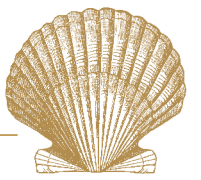


SAN LORENZO



Dinner

AVAILABLE FROM 5PM — 10PM

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

Dressed Oysters 24
white balsamic mignonette, smoked trout roe

Caviar Service 110
*white sturgeon, crème fraîche onion dip,
egg mimosa, potato chips*

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

APPETIZERS

Zucchini Fritti 18
green caesar dip

Prosciutto Plate 24
olive oil, parsley, cerginola olives

Classic Beef Carpaccio 28
*filet, wild arugula, fried capers,
horseradish, pecrino romano*

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

Arugula, Curly Cress & Parmesan Salad 16
black truffle vinaigrette

Semolina Fried Calamari 21
arrabiata, lemon

HANDMADE PASTA

Fresh Linguine Vongole 28
manila clams, white wine, chiles, breadcrumbs

Fresh Creste Di Gallo 23
pecorino romano, bottarga, black pepper

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

Cheese Ravioli & Bolognese 28

MARKET CARNE E PESCE

Prime Filet Mignon 51
*herbsaint hollandaise or
crawfish américaine 12*

Market Fish MP
olive oil, capers, lemon, salsa verde

Niman Ranch Pork Chop 43
cipollini agrodolce, marjoram, laudemio

SAN LORENZO CLASSICS

Striper Piccata 41
lemon, veal butter, capers, wilted spinach

Bay Snapper À La Francese 41
steamed asparagus

Chicken Parmesan 38
a la Sammie's

FOR THE TABLE

Sautéed Spinach 8
garlic oil, lemon

Crispy Marble Potatoes 8
*rosemary, garlic,
chili flakes*

Broccolini 10
*calabrian butter, citrus
breadcrumb*

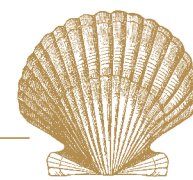
Truffle Fries 12
aïoli

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 'Réctal', *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

N/Astra 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

