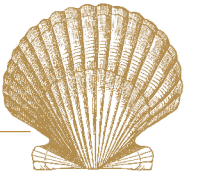




# SAN LORENZO



## 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

*Rosemary Oil Roll, Pane al Cioccolato, Lavash*

#### 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*

#### HEIRLOOM TOMATO CIABATTA ~18

*Stracciatella, Basil, Aioli*

#### 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*

#### HALIBUT A LA PLANCHA ~42

*Blistered Cherry Tomatoes,*

*Creamy Polenta*

#### RICOTTA GNUDI EN BRODO ~26

*Roasted Summer Corn Guanciale,*

*Basil Oil*

#### FILET & FRITES ~48

*Oregano Creole Butter, Roast Shallots*

#### 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*

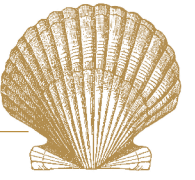
#### SAUTEED SPINACH ~8

*Garlic Oil, Lemon*





# SAN LORENZO



## Bar Menu

### House Cocktails

#### ITALIAN MARGARITA ~14

*Cimarron Tequila, 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, Combier, Spicy Green Juice, Serrano Agave, Lime, Aleppo Salt*

#### THE ESPRESSO MARTINI ~16

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

### Spritz

#### SAINT VINCENT SPRITZ ~13

*Italian Aperitivo, Grapefruit, Rosemary-Honey, Prosecco*

#### ROMAN HIGHBALL ~14

*Montenegro, Lime, Ginger, Sparkling Water, Angostura*

#### PASSIONFRUIT 75 ~13

*Saint Louise Brandy, Avéze, Passionfruit, Lemon, Cava*

### 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 Lupini', 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 Girignolino, 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*

### 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*

### 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

### 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

