



SAN LORENZO

“ SIMPLICITY IS THE ULTIMATE SOPHISTICATION. ”

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

~ COCKTAILS ~

SAN LORENZO SIGNATURE COCKTAILS ~ \$14 EACH

MIMI

HANSON OF SONOMA VODKA, FLEUR ELDERFLOWER, LIME

ZENZERO PERA

PEAR INFUSED BOTANIST GIN, GINGER LIQUEUR, LIME JUICE

BISMARCK

PISCO, LEMON JUICE, EGG WHITE, CHIANTI FLOAT

DOLCE VITA AMARA

WESTLAND BOURBON, LUXARDO APERTIVO, MONTENEGRO AMARO
LEMON THYME SYRUP

KURSAAL

FILIBUSTER BOONDOGLER WHISKEY, SWEET VERMOUTH
ORANGE & ANGOSTURA BITTERS

CERVO PICCANTE

JOSE CUERVO SILVER TEQUILA, SPICY LIME JUICE, GINGER BEER

~ ANTIPASTI ~

PROSCIUTTO \$16

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

ZUPPA \$13

BUTTERNUT SQUASH SOUP, MASCARPONE MOUSSE
POACHED SHRIMP, CHIVES, ESPELETTE

RUCOLA \$14

ARUGULA SALAD, BURRATA CHEESE
SHAVED FENNEL, CRISPY ARTICHOKE, LEMON DRESSING

CAPELANTE \$15 / \$30

PAN SEARED SCALLOPS, SUNCHOKE PUREE
CHANTERELLE MUSHROOMS, PORT WINE REDUCTION

FIORI DI ZUCCA \$14

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

GUANCE DI VITELLO \$16 / \$30

VEAL CHEEKS BRAISED IN BAROLO WINE SAUCE
YELLOW SOFT POLENTA, GREMOLATA

~ SECONDI ~

PESCE DEL GIORNO \$28

GRILLED FISH OF THE DAY
SAUTEED SPINACH & KALE

BRANZINO \$26

PAN SEARED ALMOND CRUSTED BRANZINO, CAULIFLOWER & APPLE PUREE
SAUTEED PARSNIPS, CAPERS, PARSLEY PESTO

CACCIUCCO \$28

“LIVORNESE STYLE FISHERMAN'S STEW”
SCALLOPS, LOBSTER, SHRIMP, MUSSELS, CLAMS
LOBSTER SAUCE, TOASTED BREAD

ROSTICCIANA \$24

~ AND YES, YOU CAN USE YOUR FINGERS ~

GRILLED TUSCAN STYLE PORK RIBS
BROCCOLINI, BABY ARUGULA, CHARRED LEMON

BISTECCA \$42 / \$110

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

SAN LORENZO'S CLASSIC ITALIAN COCKTAILS ~ \$14 EACH

SL NEGRONI

BOTANIST GIN, BRUTO AMERICANO, SWEET VERMOUTH

SL SPRITZ

LUXARDO APERTIVO, LEMON, PROSECCO, SPARKLING WATER

BOTTLE BEERS ~ \$7 EACH

MENEBREA AMBER

MENEBREA LAGER

“ EVERYTHING YOU SEE I OWE TO SPAGHETTI. ”

~ SOPHIA LOREN

~ PASTA ~

NERO DI SEPPIA \$22

BLACK SQUID INK FETTUCCINE, LOBSTER RAGU
SHAVED ARTICHOKE, SUNCHOKE RAGU, LOBSTER SAUCE

PAPPARDELLE \$20

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

TORTELLI \$20

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

RISOTTO \$20

RISOTTO WITH TALEGGIO CHEESE
APPLES, AGED BALSAMIC

GNOCCHI \$19

BUTTERNUT SQUASH GNOCCHI, CREAMY FONTINA SAUCE
ROASTED GARLIC, BROWN BUTTER, CRISPY SAGE

~ CONTORNI ~

GRILLED ASPARAGUS, LEMON \$10

BROCCOLINI, GARLIC & OLIVE OIL \$10

SAUTEED SPINACH & KALE, GARLIC \$10

ARUGULA WITH LEMON DRESSING \$10

CAULIFLOWER, ROASTED GARLIC, BREAD CRUMBS \$10

~ CHEF TASTING MENU ~

WE REQUEST THE PARTICIPATION OF THE ENTIRE TABLE

PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS

4 COURSES ~ \$85

6 COURSES ~ \$120



TURN ME OVER FOR VINO + BIRRE

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



SAN LORENZO

“ BEVICI SU, IL BAR NON PORTA I RICORDI. SONO I RICORDI CHE PORTANO AL BAR. ”

~ DRINK UP. THE BAR DOESN'T BRING MEMORIES. MEMORIES BRING YOU TO THE BAR. ~



~ VINI ~



SPARKLING

VILLA MARCELLO PROSECCO BRUT DOC 2018 ~ VENETO	\$14 / \$52
ALTANEVE PROSECCO ~ VENETO	\$18 / \$72
ALTANEVE ROSE BRUT ~ VENETO	\$18 / \$72
LAMBRUSCO MONTE DELLE VIGNE ~ EMILIA ROMAGNA	\$16 / \$58
FERRARI BRUT ~ TRENTINO	\$60
BELLAVISTA BRUT ALMA GRAN CUVEE ~ LOMBARDY	\$85
BELLAVISTA ROSE ALMA GRAN CUVEE ~ LOMBARDY	\$100
NEBBIOLA D'ALBA MALABAILA 2018 ~ PIEDMONT	\$85
BISOL CREDE PROSECCO SUPERIORE DOC ~ VENETO	\$120



WHITE

GRECO BIANCO TERRE DI TREZZI 2015 ~ CAMPANIA	\$16 / \$58
ROERO ARNEIS PIOJERO 2013 ~ PIEDMONT	\$17 / 62
VERMENTINO BINZAMANNA ARES 2018 ~ SARDINIA	\$14 / \$52
GRILLO LA SEGRETA PLANETA 2019~ SICILY	\$14 / \$52
CHARDONNAY CASTIGLION DEL BOSCO 2019 ~ TUSCANY	\$18 / \$72
PINOT GRIGIO LIVIO FELLUGA 2017 ~ VENETO	\$16 / \$58



ROSE

LA STAFFA L'AURORA ROSATO 2018 ~ MARCHE	\$14 / \$52
PALA CHIARO DI STELLE ROSE 2018 ~ SARDINIA	\$14 / \$52
CANTALORO ROSATO AVIGNONESI 2018 ~ TUSCANY	\$13 / \$48
AGLIANICO ROSATO VETERE 2018 ~ CAMPANIA	\$16 / \$58
PLANETA ROSE 2018 ~ SICILY	\$80
BARDOLINO CHIARETTO CAVALCHINA 2018 ~ TUSCANY	\$75



RED

MONTEPULCIANO MASCIARELLI 2017 ~ ABRUZZO	\$16 / \$58
AGLIANICO VILLA MATILDE 2016 ~ CAMPANIA	\$17 / \$62
NEBBIOLO FONTANA FREDDA 2018 ~ PIEDMONT	\$18 / \$72
NERO D'AVOLA FEUDO MACCARI 2017 ~ SICILY	\$14 / \$52
SANGIOVESE BRICCO AL SOLE 2018 ~ TUSCANY	\$14 / \$52
CHIANTI CLASSICO TENUTA DI ARCENO 2017 ~ TUSCANY	\$17 / \$62

G / B

G / B

WHITE

PINOT BIANCO ELENA WALCH 2018 ~ ALTO ADIGE	\$70
KERNER KOFERERHOF WEINGUT 2015 ~ ALTO ADIGE	\$75
PINOT GRIGIO ST MICHAEL-EPPAN 2018 ~ ALTO ADIGE	\$65
SAUVIGNON TERLAN QUARZ 2016 ~ ALTO ADIGE	\$125
FALANGHINA VILLA MATILDE 2018 ~ CAMPANIA	\$80
NEMBO FIANO 2017 ~ CAMPANIA	\$70
VINTAGE TUNINA JERMANN 2016 ~ FRIULI	\$120
RIBOLLA GIALLA VINNAE JERMANN 2016 ~ FRIULI	\$75
SAUVIGNON BLANC ATTEMS 2019 ~ FRIULI	\$60
FRIULANO VENICA 2017 ~ FRIULI	\$75
VERDICCHIO RISERVA SELVA DI SOLTO 2015 ~ MARCHE	\$135
ARNEIS CERETTO 2017 ~ PIEDMONT	\$60
ROERO ARNEIS PRUNOTTO 2019 ~ PIEDMONT	\$70
CHARDONNAY PODERI ALDO CONTERNO 2016 ~ PIEDMONT	\$140
CORTESE DI GAVI PIO CESARE 2018 ~ PIEDMONT	\$85
CHARDONNAY PLANETA 2017 ~ SICILY	\$75
MUSCAT ARIANA OCCHIPINTI SP68 2018 ~ SICILY	\$80
VERNACCIA SAN GIMIGNANO MONTENIDOLI 2017 ~ TUSCANY	\$60
CHARDONNAY FELSINA I SISTRI 2017 ~ TUSCANY	\$80
POGGIO ALLE GAZZE ORNELLAIA 2015 ~ TUSCANY	\$150
BOLGHERI BIANCO MICHELE SATTA 2016 ~ TUSCANY	\$60
CHARDONNAY CERVARO DELLA SALA 2018 ~ UMBRIA	\$100



RED

MONTEPULCIANO DELLE ROCCHIE 2016 ~ ABRUZZO	\$80
AGLIANICO CIRO ZI FILICELLA 2015 ~ CAMPANIA	\$90
CABERNET FRANC COLLIO RUSSIZ SUPERIORE 2017 ~ FRIULI	\$105
MONTEPULCIANO MARCO CARPINETI TUFALICCIO 2018 ~ LAZIO	\$75
ROSSO PELAGO UMANI RONCHI 2013 ~ MARCHE	\$65
DOLCETTO PODERI LUIGI EINAUDI 2018 ~ PIEDMONT	\$55
DOLCETTO BRUNO GIACOSA 2018 ~ PIEDMONT	\$90
BARBERA D'ALBA CA'VIOLA BRICHET 2017 ~ PIEDMONT	\$65
BARBERA D'ASTI CAMP DU ROUSS 2017 ~ PIEDMONT	\$85
BARBARESCO ADRIANO 2015 ~ PIEDMONT	\$120
BAROLO PIO CESARE 2015 ~ PIEDMONT	\$150
BAROLO BRUNO GIACOSA 2014 ~ PIEDMONT	\$325
NEBBIOLO BLEND BRAMATERRA ANTONIOTTI 2015 ~ PIEDMONT	\$135
NEBBIOLO SANDRONE VALMAGGIORE 2017 ~ PIEDMONT	\$150
NEBBIOLO RENATO RATTI 2018 ~ PIEDMONT	\$80
PINOT NERO GD VAJRA LANGHE 2015 ~ PIEDMONT	\$90
AGLIANICO CAPPELLACCIO RISERVA 2012 ~ PUGLIA	\$70
PRIMITIVO DI MANDURIA SASSANTUNO 2015 ~ PUGLIA	\$80
PRIMITIVO FATALONE 2018 ~ PUGLIA	\$70
CABERNET VILLAMARINA ALGHERO 2013 ~ SARDINIA	\$130
NERO D'AVOLA ZISOLA MAZZEI 2015 ~ SICILY	\$95
ETNA ROSSO DONNAFUGATA SUL VULCANO 2017 ~ SICILY	\$95
BOLGHERI SUPERIORE SONDRAIA 2017 ~ TUSCANY	\$70
BRUNELLO MONTALCINO CASTIGLION BOSCO 2014 ~ TUSCANY	\$160
BRUNELLO MONTALCINO VILLA LE PRATA 2012 ~ TUSCANY	\$145
BRUNELLO POGGIO RISERVA 2010 ~ TUSCANY	\$350
CABERNET SAUVIGNON PHILIP MAZZEI 2014 ~ TUSCANY	\$145
MARTIN DEL NERO FATTORIA RESTA 2016 ~ TUSCANY	\$85
SASSICAIA 2015 ~ TUSCANY	\$400
MERLOT DESIDERIO AVIGNONESI 2014 ~ TUSCANY	\$145
CHIANTI BLEND LUCENTE LE VOLTE 2017 ~ TUSCANY	\$95
SANT ANTIMO ROSSO COLLOSORBO 2015 ~ TUSCANY	\$85
CHIANTI CLASSICO CASTELLO SAN LORENZO 2014 ~ TUSCANY	\$120
ORNELLAIA LE VOLTE 2017 ~ TUSCANY	\$110
ORNELLAIA 2015 ~ TUSCANY	\$400
MONTEFALCO SAGRANTINO NOVELLI 2005 ~ UMBRIA	\$85
RIPASSO VALPOLICELLA SPERI 2017 ~ VENETO	\$85
AMARONE TENUTA SANT'ANTONIO 2015 ~ VENETO	\$165

“ IL VINO BONO FA BUON SANGUE. ”

~ GOOD WINE MAKES GOOD BLOOD. ~

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