

WELCOME TO
SAN LORENZO

A LA CARTE

SPRING / SUMMER

PRE-DINNER DRINKS

Aperol Spritz £9.50

Aperol, prosecco and soda

White Peach Bellini £9

Prosecco and Italian white peach purée

Negroni £11

Gin, Campari, Martini Rosso

Champagne Charlie £12

Champagne, apricot brandy and orange twist

WHILE YOU WAIT

Home-made Rosemary Scented Focaccia (v) £4.95 Home-made Rosemary Scented Focaccia with confit garlic and tapenade aioli	Mixed Olives (vg) (gf) £4.95 fresh chilli and rosemary house marinated olives	Sicilian Arancini (v) £6.95 fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese
Garlic Bread (v) £5.95 garlic butter flatbread and infused garlic e.v olive oil	Garlic Bread with Tomato (vg) £6.95 fresh tomato sauce and infused garlic e.v olive oil	Garlic Bread with Cheese (v) £7.95 garlic butter, fontina and mozzarella cheese flat bread

TO START

Minestrone Ribollita £6.95 Tuscan soup served with our rosemary scented focaccia bread (vg)	Melon & Ham (gf) £8.95 sweet melon and shaved Parma ham	Creamy Lobster Bisque £10.95 scented with brandy and anise served with mini lobster dumplings
Bruschetta Al Pomodoro (vg) £6.95 toasted Tuscan bread, plum vine ripened tomatoes with basil and extra virgin olive oil	Classic Prawn Cocktail £12.95 Atlantic prawns, gem, lemon, Marie Rose, rosemary focaccia	Moules Marinière £9.95 mussels steamed in white wine finished with garlic cream sauce served with home-made focaccia
Classic Caprese Salad (v) (gf) £7.95 vine ripened tomato, buffalo mozzarella, torn basil and extra virgin olive oil	Tuscan Pâté Crostini £8.95 house pate, toasted Tuscan bread and macerated figs	San Lorenzo Meatballs £8.95 Tuscan sausage and steak meatballs in lightly spiced tomato sauce finished with parmesan
Prosciutto e Mozzarella di bufala (gf) £8.95 Parma ham with dressed buffalo mozzarella and sun blushed tomatoes	Sicilian Arancini (v) £6.95 fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese	King Prawn Diavola £11.95 pan fried garlic prawns with chilli and parsley deglazed with white wine
Chicken Caesar Salad £10.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing	Calamari Fritti £9.95 fried rings of squid with home made roasted garlic mayonnaise	Bruschetta Calabria £8.95 ground Nduja sausage, mozzarella, roast peppers, lemon thyme honey
Scallops al Forno £15.95 roasted scallops with olive oil, garlic and chilli topped with breadcrumbs	Broad Bean Bruschetta (v) £8.95 fresh broad beans, lemon ricotta and mint with toasted Tuscan bread and extra virgin olive oil	Beef Carpaccio £12.95 slices of seared prime sirloin, classic Venetian dressing, bone marrow croutons, wild rocket and shaved Parmesan

Italian Artisan Charcuterie Plank

£23

cured meats, cheeses and antipasti plank for the table to share (n)

Pyefleet Pure Colchester Oysters*

hand shucked and served with traditional accompaniments (gf)

Six - £18 Dozen - £30



San Lorenzo Seafood Platter

oysters, mussels, clams dressed prawns and smoked salmon with traditional accompaniments

£25



**Rock oysters are available all year round and are not affected by season. Drinking heavily and drinking strong spirits does not aid the digestion of oysters and can lead to sickness.

Only the freshest food accepted by our chefs
Cooked and served with care and passion

PASTA

<p>Penne Arrabbiata (vg) £12.95 Arrabbiata meaning Angry, a spicy pasta dish from Lazio region, chilli peppers, garlic and tomato <i>add chicken</i> £16.95</p>	<p>Tagliatelle Bolognese £15.95 Authentic Italian Bolognese served with ribbon pasta, or an adapted British classic when served with spaghetti, let us know which way you'd like yours</p>	<p>Signature Carbonara £15.95 spaghetti, cured guanciale bacon, Parmesan & pecorino cheeses with fresh egg sauce, no cream is used in this authentic dish from Rome</p>
<p>Pea & Asparagus Risotto (v) £14.95 with white wine, lemon mascarpone, Gran Moravia cheese <i>add chicken</i> £18.95</p>	<p>San Lorenzo Spaghetti Meatballs £15.95 our signature meatballs, fried and stewed in tomato with torn basil</p>	<p>Spaghetti Al Pomodoro (vg) £12.95 our 4 hour tomato sauce finished with spaghetti, torn basil and dressed with e.v olive oil</p>
<p>Spaghetti Vongole £18.95 clams, garlic, chilli, spaghetti, white wine and parsley</p>	<p>Rigatoni Agnello £16.95 stewed lamb ragu finished with mint and pecorino cheese</p>	<p>Orecchiette with Sausage £17.95 Italian Fennel sausage, chilli, sprouting broccoli and Pugliese Orecchiette little pasta 'ears' finished with virgin oil and pecorino cheese</p>
<p>Linguini Gamberetti £17.95 king prawns, chilli butter, courgette & cherry tomato</p>	<p>Lobster & King Prawn Tagliatelle £26.95 cream, Parmesan and cherry tomato sauce</p>	<p>Risotto Frutti Di Mare (gf) £19.95 fresh seafood, mussels, clams, king prawns and calamari, little garlic and chilli</p>

STUFFED PASTA

Our Stuffed Pasta is hand crafted by our team with care and Italian passion

<p>Short Rib Agnoletti £18.95 beef rib and marrow stuffed pasta finished in brown butter and toasted parmesan</p>	<p>Lobster Ravioli Giganti £21.95 large ravioli stuffed with lobster in a light creamy lobster sauce and soft herbs</p>	<p>Lasagne San Lorenzo £15.95 bolognese beef ragu, fresh hand rolled lasagne, creamy béchamel and Parmesan</p>
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PIZZA

All our pizzas are 12" round, 100% handmade Neapolitan pizzas made with Italian flour in our wood-fired oven

Naturally leavened, fermentation process does all the hard work for us, breaking down the gluten delivering a highly digestible, low carb dough

Our finished pizzas are soft and chewy in parts, blistered and cracked in others leaving an excellent crust (cornicione) not to be discarded.

<p>Margherita (v) £11.95 tomato, fior di latte mozzarella, basil & extra virgin olive oil</p>	<p>Calabrese £15.95 tomato, fior di latte mozzarella, Spinata salami and Nduja - soft Calabrian ground spicy sausage</p>	<p>Seafood Pizza £19.95 fior di latte mozzarella, lobster, tuna, king prawn and red onion</p>
<p>Pizza Capri (v) (n) £14.95 goats cheese, fior di latte mozzarella, figs honey, rocket and pine nuts</p>	<p>Pizza Capriccose £15.95 tomato, fior di latte mozzarella, baked ham, mushroom, artichoke and black olives</p>	<p>Chicken Pesto (n) £15.95 char-grilled chicken, basil pesto, roquito peppers, rocket and shaved grana cheese</p>
<p>Mortadella & Pistachio (n) £16.95 fior di latte mozzarella, creamy gorgonzola with potato, green pistachio pesto and warm mortadella from Bologna</p>	<p>San Lorenzo Arrabbiata Pizza £16.95 <i>meat pizza with our very own bottled hot sauce</i> - tomato, mozzarella, salami Milano, smoked Spinata, spiced beef and ground Nduja</p>	<p>Smoked Salmon Pizza £16.95 spiced tomato vodka sauce, chilli, Parmesan, confit garlic, capers and pickled red onions</p>

CALZONE

Stuffed Pizza

<p>Classic Prosciutto Calzone £16.95 tomato, cooked ham, portobello mushrooms with fior di latte mozzarella</p>	<p>Meatball Calzone £15.95 tomato, San Lorenzo meatballs mozzarella, parmesan and basil</p>
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*Some of our dishes contain nuts and other allergens. More detailed information on allergens is available on request from the duty manager.
A discretionary optional service charge of 10% will be added to the bill. All staff receive all tips you may choose to leave*

SPECIALITY MAINS

<p>Chicken Caesar Salad £16.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing</p>	<p>Chicken Milanese £20.95 parmesan crusted chicken served with tomato and basil spaghetti</p>	<p>Pepe Verde (gf) £33.95 8oz fillet steak served with peppercorn and brandy sauce, French fries</p>
<p>Lamb "Burning Fingers" £24.95 lamb chops, crushed olive potatoes, sundried tomatoes, sprouting broccoli & salsa verde</p>	<p>Steak Diane £26.95 pan-fried Sirloin steak with madeira wine, wild mushrooms, and cream sauce served with French fries</p>	<p>Lobster Thermidor (gf) whole - £48 or simply grilled with garlic half - £26 butter served with French fries</p>
<p>Veal Voldostana £24.95 breaded veal rump pan-fried topped with Parma ham and Parmesan served with baby spinach and saute new potatoes</p>	<p>Filetto Gorgonzola (gf) £33.95 8oz fillet steak with creamy blue cheese sauce and French fries</p>	<p>Surf & Turf to Share £38pp prime 8oz fillet, whole lobster thermidor and garlic butter, with a choice of side</p>
<p>Salt Baked Sea Bream £25.95 a whole sea bream baked in sea salt casing, keeping the fish beautifully moist and enhancing its flavours. Flambé and filleted tableside</p>	<p>San Lorenzo Mixed Shellfish Platter (gf) £27.95 langoustines, scallops thermidor, char-grilled prawn crevettes, mussels and clams with garlic butter</p>	<p>Pan Fried Cod £23.95 with pea & asparagus risotto, lemon mascarpone, Gran Moravia cheese</p>

Catch of the Day - £25

THE FINEST & FRESHEST FISH CAUGHT ON OUR SHORES BROUGHT TO YOUR TABLE DAILY
Please ask your server about today's catch

SIDES

<p>Broccoletti (v) (vg) (gf) £4.95 sprouting broccoli with chilli & garlic</p>	<p>Garlic Bread £5.95 with tomato, infused garlic oil £6.95</p>	<p>Garlic Bread with Cheese £7.95 garlic butter, fontina and mozzarella cheeses</p>
<p>Spinaci (vg) (gf) £4.95 spinach wilted in olive oil</p>	<p>French Fries (vg) (gf) £4.95</p>	<p>Buttered New Potatoes (v) (gf) £4.95 baby potatoes with butter and rosemary</p>
<p>Zucchini Fritto (v) £4.95 courgette fries with sea salt</p>	<p>Insalata Di Rucola (v) (gf) £4.95 rocket salad, shaved grana cheese and aged balsamic</p>	<p>Insalata Di Pomodoro (vg) (gf) £4.95 tomato, red onion & basil salad</p>
<p>Garlic Mushrooms (vg) (gf) £4.95 pan fried woodland mushrooms with fresh garlic and parsley</p>	<p>Creamed Spinach (v) £4.95 with a touch of garlic</p>	<p>Sicilian Arancini (v) £6.95 fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese</p>

**ALL DAY
SUNDAY ROAST**
*At
San Lorenzo*
from £16.95
Every Sunday 12noon - 9pm

**£7.95
LUNCH**
PIZZA & PASTA
Monday - Friday
12 - 3pm

CHARLIE'S BAR
*At
San Lorenzo*
**BOTTOMLESS
PIZZA & PROSECCO**
SATURDAY & SUNDAY
£29

Our Chefs accept only the finest ingredients, if these don't meet Chef Mark Hughes' high standards dishes may be unavailable from time to time

*Only the freshest food accepted by our chefs
Cooked and served with care and passion*

ITALIAN RED WINES

Canaletto Rosso, Venezia £23

This soft and juicy red has delicious red and black fruit aromas and flavours together with a touch of spice.

Montepulciano D'Abruzzo, Villa Dei Fiori £30

100% Montepulciano. Lovely cherry fruit with depth, structure and nice body.

Chianti, Colli Senesi, San Gio A Lapi, Toscana £29

90% Sangiovese with 10% Canaiolo. intense bouquet of cherries and red berries, dark spices and well balanced.

Merlot, 'Il Puro' D.O.C. Astoria, Veneto £32

100% Merlot. Intense aromas of red berries and spices, full and generous body.

Cabernet Sauvignon, 'Icóna' Astoria, Veneto £31

100% Cabernet Sauvignon. Intense bouquet. A little herbaceous, with body, round, harmonious, velvety on the palate

Valpolicella Superiore, Corte Adami, Veneto £38

Blend of Corvina, Corvinone & Rondinella. The depth with the bold fruit flavours balanced by the dark, savoury notes make this a joy to drink with any form of red meat or poultry.

Barbera D'Alba, 'Fisetta' C Berton, Piemonte £40

100% Barbera. lovely aromas of violets and red fruits leading to a fresh palate, unmarked by heavy tannins but with good structure.

Primitivo, Villa Dei Fiori £24

100% Primitivo. Complex with notes of spice above the red fruit jam. Full bodied with soft, ripe tannins.

Nero D'avola, 'La Mura', Sicily (organic) £26

100% Nero D'Avola. It is soft, very easy drinking, packed with red berry fruit flavours. *Organic certified and suitable for vegans.*

Pinot Noir, 'Caranto' Astoria, Veneto £34

100% Pinot Noir. Yes! We don't really associate north-east Italy with pinot Noir but this is a little gem that most certainly deserves consideration.

Dolcetto Langhe Anna Maria Abbona £35

100% Dolcetto. Full bodied with a low acidity but enough to balance the fruity and mineral -edged palate.

Chianti Classico, S Giorgio A Lapi, Toscana £37

100% Sangiovese. Expressive and intense on the nose, with scents of black fruits of the forest. Full-bodied and elegant on the palate

'El Ruden' Veneto Rosso I.G.T., Veneto £39

Equal Quantity of Merlot, Cabernet Sauvignon, Pinot Noir, and Raboso. Aged for 9 months in French oak barrels. Similar style to Amarone.

Lagrein, Elena Walch, Trentino-Alto Adige £42

100% Lagrein. Lagrein is an ancient grape variety that finds its home in northeastern Italy. Strong and full bodied with plum and wild cherry flavours.

REST OF THE WORLD

Côtes Du Rhône, Château Saint-Roch, France £32

Blend of Grenache & Syrah. The very best of Cotes du Rhone. Good fruit, some spice and decent structure.

Malbec Reserve, Mi Terruno winery, Argentina £40

100% Malbec. Proper Argentinian Malbec ! Just what you should expect. Full bodied and round with ripe and sweet tannins to back the luscious fruit flavours.

FINE WINES

Amarone, Luigi Righetti Della Valpolicella Classico 2017, Veneto £52

Blend of Corvina, Molinara & Rondinella. Made from the best selection of fruit grown in Righetti's Valpolicella vineyards. Loads of dried fruit character and a perfect balance.

Barolo Anna Maria Abbona 2017 £78

100% Nebbiolo. Dark red cherry, plum, mint, spice and liquorice overtones flow. Deep, fleshy and impeccably balanced, the wine possesses gorgeous harmony and class.

Brunello Di Montalcino Piancornello 2013/15 £105

100% Sangiovese notes of raspberry and vanilla, with lots of toasty oak. It has a medium body and finish, with soft, silky tannins. *92 points Robert Parker's Wine Advocate.*

Gevrey-Chambertin 1 er Cru, 'La Perrière' Domain Lucien Boillot 2014 £159

The fine nose is fruity, floral, spicy and mineral

Barbaresco Moccagatta, Piemonte 2011 £115

100% Nebbiolo. Rounded and fleshy fruit layers are supported by firm structure with thickly textured tannins. *91 points Robert Parker's Wine Advocate.*

Château Grand Puy-Lacoste, Pauillac 2009 £269

Precise and elegant, harvested between 24th September and 7th October 2009. *95 points Robert Parker's Wine Advocate.*

Tignanello, Marchesi Antinori 2018 £419

The depth and length on the palate are truly exceptional. Perfectly balanced and with a long and lingering finish

Sassicaia Tenuta San Guido 2011 £599

This has amazing power, elegance and finesse on the nose and the palate. *94 points Robert Parker's Wine Advocate.*

Please ask your waiter for our latest cocktail menu

WHITE WINES

Canaletto Bianco, Venezia £23

A great nose of fresh white fruits.

Pinot Grigio, Arietta Veneto £25

100% Pinot Grigio. Fresh with a fine, delicate and slightly spicy bouquet with a hint of tropical fruit.

Grillo, La Mura, Terre Siciliane, Sicily (organic) £28

100% Grillo. The palate is fresh yet well rounded with loads of citrus and tropical fruit flavours. *Organic certified and suitable for vegans.*

Pinot Grigio 'Alisia' Astoria, Veneto £32

100% Pinot Grigio. Pinot Grigio at its best! Intense fruit on the nose. Velvety, harmonious, characteristic and refined on the palate.

Gavi Ettichetta Tenuta, Piemonte £36

100% Cortese. bright, green apple and pear fruit dominating the bouquet, with hints of wild flowers poking through.

Sauvignon Blanc Vidal Marlborough, N Zealand £32

Bright and fresh with hints of tropical fruit, citrus and nettle.

Chablis, Les Sarments, Burgundy, France £48

100% Chardonnay. High quality fruit packed with mineral notes and lively acidity. Produced from vines average 29 years of age.

Chardonnay d'Italia, Cantata Della Vite £24

100% Chardonnay. soft, peach fruit nose, a gentle yet well fruited palate. Light, fresh and elegant.

Trebbiano D'Abruzzo Blaco Febe, Veneto £27

100% Trebbiano. Delicious wine is fresh and vibrant with plenty of floral notes in the bouquet and on the palate. Drink it either by itself as an aperitif or together with shellfish or fish dishes.

Soave, Corte Adami, Veneto £29

Blend of Garganega and Trebbiano. Delicious and direct, pale yellow green in colour with a rich and fragrant nose redolent of white flowers, white fruits and delicate citrus.

Sauvignon Blanc 'Suade' Astoria, Veneto £34

100% Sauvignon Blanc. Aromas of gooseberries and sweet green leaves. The palate is very fresh and has a perfect balance of fruit and acidity.

Sancerre Domaine Hubert Brochard 'Les Collines Blanches' £47

Fresh and fragrant Sauvignon Blanc fruit with overtones of gooseberries and a bright, refreshing acidity

Riesling, Castel Ringberg, Elena Walch, Alto Adige £39

100% Riesling. Aromas of white peaches, a hint of citrus and fresh, spicy, mineral notes dominate the bouquet.

ROSE WINES

Canaletto Rosé, Venezia 175ml £7 btl £25

Intense bouquet of strawberries and other red fruits. The palate is well rounded and with a lovely touch of sweetness

Pinot Grigio Blush, Veneto 175ml £8 btl £28

100% Pinot Grigio. Pretty pink colour, the wine is fruity with aromas of ripe cherries and strawberries.

Côtes De Provence, Château Montaud, France £37

Blend of Grenache, Cinsault and Syrah. Intense, aromatic aromas of peach, pear, mandarin and melon with floral notes of iris. Buttery and silky on the palate, with citrus fruit, cherry and mango fruit flavours.

PROSECCO & SPARKLING ROSE

	125ml	btl		btl
Pontebello Prosecco Spumante DOC	£8	£32	Villa Miazzi Prosecco DOC (Extra Brut)	£34
Villa Miazzi Prosecco ROSÉ		£36	Prosecco Di Valdobbiadene DOCG 'Corderie'	£39
Prosecco Di Valdobbianede Superiore Millesimato			£40	

BIG BOTTLES

Prosecco Di Valdobbiadene Superiore 'Corderie' Astoria (Extra Dry)	<i>magnum 1.5l</i> £80	Prosecco di Valdobbiadene Superiore Millisimato Astoria (Extra Dry)	<i>magnum 1.5l</i> £90
	<i>jeroboam 3l</i> £160		

CHAMPAGNE

	125ml	btl		btl
House Champagne France	£10	£57	Perrier Jouët Brut Champagne Epernay, France <i>20% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier</i>	£75
Moët & Chandon Brut Imperial Epernay, France <i>40% Chardonnay 30% Pinot Noir, 30% Pinot Meunier</i>		£72	Veuve Clicquot Yellow Label Reims, France <i>55% Pinot Noir, 25% Chardonnay, 20% Pinot Meunier</i>	£80
Bollinger Special Cuvée Brut Aÿ, France <i>60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier</i>		£85	Laurent Perrier Rosé Tour-sur-Marne, France <i>100% Pinot Noir</i>	£110
Dom Perignon Epernay, France <i>50% Pinot Noir, 50% Chardonnay</i>		£280	Louis Roederer Cristal Reims, France <i>60% Pinot Noir, 40% Chardonnay</i>	£340

WINE BY THE GLASS

WHITE	175ml	RED	175ml
Canaletto Bianco, Venezia A great nose of fresh white fruits.	£7	Canaletto Rosso, Venezia This soft and juicy red has delicious red and black fruit aromas and flavours together with a touch of spice.	£7
Chardonnay d'Italia, Cantata Della Vite 100% Chardonnay. soft, peach fruit nose, a gentle yet well fruited palate. Light, fresh and elegant.	£7.50	Primitivo, Villa Dei Fiori 100% Primitivo. Complex with notes of spice above the red fruit jam. Full bodied with soft, ripe tannins.	£7.50
Pinot Grigio, Arietta, Veneto 100% Pinot Grigio. Fresh with a fine, delicate and slightly spicy bouquet with a hint of tropical fruit.	£7.75	Montepulciano D'Abruzzo, Villa Dei Fiori 100% Montepulciano. Lovely cherry fruit with depth, structure and nice body.	£8.50
Grillo, La Mura, Sicily (organic) 100% Grillo. The palate is fresh yet well rounded with loads of citrus and tropical fruit flavours. <i>Organic certified and suitable for vegans.</i>	£8	Nero D'avola, 'La Mura', Sicily (organic) 100% Nero D'Avola. It is soft, very easy drinking, packed with red berry fruit flavours. <i>Organic certified and suitable for vegans.</i>	£8
Sauvignon Blanc Vidal Marlborough, N Zealand Bright and fresh with hints of tropical fruit, citrus and nettle.	£9	Chianti, Colli Senesi, San Gio, Toscana 90% Sangiovese with 10% Canaiolo. intense bouquet of cherries and red berries, dark spices and well balanced.	£9
		Merlot, 'Il Puro' D.O.C. Astoria, Veneto 100% Merlot. Intense aromas of red berries and spices, full and generous body.	£9.50

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CHARLIE'S BAR

*At
San Lorenzo*

PRIVATE DINING AT

THE
Treasury

THE TERRACE
GIN & CIGAR BAR



THE
GRILL
ON THE
SQUARE



LAS RAMBLAS
WINE & TAPAS

SAN LORENZO - OPEN ALL DAY EVERYDAY

12noon until 11pm

Friday & Saturday until 1am

Kitchen until 10pm