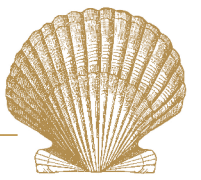




# SAN LORENZO



*Dinner*

AVAILABLE FROM 5PM — 10PM

## ANTIPASTI & SALADS

### Smoked Beets 17

*fennel aioli, bresaola, pomegranate  
molasses, pistachio*

### Burrata 18

*grilled king trumpet mushrooms,  
charred citrus salsa, hazelnut*

### Arugula, Curly Cress, Parmesan Salad 14

*black truffle vinaigrette*

### Sammie's Caesar Salad 16

*white anchovies, pecorino,  
chili breadcrumbs*

### 'Nduja 16

*espelette, radishes, grilled bread*

### Zucchini Fritti 16

*green caesar dip*

## RAW BAR

### Oysters On A Half Shell 24

*half dozen chef's selection with  
horseradish, mignonette*

### Classic Shrimp Cocktail 18

*cocktail sauce, crab-boil saltines*

### Yellowtail Carpaccio 27

*caramelized pistachio, creole spice, lemon & chive*

### Caviar Service 110

*sturgeon caviar, taleggio fonduta,  
beignet fritto, lemon zest*

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

## HANDMADE PASTA

### Pomodoro 22

*eggplant, ricotta salata, basil*

### Smoked Paprika Cavatelli 26

*chanterelle mushrooms, grilled jimmy nardello  
harissa, lacinato kale, amontillado sherry  
black pepper*

### Linguine Vongole 28

*manila clams, chiles, breadcrumbs*

### Lobster Spaghetti 59

*nova scotia lobster, spicy arrabiata*

### Creste Di Gallo 23

*pecorino romano, bottarga, black pepper*

## SAN LORENZO CLASSICS

### Gulf Fish Piccata 39

*lemon veal butter, capers, wilted spinach*

### Crispy Red Snapper 34

*cannellini bean purée, pickled sweet peppers,  
shaved onion & herb salad*

### 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

*smashed kohlrabi, green onion, paprika, parsley*

### Oak Fired Gulf Shrimp 31

*white balsamic, scampi butter*

### Cider Brined Pork Chop 34

*black garlic, date purée, grilled radicchio, grapefruit*

### Prime Filet Mignon 51

*celeriac sauce, black butter, shaved fennel*

### Bistecca Alla Fiorentina 75

*prime dry-aged porterhouse, lemon brown butter*

## FOR THE TABLE

### Grilled Broccolini 10

*calabrian butter, citrus breadcrumbs*

### Roasted Marble Potatoes 9

*rosemary, garlic, chili flake*

### Truffle Fries 12

*aioli, parmesan*

*Executive Chef Mark Holmes*

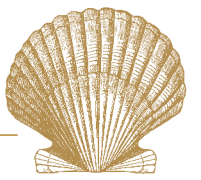
*20% Gratuity will be added to parties of 6 or more.*



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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, 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 'La Boncia', *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

Sprite 4

Diet Coke 4

Coca Cola 4

Richard's Sparkling Rainwater 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

