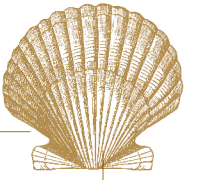




# SAN LORENZO



## 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 Mimosas, 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*

#### RICOTTA GNUDI EN BRODO ~26

*Roasted Summer Corn Guanciale, Basil Oil*

### Fresh Gulf Seafood

#### RED SNAPPER PICCATA ~41

*Lemon Veal Butter, Capers, Wilted Spinach*

#### HALIBUT A LA PLANCHA ~42

*Blistered Cherry Tomatoes, Creamy Polenta*

### 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

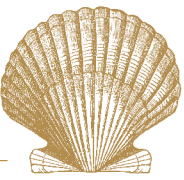
*Aioli*

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*

*Le Monde Brut Rosé, Friuli Grave ITA ~18/88*

*Delamotte Brut, Champagne FRA ~24/118*

*Ruinart Blanc de Blancs Brut,  
Champagne FRA ~60/298*

#### ROSÉ

*Chapoutier 'Belleruche',  
Côtes du Rhône FRA ~14/54*

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

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

#### WHITE

*Attems, Pinot Grigio, Friuli ITA ~13/50*

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

*Angelo Negro 'Serra Lipini',  
Roero Arneis ITA ~15/58*

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

*Sesti Sauvignon Blanc, Tuscany ITA ~20/78*

*Flowers Chardonnay, Sonoma Coast CA ~22/86*

#### RED

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

*Valravn Zinfandel, Sonoma County CA ~15/58*

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

*Vincent Girardin 'Cuvée Saint-Vincent' Pinot Noir,  
Burgundy FRA ~18/70*

*La Torre, Rosso di Montalcino ITA ~24/94*

*Duc des Nauves Red Blend,  
Côtes de Bordeaux FRA ~26/102*

### Spritz

#### SAINT VINCENT SPRITZ ~13

*Italian Aperitivo, 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, Italian Aperitivo, Lime, Agave, 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*

### Beer

#### PERONI ~6

#### PACIFICO ~6

**GNARLY BARLEY JUCIFER IPA ~7**

**GNARLY BARLEY SKATER AID ~7**

**ZONY MASH THE BIG PEEL 160Z ~8**

**AVAL ROSE CIDER ~9**

**ZONY MASH MAKIN'**

**GROCERIES 160Z ~10**

**EINBECKER N/A LAGER ~7**

### Negroni Week

*Sept. 12-18th A Drink for a Cause.*

#### CLASSIC NEGRONI ~14

*Hayman's London Dry, Campari, Carpano Antica*

#### OAXACAN NEGRONI ~16

*Rey Campero Mezcal, Campari, Carpano Antica,  
charred grapefruit*

#### CAFFÈ BOULEVARDIER ~16

*Rye Whiskey, Campari, Carpano Antica,  
Mr. Black Coffee Liqueur, espresso bitters, lemon*



#### THE ESPRESSO MARTINI ~16

*Vodka, Tempus Fugit Cacao, St. George NOLA,  
Frangelico, Intelligentsia Espresso*

