant d'Alsace FRA ~18/88*

Delamotte Brut, Champagne FRA ~24/118

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

ROSÉ

Feudo Montoni, Etna Rosato, Sicily ITA ~16/62

Donnachadh Syrah, Sta. Rita Hills CA ~17/66

Gavoty 'Récital', Côtes de Provence FRA ~19/74

WHITE

Attems, Pinot Grigio, Friuli ITA ~13/50

*Vino Lauria 'Giardinello' Grillo,
Sicily ITA ~14/54*

Cieck 'T' Erbaluce, Caluso ITA ~14/54

*Benanti Carricante Etna Bianco,
Sicily ITA ~19/74*

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

Flowers Chardonnay, Sonoma Coast CA ~22/86

RED

*Bindi Sergardi 'Sammie's Fiasco' (1L),
Chianti ITA ~14/65*

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 ~24/94

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

Spritz

SAINT VINCENT SPRITZ ~13

Aperol, Grapefruit, Rosemary-Honey, Prosecco

PASSIONFRUIT 75 ~13

Saint Louise Brandy, Avéze, Passion Fruit, Lemon, Cava

ROMAN HIGHBALL ~14

Montenegro, Lime, Ginger Sparkling Water, Angostura

House Cocktails

ITALIAN MARGARITA ~14

Cimarron Tequila, Cappelletti Aperitivo, Lime, Citrus Salt

BIRDS OF PARADISE ~14

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

TIKI PUNCH ~17

*Ron Zacapa 23, Plantation Pineapple Rum, Lime,
Demerara, Angostura, Tiki Bitters*

PLOT TWIST ~16

*Choice of Tequila or Mezcal, Spicy Green Juice,
Serrano Agave, Lime, Combier, Aleppo Salt*

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



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*

Beer

PERONI ~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

