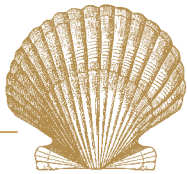




SAN LORENZO



Lunch

WEEKDAYS 11AM — 3PM

ANTIPASTA & 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 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, lemon ricotta, 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

Gulf Fish 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

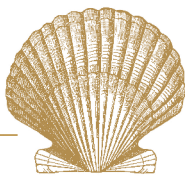
Choice of:
Creste Di Gallo
Flounder Piccata
Wagyu Burger

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*
Delamotte 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*
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' *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

