

MONDAY ~ SATURDAY



11AM ~ 2:30PM

SANDWICH LORENZO

SAN'DWICHES

\$14 EACH

Caprese Di Bufala

BUFFALO MOZZARELLA, FRESH TOMATOES, BASIL PESTO, OLIVE OIL, BLACK PEPPER

Prosciutto

18-MONTH AGED PROSCIUTTO, BURRATA MOUSSE, FIGS, AGED BALSAMIC

Mortadella Arrosto

ROASTED MORTADELLA, PISTACHIOS, AGED PARMESAN, SABA

TBLT

TRUFFLED MAYO, BACON, LETTUCE, TOMATO

Fiore

DEEP FRIED SQUASH BLOSSOMS FILLED WITH TRUFFLE GOAT CHEESE, FRESH TOMATOES, MICRO GREENS

Tonnato

OLIVE OIL PRESERVED TUNA, CELERY HEARTS, CALABRESE PEPPERS, RADISHES

Porbano

PORCHETTA, PROVOLONE, PICKLES, ORGANIC GREENS, MUSTARD

Abetone

MIXED WILD MUSHROOMS, FONTINA, BASIL, GARLIC OIL

Chef Massimo's Signature Chicken Parmigiana

BREADED CHICKEN BREAST, BUFFALO MOZZARELLA, OREGANO, TOMATO SAUCE

Panino Del Giorno {\$Market Price}

SAN'DWICH OF THE DAY

INSALATE

\$10 EACH

ADD SHRIMP +\$6 ADD CHICKEN +\$6
ADD SWEET SAUSAGE +\$6

Rocket Arugola

ARUGULA SALAD, SHAVED PARMESAN
CHERRY TOMATOES, LEMON DRESSING

Mista

MESCLUN SALAD, RADISHES, RED ONIONS
CARROT CONFIT, BALSAMIC DRESSING

Ce-Ce

CAESAR SALAD, PECORINO CROUTONS
CAESAR DRESSING

Radicchio

RADICCHIO + ENDIVE SALAD, SHAVED FENNEL
ESPELETTE, RED WINE VINAIGRETTE

ZUPPA DEL GIORNO

SOUP OF THE DAY \$10

COMBO

\$19

1/2 SAN'DWICH + SOUP OF THE DAY
PLUS NON-ALCOHOLIC DRINK

SWEET PANINO

\$10 EACH

Nutella

NUTELLA, RICOTTA, STRAWBERRIES

Vegano

FIGS, HONEY, MINT, FIG JAM

SANLORENZODC.COM/sandwich

CONSUMING RAW OR UNCOOKED FOOD CAN CAUSE FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.
MENU ITEMS SUBJECT TO CHANGE.