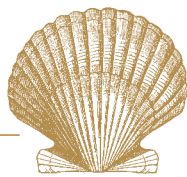




SAN LORENZO



Lunch

AVAILABLE FROM 11AM — 3PM

RAW BAR

Oysters On the Half Shell **24**
horseradish, mignonette, cocktail sauce

Bluefin Tuna Crudo **19**
grated heirloom tomato, basil agrumato

Classic Shrimp Cocktail **18**
house cocktail, crab-boil saltines

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

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

SALADS

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

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

ADD ONS:

Pan-Roasted Chicken **9**

Chilled Gulf Shrimp **11**

APPETIZERS

Zucchini Fritti **15**
green caesar dip

Truffle Fries **12**
aioli, parmesan

Burrata **18**
*confit cherry tomato, lemon agrumato, saba,
house sourdough focaccia*

Peaches & Prosciutto **15**
basil, olive oil, lemon

SANDWICHES

Pan-Roasted Wagyu Burger **24**
fontina, calabrian aioli, basil, banana peppers

Semolina Fried Redfish Sandwich **21**
bibb lettuce, tomato, fermented chili tartar sauce

STV Club **21**
*smoked turkey, prosciutto, bacon,
provolone, lettuce, tomato, aioli*

SERVED WITH:

Fries or Slaw

Parmesan Truffle Fries **+4**

ENTRÉES

Eggs Florentine **26**
*jumbo lump crab, sauteed spinach,
lemon hollandaise*

Provençal Salad **25**
*house confit tuna, farm lettuces, fennel,
green beans, olive viniagrette*

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

Avocado Croissant **17**
*crushed avocado, poached egg,
arugula, parmesan*

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

Creste Di Gallo **23**
pecorino romano, bottarga, black pepper

Carbonara **19**
bucatini, bacon lardon, poached egg

Linguine Vongole **28**
manila clams, chilies, breadcrumbs

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

SIDES

Roasted Marble Potatoes **8**
rosemary, garlic, chili flake

Sauteed Spinach **8**
garlic oil, lemon

Executive Chef Mark Holmes

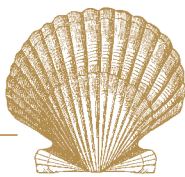
20% Gratuity will be added to parties of 6 or more.



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



SAN LORENZO



SPRITZ

Saint Vincent Spritz 14
aperol, grapefruit, rosemary-honey, sparkling wine

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

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, tempus fugit cacao, coffee liqueur, frangelico, intelligentsia espresso

HOUSE COCKTAILS

Italian Margarita 15
lunazul tequila, cappelletti aperitivo, lime, citrus salt

Birds of Paradise 16
aviation gin, lillet blanc, giffard apricot, lemon, basil

Amari Isle 16
hotel saint vincent amari blend, grapefruit, caramelized fig

Limoncello Daisy 16
lalo tequila, limoncello, lemon, orange

Oaxacan Gelato 16
rey campero espadin, campari, creme de cacao, cocchi di torino, fernet bruto

Saint Rita (N/A) 15
st. ember non-alc mezcal, lyers non-alc orange, lime, agave, citrus salt

WINES BY THE GLASS

SPARKLING

Bisol 'Jeio' Brut, Prosecco, Italy14/68
J.B. Adam Rosé Brut, Crémant d'Alsace, France18/88
Delamotte Brut Champagne, France26/128

WHITE

La Capranera Falanghina, Campania, Italy14/54
J. de Villebois Sauvignon Blanc, Pouilly-Fumé, France20/78
J. de Villebois Sauvignon Blanc, Pouilly-Fumé, France20/78
Benanti Carricante Etna Bianco, Sicilia, Italy21/82
Marine Layer Chardonnay, Sonoma Coast, California21/82

ROSÉ & ORANGE

Feudo Montoni 'Rosé di Adele', Etna, Sicilia, Italy15/58
Les Mesclances 'Charmes' Rosé, Côtes de Provence, France .17/66
Fuso 'Cala' Bianco Orange, Sicilia, Italy14/54

RED

Moon Springs Pinot Noir, Sonoma County, California15/58
Bindi Sergardi La Boncia, Chianti, Italy16/78
Collazzi 'Liberta' Red Blend, Toscana, Italy19/85
Donatella Cinelli Colombini, Rosso di Montalcino, Italy23/90

COFFEE & TEA

by Intelligentsia

House Drip 4
Espresso 4
Americano 4
Cappuccino 5.5
Latte 6
House Cold Brew 4.5
Black Iced Tea 3.5
Hot Tea 5

FRESH JUICES

Orange 6
Grapefruit 6
Green Juice House Made 9
green apples, celery, ginger, spinach, yuzu, orange, saline

SODA & WATER

Sprite 4
Diet Coke 4
Coca Cola 4
Can Sparkling Mineral 4
Acqua Panna Still Mineral liter 8
San Pellegrino Sparkling Mineral liter 8

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

