



SAN LORENZO

“ SIMPLICITY IS THE ULTIMATE SOPHISTICATION. ”

~ LEONARDO DA VINCI ~ 15TH C. VINCI, TUSCANY ~

~ COCKTAILS ~

SAN LORENZO SIGNATURE COCKTAILS ~ \$16 EACH

BACCA

HANSON OF SONOMA VODKA, CRANBERRY JUICE, LIME, GINGER BEER

RICCARDINO

BOTANIST GIN, HOMEMADE POMEGRANATE PUREE, LIME, SPARKLING WATER

RUM DI MORA

MT GAY BLACK BARREL RUM, BLUEBERRY PUREE, BASIL, LIME

DOLCE VITA AMARA

WESTLAND WHISKEY, LUXARDO APERTIVO, MONTENEGRO AMARO LEMON & THYME SYRUP

SEGALE

REBEL YELL RYE, GRAPEFRUIT JUICE, HONEY

GAMBITA

DON FULANO BLANCO TEQUILA, HOUSE-MADE SPICY SIMPLE SYRUP, ORANGE & PINEAPPLE JUICE

~ ANTIPASTI ~

ZUPPA DEL GIORNO \$16

SOUP OF THE DAY

PROSCIUTTO \$21

IMPORTED PROSCIUTTO, AGED PARMESAN CHEESE
BLACK MISSION FIGS, AGED BALSAMIC

TONNO \$22/40

CORIANDER CRUSTED RARE TUNA, ARUGULA, CRUSHED ORGANIC TOMATOES, LIGURIAN OLIVES, VINEGAR

CALAMARI \$20

GRILLED CALAMARI, SHAVED BROCCOLI, YELLOW BELL PEPPER PUREE, WHITE WINE SAUCE

FIORI DI ZUCCA \$18 / \$22

DEEP FRIED SQUASH BLOSSOMS, TRUFFLED GOAT CHEESE
TOMATO SAUCE, FARM GREENS

BRUSCHETTA \$20

ORGANIC GRAPE TOMATO BRUSCHETTA, WHIPPED BURRATA &
RICOTTA SALATA, ROASTED GARLIC, VINEGAR, OLIVE OIL

~ SECONDI ~

PESCE DEL GIORNO \$34

GRILLED FISH OF THE DAY, SAUTEED SPINACH & KALE

IPPOGLOSSO \$34

ROASTED HALIBUT, CREAMY CORN, GRILLED APPLES, HAZELNUT POWDER

COSTOLETTA \$56

ROASTED VEAL CHOP, RADICCHIO, SHAVED FENNEL,
GRILLED PEACHES, VEAL SAUCE

FILETTINO \$32

PORK TENDERLOIN, BRAISED COUNTRY CABBAGE, CREAMY MUSTARD SAUCE

BISTECCA \$66 / \$198

14OZ OR 3LB GRILLED NY STRIP
ARUGULA, SHAVED PARMESAN, AROMATIC OLIVE OIL

SAN LORENZO'S CLASSIC ITALIAN COCKTAILS ~ \$16 EACH

SL NEGRONI

BOTANIST GIN, BRUTO AMERICANO, SWEET VERMOUTH

SL SPRITZ

SELECT APERTIVO, LEMON, PROSECCO, SPARKLING WATER

ITALIAN MARGARITA

TEQUILA, AMARETTO DISARONNO, COINTREAU, LIME

BOTTLED BEERS ~ \$10 EACH

(INQUIRE AS AVAILABILITY IS SUBJECT TO CHANGE)

“ EVERYTHING YOU SEE I OWE TO SPAGHETTI. ”

~ SOPHIA LOREN

~ PASTA ~

LINGUINI \$30

LINGUINI WITH SEAFOOD RAGU, CALABRIAN PEPPER OIL & BASIL

PAPPARDELLE \$26

TOSCA-STYLE RABBIT RAGU, WHITE WINE, HERBS & OLIVE OIL

TORTELLI \$26

CROWN-SHAPED RAVIOLI FILLED WITH ROBIOLINA
BLACK TRUFFLE, & PORCINI MUSHROOM SAUCE

RISOTTO \$32

RISOTTO WITH LOBSTER, LOBSTER SAUCE, ROASTED GARLIC,
RICOTTA & BASIL

RAVIOLI \$26

RAVIOLI FILLED WITH SAN MARZANO TOMATO, RICOTTA &
BURRATA CHEESE, SAUTEED WITH TOMATO
WATER & BASIL PESTO SAUCE

~ CONTORNI ~

GRILLED ASPARAGUS, LEMON \$14

BROCCOLINI, GARLIC & OLIVE OIL \$14

SAUTEED SPINACH & KALE, GARLIC \$14

ARUGULA WITH LEMON DRESSING \$14

CAULIFLOWER, ROASTED GARLIC, BREAD CRUMBS \$14

~ CHEF TASTING MENU ~

WE REQUEST THE PARTICIPATION OF THE ENTIRE TABLE.
PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS.

4 COURSES ~ \$115 OR 6 COURSES ~ \$145

** BREAD AVAILABLE UPON REQUEST **

PLEASE BE ADVISED:

4% CREDIT CARD FEES APPLY WHEN PAYING WITH A CREDIT CARD
PAYMENT OF CASH OR DEBIT CARDS WILL NOT INCUR THE 4% CHARGE



TURN ME OVER FOR VINO

~ CONSUMING RAW OR UNCOOKED FOOD CAN CAUSE FOODBORNE ILLNESS ~
~ PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES ~