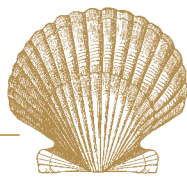




SAN LORENZO



Brunch

AVAILABLE FROM 10:30AM — 3PM

RAW BAR

Oysters On the Half Shell **24**
horseradish, mignonette, cocktail sauce

Bluefin Tuna Crudo **27**
capers, shallot, olive oil, pistachio

Classic Shrimp Cocktail **18**
cocktail sauce, crab-boil saltines

Consuming raw shellfish may increase your risk of foodborne illness.

SALADS

Arugula, Curly Cress & Parmesan Salad **14**
black truffle vinaigrette

Sammie's Caesar Salad **16**
white anchovies, pecorino, crispy chili breadcrumbs

ADD ONS:

Pan-Roasted Chicken **9**
Chilled Gulf Shrimp **11**

APPETIZERS

Scone, Muffin & Danish **9**
jam, whipped butter

Yogurt Parfait **10**
greek yogurt, honey granola, berries

Burrata **18**
snap peas, bravo radish, grilled lemon vinaigrette

Zucchini Fritti **18**
green caesar dip

Parmesan Truffle Fries **12**
aïoli

SANDWICHES

Pan-Roasted Wagyu Burger **24**
fontina, sweet pepper & onion, garlic aïoli, served with fries
parmesan truffle fries (additional \$5)

STV Club **21**
smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aïoli, served with fries
parmesan truffle fries (additional \$5)

Avocado Croissant **17**
crushed avocado, poached egg, arugula, parmesan

Breakfast Sandwich **13**
provolone, scrambled eggs, arugula, aïoli, choice of bacon or sausage on a housemade english muffin

PLATES

Hotel Breakfast **19**
two eggs with toast, bacon, sausage or prosciutto, potato griddle cake

Eggs Florentine **26**
housemade english muffin, jumbo lump crab, sautéed spinach, lemon hollandaise

French Omelette **17**
boursin, salted radish, butter lettuce, vinaigrette

Buttermilk Pancakes **16**
blueberries, maple syrup

Carbonara **19**
bucatini, bacon lardon, poached egg

SIDES

Olive Oil Fried Eggs **6**
with provolone & chives

Applewood Smoked Bacon **6**

Spicy Italian Sausage **6**

Seasonal Fruit & Berries **6**

Soft Polenta **7**
salted butter, chives

Executive Chef Mark Holmes

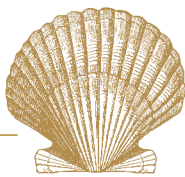
20% Gratuity will be added to parties of 6 or more.



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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

Saint Rita (N/A) **15**

st. ember non-alc mezcal, lyers non-alc orange, lime, agave, citrus salt

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
Benanti Carricante Etna Bianco, Sicilia, Italy21/82
Marine Layer Chardonnay, Sonoma Coast, California21/82
la Perriere Sauvignon Blanc Pouilly-Fumé, France23/90

ROSÉ & ORANGE

Feudo Montoni 'Rosé di Adele', Etna, Sicilia, Italy15/58
Henri Bonnaud Rosé Côtes de Provence, France17/66
Fuso 'Cala' Bianco Orange, Sicilia, Italy14/54

RED

Moon Springs Pinot Noir, Sonoma County, California15/58
Bindi Sergardi 'La Boncia', Chianti, Italy16/78
Collazzi 'Liberta' Red Blend, Toscana, Italy19/85
Donatella Cinelli Colombini, Rosso di Montalcino, Italy23/90

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**

