



# 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*

#### PORCHETTA CIABATTA ~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  
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*

#### RED SNAPPER À LA FRANCOISE ~41

*Steamed Asparagus*

#### RICOTTA GNUDI EN BRODO ~26

*Roasted Summer Corn Guanciale,  
Basil Oil*

#### SPAGHETTI POMODORO ~22

*Eggplant, Ricotta Salata, Fresh Basil*

Some Menu Items May  
Be Made Gluten-Free or  
Vegetarian

### 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*

#### 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*

### 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*

### 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', Bourgogne FRA ~18/70*

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

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

### Martini

#### RIDE ON MY VESPA ~18

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

#### A LA LOUISIANE ~16

*Sazerac Rye, Carpano Antica Formula,  
Dom Benedictine*

#### THE ESPRESSO MARTINI ~16

*Vodka, Tempus Fugit cacao, Coffee Liqueur,  
Frangelico, Intelligentsia espresso*

### 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

### 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

