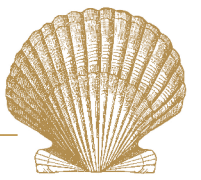




# SAN LORENZO



*Dinner*

AVAILABLE FROM 5PM — 10PM

## ANTIPASTI & SALADS

### Grilled Creole Oysters 19

*oregano parmesan butter,  
breadcrumbs, toast*

### Tomato Tonnato 17

*caper berry, focaccia crouton, salsa verde*

### Prosciutto & Melon 18

*burrata, white balsamic, basil*

### Zucchini Fritti 18

*green caesar dip*

### Sammie's Caesar Salad 18

*white anchovies, pecorino,  
crispy chili breadcrumbs*

### Arugula, Curly Cress, Parmesan Salad 15

*black truffle vinaigrette*

## RAW BAR

### Oysters On A Half Shell 24

*half dozen chef's selection with  
fresh horseradish, cocktail sauce, mignonette*

### Classic Shrimp Cocktail 18

*house cocktail sauce, crab-boil saltines*

### Yellowtail Carpaccio 19

*pistachio, mint, bottarga*

### Caviar Service 110

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

*Consuming raw shellfish may  
increase your risk of foodborne illness.*

## HANDMADE PASTA

### Pomodoro 22

*eggplant, ricotta salata, fresh basil*

### Linguine Vongole 28

*manila clams, chiles, breadcrumbs*

### Creste Di Gallo 23

*pecorino romano, bottarga*

### Lobster Spaghetti 59

*nova scotia lobster, spicy arrabbiata*

### Crab Mezzaluna 35

*sweet corn, fresno chile, crab fat*

## SAN LORENZO CLASSICS

### Flounder Piccata 39

*lemon veal butter, capers, wilted spinach*

### Red Snapper Á La Francese 37

*steamed asparagus*

### Chicken Parmesan 31

*a la Sammie's, spaghetti aglio e olio*

### Prawns Milanese Risotto 34

*gulf shrimp, saffron, garlic butter, herbs*

### Chicken Paillard 28

*oregano creole butter, arugula, parmigiana*

## WOOD-FIRED CARNE E PESCE

### Market Fish 35

*grilled lemon, salsa verde, curly cress*

### Oak Fired Gulf Shrimp 31

*white balsamic, scampi butter*

### Niman Ranch Pork Chop 34

*agrodolce, cipollini onion, oregano*

### Prime Filet Mignon 51

*herbsaint hollandaise or crawfish américaine (add \$12)*

### Bistecca Alla Fiorentina 75

*prime dry-aged porterhouse, lemon brown butter, rosemary*

## FOR THE TABLE

### Grilled Broccolini 10

*calabrian butter, citrus breadcrumbs*

### Crispy Marble Potatoes 9

*rosemary, garlic, chili flake*

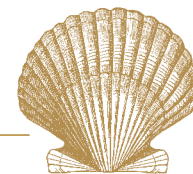
### Truffle Fries 12

*aioli, parmesan*





# 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
- Marine Layer Chardonnay, *Sonoma Coast CA* 21/82

### 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

- Le Coeur de la Reine Gamay, *Loire FRA* 14/54
- Moon Springs Pinot Noir, *Sonoma County CA* 15/58
- Bindi Sergardi 'Sammie's Fiasco' (1L), *Chianti ITA* 16/78
- RouteStock, *Napa Valley CA* 22/86
- Donatella Cinelli Colombini, *Rosso di Montalcino ITA* 23/90

## HOUSE COCKTAILS

Italian Margarita 15  
*lunazul 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

N/Astra Paloma 16  
*little saints mezcal, lyers, salted grapefruit, lime, soda*

## 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

## BEER

- Peroni 6
- Pacifico 6
- Gnarly Barley Jucifer IPA 7
- Gnarly Barley Skater Aid 7
- Abita Amber 7
- Shacksbury x MML Bad Boy Cider 9
- Athletic N/A 6

