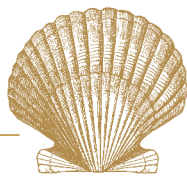




SAN LORENZO



Dinner

AVAILABLE FROM 5PM — 10PM

ANTIPASTI & SALADS

Grilled Artichokes **17**
tonnato, mint, lemon

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

Burrata **18**
grilled chard, pickled stems, crispy shallots, house sourdough focaccia

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

Zucchini Fritti **16**
green caesar dip

RAW BAR

Oysters On A 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

HANDMADE PASTA

Pomodoro **22**
eggplant, ricotta salata, basil

Lumache **26**
vodka sauce, lemon ricotta, oregano, espelette

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

Gulf Fish Piccata **34**
lemon veal butter, capers, wilted spinach

Chicken Parmesan **32**
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**
spring onion soubise, green garlic relish, pea shoots

Wood Grilled Half Chicken **34**
calabrian chili, 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

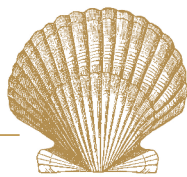
20% Gratuity will be added to parties of 6 or more.



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
Delamotte 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 FRA* 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

Moon Springs Pinot Noir *Sonoma County, California* 15/58
Bindi Sergardi Sammies Fiasco 2021 *Chianti, Italy* 17/78
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

