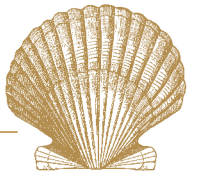




SAN LORENZO



Lunch

WEEKDAYS 11AM — 3PM

ANTIPASTA & SALADS

Chef's Selection of Antipasti 15

house pickles, zucchini caponata, crispy chickpeas, formaggio del giorno or chef's choice charcuterie

Zucchini Fritti 16

green caesar dip

Burrata 18

charred snap peas, bravo radish, grilled lemon vinaigrette

Smoked Beets 19

fennel aioli, bresaola, pomegranate molasses, pistachio

Caesar Salad 18

white anchovies, pecorino, crispy chili breadcrumbs

Arugula, Endive,

Curly Cress 15

parmesan, black truffle vinaigrette

RAW BAR

Oysters on the Half Shell 24

half dozen chef's selection with fresh horseradish, cocktail sauce, mignonette

Jumbo Shrimp Cocktail 18

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, fresh basil

Linguine Vongole 28

manila clams, chiles, breadcrumbs

Lumache 26

vodka sauce, 'nduja, fresh oregano, espelette

Carbonara 19

bucatini, bacon lardon, poached egg

Creste Di Gallo 23

pecorino romano, bottarga, black pepper

SAN LORENZO CLASSICS

Eggs Florentine 26

jumbo lump crab, sauteed spinach, lemon hollandaise

Hotel Club 21

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

Semolina Fried Redfish Sandwich 21

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

Pan-Roasted Wagyu Burger 24

fontina, sweet pepper & onion, garlic aioli, choice of fries or lemon pepper slaw

Chicken Parmesan 32

a la Sammie's, spaghetti aglio e olio

Flounder Piccata 34

lemon veal butter, capers, wilted spinach

GARDEN DISTRICT LUNCH \$45

Welcome White Peach Bellini
Chef's Selection of Breads for the Table

Choice of:

Burrata
Fried Polenta
Caesar Salad

Choice of:

Creste Di Gallo
Crispy Red Snapper
Wagyu Burger

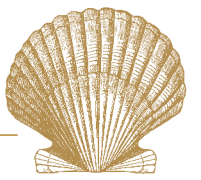
Choice of:

served with coffee or tea
Pistachio Cannoli
Citrus Pavlova
Daily Gelato or Sorbetto





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

