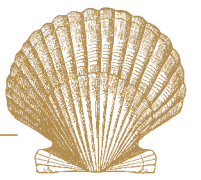




SAN LORENZO



Lunch

AVAILABLE FROM 11AM — 3PM

RAW BAR

Oysters On the Half Shell 24

fresh horseradish, mignonette, cocktail sauce

Yellowtail Carpaccio 27

caramelized pistachio, creole spice, lemon & chive

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

Parmesan Truffle Fries 12

aioli

Burrata 18

grilled king trumpet mushrooms, charred citrus salsa, hazelnut

SALADS

Arugula, Curly Cress & Parmesan Salad 15

black truffle vinaigrette

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 aioli, choice of fries or hazelnut slaw

Semolina Fried Redfish Sandwich 21

bibb lettuce, tomato, fermented chili tartar sauce, choice of fries or hazelnut slaw

STV Club 21

smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aioli, choice of fries or hazelnut slaw

ENTRÉES

Crispy Gulf Red Snapper 34

poached leeks, castelvetro olive vinaigrette, dill

Linguine Vongole 28

manila clams, chiles, breadcrumbs

Spaghetti Pomodoro 22

eggplant, ricotta salata, fresh basil

SIDES

Crispy Marble Potatoes 8

rosemary, garlic, chili flakes

Sauteed Spinach 8

garlic oil, lemon

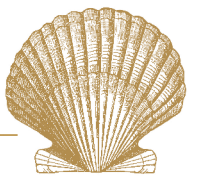
20% Gratuity will be added to parties of 6 or more.



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SAN LORENZO



SPRITZ

Saint Vincent Spritz 14

aperol, grapefruit, rosemary-honey, sparkling wine

Strega Smash 16

strega, agricole & jamaican rums, pineapple, lime, sparkling wine

MARTINI

San Lorenzo Martini 17

choice of 1876 vodka or ford's gin with dolin dry vermouth, citrus oils, maldon salt tincture - shaken hard served with olives

Sammie's Manhattan 17

rye whiskey, hotel saint vincent amari blend, angostura bitters

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

aviation gin, lillet blanc, giffard apricot, lemon, basil

Amari Isle 16

hotel saint vincent amari blend, grapefruit, caramelized fig

Limoncello Daisy 16

lalo tequila, limoncello, lemon, orange

Oaxacan Gelato 16

rey campero espadin, campari, creme de cacao, cocchi di torino, fernet bruto

St. Ember NO-Groni 15

st. ember non-alc mezcal, giffard non-alc apertif, lyre's non-alc rosso

WINES BY THE GLASS

SPARKLING

Bisol 'Jeio' Brut, Prosecco, Italy14/68

J.B. Adam Rosé Brut, Crémant d'Alsace, France18/88

André Clouet Brut, Champagne, France26/128

WHITE

La Capranera Falanghina, Campania, Italy14/54

Angelo Negro 'Serra Lupini', Roero Arneis, Italy15/58

J. de Villebois Sauvignon Blanc, Pouilly-Fumé, France20/78

Benanti Carricante Etna Bianco, Sicilia, Italy21/82

Marine Layer Chardonnay, Sonoma Coast, California21/82

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, California15/58

Bindi Sergardi La Boncia, Chianti, Italy16/78

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

Pacifico 6

Gnarly Barley Jucifer IPA 7

Gnarly Barley Skater Aid 7

Abita Amber 7

Shacksbury 'Bad Boy' Cider 9

Athletic N/A 6

