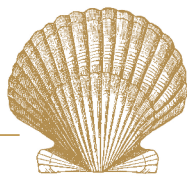




SAN LORENZO



Dinner

AVAILABLE FROM 5PM — 10PM

ANTIPASTI & SALADS

Grilled Shishitos 17
pistachio salsa, basil, calabrian chili

Burrata 18
*caramelized figs, balsamic, fig leaf oil,
house sourdough focaccia*

Arugula, Curly Cress,
Parmesan Salad 14
black truffle vinaigrette

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

Peaches & Proscuitto 15
basil, olive oil, lemon

Zucchini Fritti 15
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
grated heirloom tomato, basil agrumato

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
grilled summer squash, basil pistou, pickled pattypan

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

Truffle Fries 12
aioli, parmesan

Roasted Marble Potatoes 9
rosemary, garlic, chili flake

Parmesan Polenta 7
chives

Executive Chef Mark Holmes

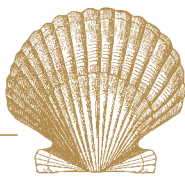
20% Gratuity will be added to parties of 6 or more.



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

Hugo Spritz 16
st-germain, sparkling wine, mint, soda

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
Terlan Pinot Grigio *Alto-Adige* 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 *Chianti, Italy* 17/78
Tua Rita 'Rosso dei Norti' 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

