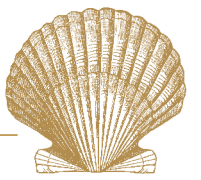


# SAN LORENZO



*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*

### Crispy Gulf Red Snapper 34

*poached leeks, castelvetrano olive  
viniagrette, dill*

### Chicken Parmesan 31

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

### Prawns Milanese Risotto 34

*gulf shrimp, saffron, garlic butter, herbs*

## 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*

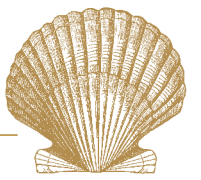
### Truffle Fries 12

*aioli, parmesan*





# SAN LORENZO



## 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*

## 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 16  
*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*

N/Astra Paloma 15  
*little saints non-alc mezcal, lyers orange,  
salted grapefruit, lime, soda*

## WINES BY THE GLASS

### SPARKLING

Bisol 'Jeio' Brut, *Prosecco, Italy* .....14/68  
J.B. Adam Rosé Brut, *Crémant d'Alsace, France* .....18/88  
André Clouet Brut, *Champagne, France* .....26/128

### WHITE

La Capranera Falanghina, *Campania, Italy* .....14/54  
Angelo Negro 'Serra Lupini', *Roero Arneis, Italy* .....15/58  
J. de Villebois Sauvignon Blanc, *Pouilly-Fumé, France* ....20/78  
Benanti Carricante Etna Bianco, *Sicilia, Italy* .....21/82  
Marine Layer Chardonnay, *Sonoma Coast, California* .....21/82

### ROSÉ & ORANGE

Feudo Montoni 'Rosé di Adele', *Etna, Sicilia, Italy* .....15/58  
Les Mesclances 'Charmes' Rosé, *Côtes de Provence, France* .17/66  
Fuso 'Cala' Bianco Orange, *Sicilia, Italy* .....14/54

### RED

Le Coeur de la Reine Gamay, *Loire, France* .....14/54  
Moon Springs Pinot Noir, *Sonoma County, California* .....15/58  
Bindi Sergardi 'Sammie's Fiasco' (1L), *Chianti, Italy* .....16/78  
Roman Ceremony Cabernet Sauvignon, *Napa, California*..22/86  
Donatella Cinelli Colombini, *Rosso di Montalcino, Italy*....23/90

## COFFEE & TEA

*by Intelligentsia*

House Drip 4  
Espresso 4  
Americano 4  
Cappuccino 5.5  
Latte 6  
House Cold Brew 4.5  
Black Iced Tea 3.5  
Hot Tea 5

## FRESH JUICES

Orange 6  
Grapefruit 6  
Spicy Ginger Green 9

## SODA & WATER

Richard's Sparkling Rainwater 4  
Coca Cola 4  
Sprite 4  
Diet Coke 4  
Agua de Piedra Mineral Water 8

## BEER

Peroni 6  
Pacífico 6  
Gnarly Barley Jucifer IPA 7  
Gnarly Barley Skater Aid 7  
Abita Amber 7  
Shacksbury 'Bad Boy' Cider 9  
Athletic N/A 6

