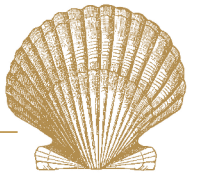


SAN LORENZO



Brunch

AVAILABLE FROM 10AM — 3PM

RAW BAR

Yellowtail Carpaccio 24
pistachio, mint, bottarga

Gulf Snapper Crudo 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

Italian Cobb 19
little gems, 9-minute egg, crispy pancetta, gorgonzola dulce, 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
aioli

Semolina Fried Calamari 21
arabiata, lemon

SANDWICHES

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

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

Heirloom Tomato Ciabatta 21
fresh mozzarella, pesto aioli

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

Polenta 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, parsley

Spaghettini Pomodoro 22
eggplant, ricotta salata, fresh basil

SIDES

Applewood-Smoked Bacon 6

Olive Oil Fried Eggs 6
provolone & chives

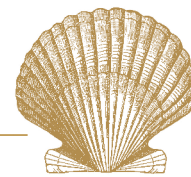
Spicy Italian Sausage 6

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





SAN LORENZO



WINES BY THE GLASS

SPARKLING

- Bisol 'Jeio' Brut, *Prosecco ITA* 14/68
- J.B. Adam Rosé Brut, *Crémant d'Alsace FRA* 18/88
- Delamotte Brut, *Champagne FRA* 26/128

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
- Donnachadh Syrah Rosé, *Sta. Rita Hills CA* 17/66

ORANGE

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

RED

- A&G Fantino 'Rosso dei Dardi' Nebbiolo, *Piemonte 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
- Nostra Paloma 18
LALO tequila, salted grapefruit, Campari, lime, soda
- Giuseppe's Old Fashioned 15
old forester bourbon, cardamaro, cocchi americano, bitters, orange & cherry
- Negroni Pagliacci 16
ford's gin, blueberry jasmine green tea, comoz blanc, aveze gentian
- La Rosa Sour 18
vodka, malfy rosa gin, ramazotti rosato, lemon, strawberry, egg white

SPRITZ

- Saint Vincent Spritz 14
aperol, grapefruit, rosemary-honey, sparkling wine
- Hurricane 75 15
aged rum, fassionola, lemon, sparkling wine

- El Cubano Viejo 16
three rum blend, mint, lime, angostura, sparkling wine

MARTINI

- Vesper Bergamotto 18
*vodka, gin & italicus
bergamotto - Shaken hard with a twist*
- Tuxedo #2 18
ford's gin, comoz blanc, maraschino, herbsaint rinse
- Barolo Manhattan 20
rittenhouse rye, barolo chinato, angostura, cherry

- The Espresso Martini 20
vodka, tempus fugit cacao, coffee liqueur, frangelico, intelligentsia espresso

NON ALCOHOLIC

- NA Paloma 16
Little Saints mezcal, lyers, salted grapefruit, lime, soda

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

