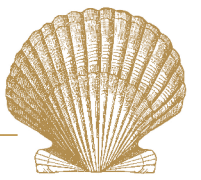


SAN LORENZO



Dinner

AVAILABLE FROM 5PM — 10PM

ANTIPASTI & SALADS

Smoked Beets 17

*fennel aioli, bresaola, pomegranate
molasses, pistachio*

Burrata 18

*snap peas, bravo radish, grilled lemon
vinaigrette*

Arugula, Curly Cress, Parmesan Salad 14

black truffle vinaigrette

Sammy's Caesar Salad 16

*white anchovies, pecorino,
chili breadcrumbs*

Louisiana Mandarins 16

*ubriaco 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 Crudo 27

capers, shallot, olive oil, pistachio

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 & castelvetro
tapenade*

Flounder Piccata 34

lemon veal butter, capers, wilted spinach

Chicken Parmesan 31

a la Sammy's, spaghetti aglio e olio

Prawns Milanese Risotto 34

gulf shrimp, saffron, garlic butter, herbs

WOOD-FIRED CARNE E PESCE

Market Fish 35

mandarin garum, hazelnut, basil

Salsiccia Verde 34

couscous, sundried tomato, peppadew peppers, fennel oil

Prime Filet Mignon 61

celeriac sauce, black butter, shaved fennel

Bistecca Alla Fiorentina 85

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

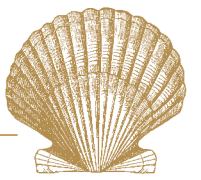
20% Gratuity will be added to parties of 6 or more.



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



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

