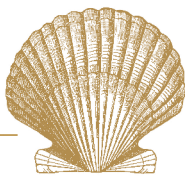




SAN LORENZO



Brunch

AVAILABLE FROM 10:30AM — 3PM

RAW BAR

Oysters On the Half Shell 24

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

Bluefin Tuna Crudo 20

grated heirlooms, basil agrumato

Classic Shrimp Cocktail 18

cocktail sauce, crab-boil saltines

Consuming raw shellfish may
increase your risk of foodborne illness.

APPETIZERS

Scone, Muffin & Danish 9

jam, whipped butter

Yogurt Parfait 10

greek yogurt, honey granola, berries

Burrata 22

mortadella, pistachio, pecorino romano, piadina

Zucchini Fritti 15

green caesar dip

Truffle Fries 12

aioli, parmesan

SANDWICHES

Pan-Roasted Wagyu Burger 24

fontina, calabrian aioli, basil, banana peppers

STV Club 21

smoked turkey, prosciutto, bacon, provolone,
lettuce, tomato, aioli

Avocado Croissant 17

avocado, sunny-side-up egg, parmesan, arugula & cucumber
salad

Breakfast Sandwich 13

provolone, scrambled eggs, and arugula, on a homemade english
muffin, with choice of bacon or sausage

SALADS

Arugula, Curly Cress & Parmesan Salad 15

black truffle vinaigrette

Sammie's Caesar Salad 18

white anchovies, pecorino, crispy chili breadcrumbs

ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

PLATES

Hotel Breakfast 19

two eggs with toast, bacon, sausage or
prosciutto, potato griddle cake

Eggs Florentine 26

housemade english muffin, jumbo lump
crab, sautéed spinach, lemon hollandaise

French Omelette 17

boursin, salted radish, butter lettuce,
vinaigrette

Buttermilk Pancakes 16

blueberries, maple syrup

Carbonara 19

bucatini, bacon lardon, poached egg

SIDES

Olive Oil Fried Eggs 6

with provolone & chives

Applewood

Smoked Bacon 6

Spicy Italian Sausage 6

Soft Polenta 7

salted butter, chives

Seasonal Fruit & Berries 6

Executive Chef Mark Holmes

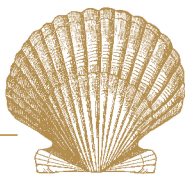
20% Gratuity will be added to parties of 6 or more.



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SAN LORENZO



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, 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, Italy***14/68**
J.B. Adam Rosé Brut, *Crémant d'Alsace, France***18/88**
Billecart-Salmon '1818' 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, France***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 Mesclnecs '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**

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**
Spicy Ginger Green **9**

SODA & WATER

Sprite **4**
Diet Coke **4**
Coca Cola **4**
Richard's Sparkling Rainwater **4**
Agua de Piedra Mineral Water **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**

