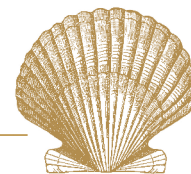




# SAN LORENZO



## Lunch

WEEKDAYS 11AM — 3PM

### ANTIPASTA & SALADS

#### Louisiana Mandarins 16

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

#### Zucchini Fritti 16

*green caesar dip*

#### Burrata 18

*grilled swiss chard, pickled stems,  
crispy shallots*

#### Beet Salad 17

*fennel aioli, pomegranate molasses  
crushed pistachio*

#### Caesar Salad 16

*white anchovies, pecorino,  
crispy chili breadcrumbs*

#### Arugula, Curly Cress, Parmesan Salad 14

*black truffle vinaigrette*

### RAW BAR

#### Oysters on the Half Shell 24

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

#### 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*

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

### HANDMADE PASTA

#### Pomodoro 22

*eggplant, ricotta salata, fresh basil*

#### Linguine Vongole 28

*manila clams, chilies, 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:*

Arugula Salad  
Burrata  
Caesar Salad

*Choice of:*

Creste Di Gallo  
Flounder Piccata  
Wagyu Burger

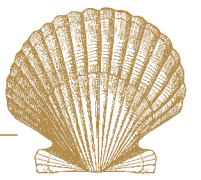
*Choice of:*

Cherry Cannoli  
Pistachio Mousse Cake  
Daily Gelato or Sorbetto  
*served with coffee or tea*





# 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

