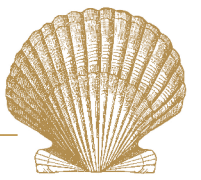




SAN LORENZO



Dinner

AVAILABLE FROM 5PM — 10PM

ANTIPASTI & SALADS

Smoked Beets 17

*fennel aioli, bresaola, pomegranate
molasses, pistachio*

Burrata 18

*charred snap peas, bravo radish, grilled
lemon vinaigrette*

Arugula, Curly Cress, Parmesan Salad 14

black truffle vinaigrette

Sammie's Caesar Salad 16

*white anchovies, pecorino,
chili breadcrumbs*

Louisiana Mandarins 16

*ubriacoo rosso cheese, toasted black sesame,
white balsamic*

Zucchini Fritti 16

green caesar dip

RAW BAR

Oysters On A Half Shell 24

*half dozen chef's selection with
horseradish, mignonette
caviar supplement \$6 per oyster

Classic Shrimp Cocktail 18

cocktail sauce, crab-boil saltines

Bluefin Tuna 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

Lumache 26

vodka sauce, 'nduja, fresh oregano, espellette

Linguine Vongole 28

manila clams, chiles, breadcrumbs

Saffron Orechiette 34

blue crab, fermented chili butter, parmesan, bread crumbs

Creste Di Gallo 23

pecorino romano, bottarga, black pepper

SAN LORENZO CLASSICS

Monkfish Schnitzel 37

*caramelized onion aioli, kalamata & castelvetroano
tapenade*

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

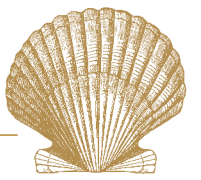
20% Gratuity will be added to parties of 6 or more.



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SAN LORENZO



HOUSE COCKTAILS

Limoncello Daisy 16
*lalo tequila, limoncello, lemon,
orange*

Amari Isle 16
*hotel saint vincent amari blend,
grapefruit, caramelized fig*

Birds of Paradise 16
*gin, lillet blanc, giffard apricot,
lemon, basil*

Italian Margarita 15
*lunazul tequila, cappelletti aperitivo,
lime, citrus salt*

Oaxacan Gelato 16
*rey campero espadin, campari, creme
de cacao, cocchi di torino, fernet bruto*

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, creme de cacao, coffee liqueur, frangelico,
intelligentsia espresso*

CLASSICS

French 75 16
cognac, lemon, sparkling wine

Sazerac 15
rye, demerara, peychauds, herbsaint essence

Daiquiri 15
white rum, lime, simple

ZERO PROOF

Saint Rita 15
*st. ember non-alc mezcal, lyers non-alc orange,
lime, agave, citrus salt*

Wake up Call 17
little saints st. ember non-alc mezcal, espresso, simple

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
Collazzi 'Liberta' Red Blend Toscana, Italy 19/85
Donatella Cinelli Colombini Rosso di Montalcino, Italy 23/90

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

