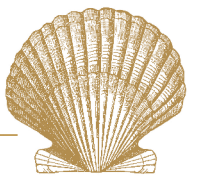




SAN LORENZO



Brunch

AVAILABLE FROM 10AM — 3PM

RAW BAR

Yellowtail Carpaccio 24
pistachio, mint, bottarga

Chilled Crudo Plate 24
olive oil, capers, chive

Classic Shrimp Cocktail 19
house cocktail, crab-boil saltines

Consuming raw or undercooked seafood may increase your risk of foodborne illness.

SALADS

Beet & Citrus Salad 16
shaved fennel, ricotta salata, pistachio

Italian Cobb 19
little gems, 9-minute egg, crispy pancetta, gorgonzola dolce, avocado

ADD ONS:

Smoked Turkey 5

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

Sammie's Caesar Salad 18
white anchovies, pecorino, crispy chili breadcrumbs

ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

APPETIZERS

House Baked Biscuits, Breads & Muffins 9
seasonal jam, whipped butter

Yogurt Parfait 9
greek yogurt, honey granola, fresh berries

Zucchini Fritti 18
green caesar dip

Parmesan Truffle Fries 12
aïoli

Semolina Fried Calamari 21
arrabiata, lemon

SANDWICHES

Pan-Roasted Wagyu Burger 24
fontina, sweet pepper & onion, garlic aïoli, choice of fries or hazelnut slaw

STV Club 18
smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aïoli, choice of fries or hazelnut slaw

Porchetta Ciabatta 21
fontina, wild rocket, lemon oil, choice of fries or hazelnut slaw

Lobster Salad Sandwich 41
toasted brioche, butter lettuce, dill pickles, served with salt & vinegar chips

PLATES

Hotel Breakfast 21
two eggs with toast, bacon, sausage or prosciutto, potato griddle cake

Sourdough Pancakes 18
blueberries, maple syrup

French Omelette 21
boursin, salted radish, butter lettuce, vinaigrette

Eggs Florentine 31
housemade english muffin, jumbo lump crab, sautéed spinach, lemon hollandaise

Shrimp & Polenta 30
poached egg, parmesan, sofrito, horseradish

Prime Filet & Frites 48
oregano creole butter, roasted shallot

Carbonara 22
bucatini, bacon lardon, poached egg, bottarga, parsely

Spaghettini Pomodoro 22
eggplant, ricotta salata, fresh basil

SIDES

Applewood-Smoked Bacon 6

Olive Oil Fried Eggs 6
provolone & chives

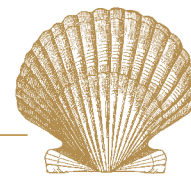
Spicy Italian Sausage 6

20% Gratuity will be added to parties of 6 or more.





SAN LORENZO



WINES BY THE GLASS

SPARKLING

- Bisson Glera Frizzante, *Liguria ITA* 14/68
- Pierre Sparr Rosé Brut, *Crémant d'Alsace FRA* 18/88
- Delamotte Brut, *Champagne FRA* 26/128
- Ruinart Blanc de Blancs Brut, *Champagne FRA* 60/298

WHITE

- Tenuta Santa Maria 'Lepiga' Garganega, *Soave ITA* 14/54
- Terlan Pinot Grigio, *Alto-Adige ITA* 15/58
- Angelo Negro 'Serra Lupini', *Roero Arneis ITA* 16/62
- J. de Villebois Sauvignon Blanc, *Pouilly-Fumé FRA* 20/78
- Benanti Carricante Etna Bianco, *Sicily ITA* 21/82
- Flowers Chardonnay, *Sonoma Coast CA* 23/90

ROSÉ

- Gavoty 'Récital', *Côtes de Provence FRA* 15/58
- Tiberio Montepulciano, *Cerasuolo d'Abruzzo, ITA* 17/66

ORANGE

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

RED

- Feudo Montoni 'Lagnusa' Nero d'Avola, *Sicilia, ITA* 15/58
- Bindi Sergardi 'Sammie's Fiasco' (1L), *Chianti ITA* 16/78
- Brovia 'Vignavillej', *Dolcetto d'Alba ITA* 17/66
- Valravn Pinot Noir, *Sonoma Coast, CA* 20/78
- Duc des Nauves Red Blend, *Côtes de Bordeaux FRA* 23/90
- La Torre, *Rosso di Montalcino ITA* 24/94
- Podere Le Boncie 'Chiesamonti' Sangiovese, *Tuscany ITA* 32/126

SODA & WATER

- Richard's Sparkling Rainwater 4
- Coca Cola 3.5
- Sprite 3.5
- Diet Coke 3.5
- Agua de Piedra Mineral Water 8

FRESH JUICES

- Orange 7
- Grapefruit 7
- Spicy Ginger Green 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

HOUSE COCKTAILS

- Italian Margarita 15
blanco tequila, cappelletti aperitivo, lime, citrus salt
- Birds of Paradise 16
ford's london dry, lillet blanc, giffard apricot, lemon, basil
- Caffè Negroni 18
rey campero espadin, campari, cocchi torino, coffee liqueur
- Immortal Embrace 18
vecchia romagna brandy, cedar creek apple brandy, peach cobbler sciroppo
- By The Fireplace 16
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 14
aperol, grapefruit, rosemary-honey, sparkling wine
- Rosmarino Alto 14
toki japanese whiskey, rosemary, lemon, soda
- Hurricane 75 14
plantation 3-star rum, fassionola, lemon, sparkling wine

MARTINI

- Ride On My Vespa 18
glendalough irish gin, italicus rosolio di bergamotto, belvedere
- A La Louisiane 17
sazerac rye, carpano antica formula, dom benedictine
- The Espresso Martini 18
vodka, tempus fugit cacao, coffee liqueur, frangelico, intelligentsia espresso

BEER

- Peroni 6
- Pacifico 6
- Gnarly Barley Jucifer IPA 7
- Gnarly Barley Skater Aid 7
- Tin Roof Voodoo APA 7
- Beck's N/A 6

