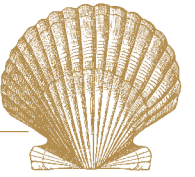




SAN LORENZO



Lunch Menu

AVAILABLE FROM 11AM — 3PM

Raw Bar

GRILLED YELLOWTAIL CARPACCIO ~24

Pistachio, Mint, Bottarga

CHILLED CRUDO PLATE ~24

Olive Oil, Capers, Chive

SHRIMP COCKTAIL SCAPECE ~19

Cauliflower & Peppers

Appetizers

HOUSE BAKED BREADS ~5

*Olive Focaccia, Sesame Roll, Grissini,
Whipped Butter*

PROSCIUTTO & MELON ~24

Olive Oil, Summer Melons, White Balsamic, Basil

ZUCCHINI FRITTI ~18

Green Caesar Dip

PARMESAN TRUFFLE FRIES ~12

Aioli

Sandwiches

Served with Cavolo Nero & Hazelnut Slaw or Fries

PAN ROASTED WAGYU BURGER ~24

Fontina, Sweet Pepper & Onion, Garlic Aioli

STV CLUB ~18

*Smoked Turkey, Prosciutto, Bacon, Provolone,
Lettuce, Tomato, Aioli*

LE SUB BAGUETTE ~18

*Salami Calabrese, Prosciutto, Smoked Turkey,
Aged Provolone, Calabrian Giardiniera*

LOBSTER ROLL ~41

Fines Herbes Aioli, Bib Lettuce

Salads

ITALIAN COBB ~19

*Little Gems, 9 Minute Egg, Crispy Pancetta
Gorgonzola Dulce, Avocado*

Please add:

Smoked Turkey ~5 / *Pan Roasted Chicken* ~9

Chilled Gulf Shrimp ~11

SAMMIE'S CAESAR SALAD ~18

White Anchovies, Pecorino, & Crispy Chili Breadcrumbs

Please add:

Pan Roasted Chicken ~9 / *Chilled Gulf Shrimp* ~11

Entrées

FRESH LINGUINE VONGOLE ~28

Manila Clams, White Wine, Chiles, Breadcrumbs

FILET & FRITES ~48

Oregano Creole Butter, Roast Shallots

FRESH CRESTE DI GALLO ~21

*Pecorino Romano, Bottarga,
Black Pepper*

SPAGHETTI POMODORO ~22

Eggplant, Ricotta Salata, Fresh Basil

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

Sides

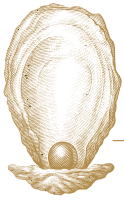
CRISPY MARBLE POTATOES ~8

Rosemary & Calabrian Chili

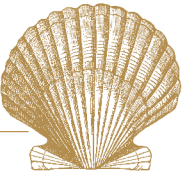
SAUTEED SPINACH ~8

Garlic Oil, Lemon





SAN LORENZO



Bar Menu

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. Castelvetrano 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

Spritz

SAINT VINCENT SPRITZ ~13

Aperol, grapefruit, rosemary-honey, Prosecco

ROMAN HIGHBALL ~14

Montenegro, Lime, Ginger, Sparkling Water, Angostura

PASSIONFRUIT 75 ~13

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

Wines by the Glass

SPARKLING

Bisson Glera Frizzante, Liguria ITA ~13/62
Jean-Baptiste Adam Brut Rosé, Cremant 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 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 Girignolino, 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

Beer

PERONI 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

Coffee & Tea

by Intelligentsia

HOUSE DRIP ~3

ESPRESSO ~3.5

AMERICANO ~3.5

CAPPUCCINO ~5

LATTE ~5.5

HOUSE COLD BREW ~4.5

BLACK ICED TEA ~3.5

HOT TEA ~5

Soda & Water

RICHARD'S RAINWATER ~4

COCA COLA ~3.5

SPRITE ~3.5

DIET COKE ~3.5

AGUA DE PIEDRA MINERAL ~8

Fresh Juices

ORANGE ~7

GRAPEFRUIT ~7

SPICY GINGER GREEN ~9

