



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

FLOUNDER PICCATA ~41

Lemon, Veal Butter, Capers, Wilted Spinach

RED SNAPPER À LA FRANÇAISE ~41

Steamed Asparagus

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

CRISPY MARBLE POTATOES ~8

Rosemary & Calabrian Chili

BROCCOLINI ~10

Calabrian Butter, Citrus Bread Crumb

TRUFFLE FRIES ~12

Aioli

Some Menu Items May
Be Made Gluten-Free or
Vegetarian





SAN LORENZO



Bar Menu

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

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

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

Spritz

SAINT VINCENT SPRITZ ~13

Select Aperitivo, Grapefruit, Rosemary-Honey, Sparkling Wine

ROSMARINO ALTO ~14

Toki Japanese Whisky, Rosemary, Lemon, Soda

HURRICANE 75 ~14

Plantation 3-Star Rum, Fassionola, Lemon, Sparkling Wine

Martini

RIDE ON MY VESPA ~18

Glendalough Irish Gin, Belvedere Vodka, Italicus Rosolio di Bergamotto,



A LA LOUISIANE ~16

Sazerac Rye, Benedictine, Carpano Antica Formula Vermouth

THE ESPRESSO MARTINI ~16

Vodka, Tempus Fugit Cacao, Coffee Liqueur, Frangelico, Intelligentsia Espresso

House Cocktails

ITALIAN MARGARITA ~14

Cimarron Tequila, Cappelletti Aperitivo, Lime, Citrus Salt

CAFFÈ NEGRONI ~16

Rey Campero Espadin, Campari, Cocchi Torino, Coffee Liqueur

BIRDS OF PARADISE ~14

Ford's London Dry, Lillet Blanc, Giffard Apricot, Lemon, Basil

IMMORTAL EMBRACE ~16

Vecchia Romagna Brandy, Cedar Creek Apple Brandy, Peach Cobbler Sciroppo

BY THE FIREPLACE ~14

Monkey Shoulder Scotch, Cynar 70, Fig, Lemon

CHAI ME ON FOR SIZE ~20

House Rum Blend, Licor 43, Lemon, Masala Chai

Beer

PERONI ~6

PACIFICO ~6

GNARLY BARLEY JUCIFER IPA ~7

GNARLY BARLEY SKATER AID ~7

BELL'S TWO HEARTED IPA ~7

AVAL ROSE CIDER ~9

