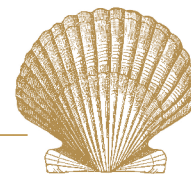




SAN LORENZO



Lunch

AVAILABLE FROM 11AM — 3PM

RAW BAR

Oysters On A Half Shell 24
fresh horseradish, mignonette, cocktail sauce

Yellowtail Carpaccio 19
pistachio, mint, bottarga

Classic Shrimp Cocktail 18
house cocktail, crab-boil saltines

Consuming raw shellfish may increase your risk of foodborne illness.

APPETIZERS

Zucchini Fritti 18
green caesar dip

Arugula, Curly Cress 15
Parmesan Salad

Parmesan Truffle Fries 12
aïoli

Tomato Tonnato 17
caper berry, focaccia crouton, salsa verde

Prosciutto & Melon 18
burrata, white balsamic, basil

SALADS

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

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

ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

SANDWICHES

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

STV Club 21
smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aïoli, choice of fries or hazelnut slaw

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

ENTRÉES

Spaghetti Pomodoro 22
eggplant, ricotta salata, fresh basil

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

Red Snapper À La Francese 37
steamed asparagus

Chicken Paillard 28
oregano creole butter, arugula, parmigiana

Filet & Frites 56
oregano creole butter, roasted shallot

SIDES

Crispy Marble Potatoes 8
rosemary, garlic, chili flakes

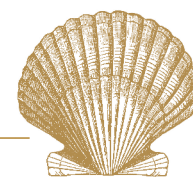
Sauteed Spinach 8
garlic oil, lemon

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
- André Clouet Brut, *Champagne FRA* 26/128

WHITE

- Angelo Negro 'Serra Lupini', *Roero Arneis ITA* 14/54
- Terlan Pinot Grigio, *Veneto ITA* 15/58
- J. de Villebois Sauvignon Blanc, *Pouilly-Fumé FRA* 20/78
- Benanti Carricante Etna Bianco, *Sicilia ITA* 21/82
- Flowers Chardonnay, *Sonoma Coast CA* 23/90

ROSÉ

- Feudo Montoni 'Rosé di Adele', *Etna, Sicilia ITA* 15/58
- Les Mesclances 'Charmes' Rosé, *Côtes de Provence FRA* 17/66

ORANGE

- Fuso 'Cala' Bianco, *Sicilia ITA* 14/54

RED

- Moon Springs Pinot Noir, *Sonoma County CA* 15/58
- Bindi Sergardi 'Sammie's Fiasco' (1L), *Chianti ITA* 16/78
- Brovia 'Vignavillej', *Dolcetto d'Alba ITA* 17/66
- Routestock, *Napa Valley CA* 22/86
- Donatella Cinelli Colombini, *Rosso di Montalcino ITA* 23/90

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 17

lalo tequila, salted grapefruit, lime, soda

Vieux Carre 16

bonded rye whiskey, park cognac, cocchi di torino, benedictine

Jungle Bird 16

diplomatico mantuano rum, campari, lime, pineapple

SPRITZ

Saint Vincent Spritz 14

aperol, grapefruit, rosemary-honey, sparkling wine

Apricot Bellini 15

giffard apricot, lime, sparkling wine

MARTINI

Vesper Bergamotto 18

*vodka, gin & italicus
bergamotto - Shaken hard with a twist*

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

Abita Amber 7

Athletic N/A 6

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

