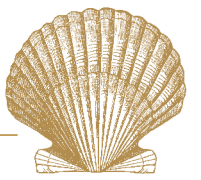


SAN LORENZO



Dinner

AVAILABLE FROM 5PM — 10PM

ANTIPASTI & SALADS

Grilled Artichokes 17
tonnato, mint, lemon

Zucchini Fritti 16
green caesar dip

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

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

Louisiana Mandarins 16
*ubriaco rosso cheese, toasted black sesame,
white balsamic*

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

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 19
capers, shallot, olive oil, pistachio

Caviar Service 110
*sturgeon caviar, taleggio fonduta, beignet fritto,
lemon zest*

HANDMADE PASTA

Pomodoro 22
eggplant, ricotta salata, basil

Lumache 26
vodka sauce, lemon ricotta, fresh oregano, espellette

Linguine Vongole 28
manila clams, chilies, breadcrumbs

Saffron Orechiette 31
blue crab, fermented chili butter, parmesan, bread crumbs

Creste Di Gallo 23
pecorino romano, bottarga, black pepper

SAN LORENZO CLASSICS

Catfish Schnitzel 29
caramelized onion aioli, kalamata & castelvetrano tapenade

Flounder Piccata 34
lemon veal butter, capers, wilted spinach

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
mandarin garum, hazelnut, basil

Wood Grilled Half Chicken 34
espelette, calabrian chicken jus

Prime Filet Mignon 51
celeriac sauce, black butter, shaved fennel

Bistecca Alla Fiorentina 85
prime dry-aged porterhouse, lemon brown butter

FOR THE TABLE

Grilled Asparagus 10
salsa de nocciolo

Truffle Fries 12
aioli, parmesan

Roasted Marble Potatoes 9
rosemary, garlic, chili flake

Parmesan Polenta 7
chives

Executive Chef Mark Holmes

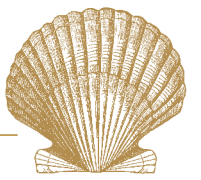
20% Gratuity will be added to parties of 6 or more.



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
Benanti Carricante Etna Bianco Sicilia, Italy 21/82
Marine Layer Chardonnay Sonoma Coast, California 21/82
Saget la Perriere Sauvignon Blanc Pouilly-Fumé, France 23/90

ROSÉ & ORANGE

Feudo Montoni 'Rosé di Adele' Etna, Sicilia, Italy 15/58
Henri Bonnaud Rosé Côtes de Provence, France 17/66
Fuso 'Cala' Bianco Orange Sicilia, Italy 14/54

RED

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

