



# SAN LORENZO



## Lunch

AVAILABLE FROM 11AM — 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*

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### APPETIZERS

House Baked Breads 5  
*rosemary oil roll, focaccia, lavash*

Zucchini Fritti 18  
*green caesar dip*

Semolina Fried Calamari 21  
*arrabiata, lemon*

Parmesan Truffle Fries 12  
*aioli*

Prosciutto Plate 24  
*olive oil, parsley, cerginola olives*

### 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 19  
*fresh mozzarella, pesto aioli*

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

### ENTRÉES

Spaghetti Pomodoro 22  
*eggplant, ricotta salata, fresh basil*

Fresh Linguine Vongole 28  
*manila clams, white wine, chilies, breadcrumbs*

Red Snapper À La Francese 41  
*steamed asparagus*

Chicken Paillard 28  
*oregano creole butter, arugula, parmigiana*

Filet & Frites 48  
*oregano creole butter, roasted shallot*

### SIDES

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

Sauteed Spinach 8  
*garlic oil, lemon*

*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, cocchi rosa, 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 non alcoholic 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

