



SAN LORENZO



Brunch Menu

AVAILABLE FROM 10AM — 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

FRESHLY BAKED BISCUITS,

BREADS & MUFFINS ~9

with Seasonal Jam & Whipped Butter

YOGURT PARFAIT ~9

Greek Yogurt, Honey Granola, Fresh Berries

ZUCCHINI FRITTI ~18

Green Caesar Dip

PROSCIUTTO & SUMMER MELON ~24

White Balsamic, Fresh Basil

PARMESAN TRUFFLE FRIES ~12

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

PORCHETTA CIABATA ~21

Fontina, Wild Rocket, Lemon Oil

LOBSTER ROLL ~41

Fines Herbes Aioli, Bib Lettuce

Salads

ITALIAN COBB ~19

Little Gems, 9 Minute Egg, Crispy Pancetta,

Avocado, Gorgonzola Dulce Dressing

add Smoked Turkey ~5 / Pan Roasted Chicken ~9

Chilled Gulf Shrimp ~11

SAMMIE'S CAESAR SALAD ~18

White Anchovies, Pecorino, & Crispy Chili Breadcrumbs

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

Plates

HOTEL BREAKFAST ~21

Two Eggs with Toast

Bacon, Sausage, or Prosciutto,

Potato Griddle Cake

SOURDOUGH PANCAKES ~18

Blueberries, Maple Syrup

FRENCH OMELET ~21

Boursin, Salted Radish,

Butter Lettuce, Vinaigrette

EGGS FLORENTINE ~31

Housemade English Muffin, Jumbo Lump

Crab, Sautéed Spinach, Lemon Hollandaise

SHRIMP AND POLENTA ~30

Poached Egg, Parmesan,

Sofrito, Horseradish

CARBONARA ~22

Bucatini, Bacon Lardon,

Poached Egg, Bottarga, Parsley

SPAGHETTINI POMODORO ~22

Eggplant, Ricotta Salata,

Fresh Basil

PRIME FILET & FRITES ~48

Oregano Creole Butter, Roast Shallot

Sides

OLIVE OIL-FRIED EGGS ~6

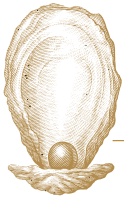
with Provolone & Chives

APPLEWOOD-SMOKED

BACON ~6

SPICY ITALIAN SAUSAGE ~6





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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

IMMORTAL EMBRACE ~16
*Vecchia Romagna Brandy, Cedar Creek Apple Brandy,
Peach Cobbler Sciroppo*

RIDE ON MY VESPA ~18
Glendalough Wild Irish Gin, Italicus, Belvedere

ROSMARINO ALTO ~14
Toki Japanese Whiskey, Rosemary Syrup, Lemon, Soda

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*

Spritz

FRESH SQUEEZED MIMOSA CARAFE ~45
*Serves five. Choose from fresh squeezed orange,
grapefruit or spicy green juice.*

SAINT VINCENT SPRITZ ~13
Italian Aperitivo, grapefruit, rosemary-honey, Prosecco

Wines by the Glass

SPARKLING

- Bisson Glera Frizzante, Liguria ITA ~13/62*
Scharffenberger Brut Rosé, Mendocino CA~18/88
Delamotte Brut, Champagne FRA ~24/118
Ruinart Blanc de Blancs Brut, Champagne FRA ~60/298

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

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

ORANGE

- Field Recordings 'Skins' Chenin Blanc, Central Coast CA ~15/58*

RED

- Valravn Zinfandel, Sonoma County CA ~14/54*
Bindi Sergardi 'Sammie's Fiasco' (1L), Chianti ITA ~16/78
Brovia 'Vignavillej', Dolcetto d'Alba ITA ~17/66
Thibault Liger-Belair 'Deux Terres', Burgundy FRA ~18/70
La Torre, Rosso di Montalcino ITA ~24/94
Duc des Nauves Red Blend, Côtes de Bordeaux FRA ~26/102

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' ~9
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

Fresh Juices

- ORANGE ~7**
GRAPEFRUIT ~7
SPICY GINGER GREEN ~9

Soda & Water

- RICHARD'S RAINWATER ~4**
COCA COLA ~3.5
SPRITE ~3.5
DIET COKE ~3.5
AGUA DE PIEDRA ~4
MINERAL WATER ~8

