

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 12am

Kitchen until 10pm (9pm Sunday)

WELCOME TO
SAN LORENZO

A LA CARTE

AUTUMN

PRE-DINNER DRINKS

White Peach Bellini £10	Aperol Spritz £10	Negroni £11	Champagne Charlie £12
Prosecco and Italian white peach purée	Aperol, prosecco and soda	Gin, Campari, Martini Rosso	Champagne, apricot brandy and orange twist

WHILE YOU WAIT

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

TO START

Minestrone Ribollita (vg) £7.95	Wild Mushroom Bruschetta £10.95	Creamy Lobster Bisque £10.95
Tuscan soup served with our rosemary scented focaccia bread	toasted Tuscan bread, creamy garlic mushrooms, poached egg (v)	scented with brandy and anise served with mini lobster dumplings
Bruschetta Al Pomodoro (vg) £7.95	Classic Prawn Cocktail £13.95	Moules Marinière £9.95
toasted Tuscan bread, plum vine ripened tomatoes with basil and extra virgin olive oil	Atlantic prawns, gem, lemon, Marie Rose, rosemary focaccia	mussels steamed in white wine finished with garlic cream sauce served with home-made focaccia
Winter Capresse Salad (v)(n)(gf) £9.95	Tuscan Pâté Crostini £8.95	San Lorenzo Meatballs £8.95
slow roast tomatoes, basil pesto and mozzarella di bufala	house pate, toasted Tuscan bread and macerated figs	Tuscan sausage and steak meatballs in lightly spiced tomato sauce finished with parmesan
Prosciutto e Mozzarella di bufala (gf) £9.95	Sicilian Arancini (v) £7.95	King Prawn Diavola £11.95
buffalo mozzarella and parma ham with sundried cherry tomato, extra virgin olive oil	fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese	pan fried garlic prawns with chilli and parsley deglazed with white wine
Chicken Caesar Salad £10.95	Calamari Fritti £9.95	Bruschetta Calabria £8.95
romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing	fried rings of squid with home made roasted garlic mayonnaise	ground Nduja sausage, mozzarella, roast peppers, lemon thyme honey
Scallops al Forno £16.95	Carpaccio di Salmone Affumicato £15.95	Beef Carpaccio £14.95
roasted scallops with olive oil, garlic and chilli topped with breadcrumbs	smoked salmon with crème fraiche, artichoke hearts, orange and balsamic	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

Frittura di Pesce

deep fried calamari, king prawns, whitebait, mussels and scallops and fresh lemon served with roast garlic mayonnaise and Marie Rose sauce
£16.95pp *minimum 2 people*

ITALIAN RED WINES

Canaletto Rosso, Venezie £26	Nero D'avola, 'La Mura', Sicily (<i>organic</i>) £27
This soft and juicy red has delicious red and black fruit aromas and flavours together with a touch of spice.	100% Nero D'Avola. It is soft, very easy drinking, packed with red berry fruit flavours. <i>Organic certified and suitable for vegans.</i>

Montepulciano D'Abruzzo, Villa Dei Fiori £29	Primitivo, Villa Dei Fiori, Puglia £30
100% Montepulciano. Lovely cherry fruit with depth, structure and nice body.	100% Primitivo. Complex with notes of spice above the red fruit jam. Full bodied with soft, ripe tannins.

Chianti, Colli Senesi, San Gio A Lapi, Toscana £34	Pinot Noir, 'Caranto' Astoria, Veneto £34
90% Sangiovese with 10% Canaiolo. intense bouquet of cherries and red berries, dark spices and well balanced.	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.

Merlot, 'Il Puro' D.O.C. Astoria, Veneto £36	Dolcetto Langhe Anna Maria Abbona £35
100% Merlot. Intense aromas of red berries and spices, full and generous body.	100% Dolcetto. Full bodied with a low acidity but enough to balance the fruity and mineral -edged palate.

Cabernet Sauvignon, 'Icóna' Astoria, Veneto £36	'El Ruden' Veneto Rosso I.G.T., Veneto £40
100% Cabernet Sauvignon. Intense bouquet. A little herbaceous, with body, round, harmonious, velvety on the palate	Equal Quantity of Merlot, Cabernet Sauvignon, Pinot Noir, and Raboso. Aged for 9 months in French oak barrels. Similar style to Amarone.

Valpolicella Superiore, Corte Adami, Veneto £47	Lagrein, Elena Walch, Trentino-Alto Adige £42
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.	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.

Barbera D'Alba, 'Fisetta' C Berton, Piemonte £49	Chianti Classico, S Giorgio A Lapi, Toscana £45
100% Barbera. lovely aromas of violets and red fruits leading to a fresh palate, unmarked by heavy tannins but with good structure.	100% Sangiovese. Expressive and intense on the nose, with scents of black fruits of the forest. Full-bodied and elegant on the palate

REST OF THE WORLD

Côtes Du Rhône, Château Saint-Roch, France £36	Malbec Reserve, Mi Terruno winery, Argentina £42
Blend of Grenache & Syrah. The very best of Cotes du Rhone. Good fruit, some spice and decent structure.	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 £60	Barbaresco Moccagatta, Piemonte 2011 £115
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.	100% Nebbiolo. Rounded and fleshy fruit layers are supported by firm structure with thickly textured tannins. <i>91 points Robert Parker's Wine Advocate.</i>

Barolo Anna Maria Abbona 2017 £115	Château Grand Puy-Lacoste, Pauillac 2009 £289
100% Nebbiolo. Dark red cherry, plum, mint, spice and liquorice overtones flow. Deep, fleshy and impeccably balanced, the wine possesses gorgeous harmony and class.	Precise and elegant, harvested between 24th September and 7th October 2009. <i>95 points Robert Parker's Wine Advocate.</i>

Brunello Di Montalcino Piancornello 2013/15 £110	Tignanello, Marchesi Antinori 2018 £449
100% Sangiovese notes of raspberry and vanilla, with lots of toasty oak. It has a medium body and finish, with soft, silky tannins. <i>92 points Robert Parker's Wine Advocate.</i>	The depth and length on the palate are truly exceptional. Perfectly balanced and with a long and lingering finish

Gevrey-Chambertin 1 er Cru, 'La Perrière' Domain Lucien Boillot 2014 £159	Sassicaia Tenuta San Guido 2011 £749
The fine nose is fruity, floral, spicy and mineral	This has amazing power, elegance and finesse on the nose and the palate. <i>94 points Robert Parker's Wine Advocate.</i>

Please ask your waiter for our latest cocktail menu

**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

WHITE WINES

Canaletto Bianco, Venezie £26
A great nose of fresh white fruits.

Pinot Grigio, DeCanal DOC £27
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) £30
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 is best! Intense fruit on the nose. Velvety, harmonious, characteristic and refined on the palate.

Gavi Di Gavi, Conto Di Alari, Piedmont £38
100% Cortese. bright, green apple and pear fruit dominating the bouquet, with hints of wild flowers poking through.

Sauvignon Blanc Vidal Marlborough, N Zealand £36
Bright and fresh with hints of tropical fruit, citrus and nettle.

Chablis, La Sereine, La Chablisienne Burgundy, France £54
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 £27
100% Chardonnay. soft, peach fruit nose, a gentle yet well fruited palate. Light, fresh and elegant.

Trebbiano D’Abruzzo Blaco Febe, Veneto £29
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 £32
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 £36
100% Sauvignon Blanc. Aromas of gooseberries and sweet green leaves. The palate is very fresh and has a perfect balance of fruit and acidity.

Riesling, Castel Ringberg, Elena Walch, Alto Adige £46
100% Riesling. Aromas of white peaches, a hint of citrus and fresh, spicy, mineral notes dominate the bouquet.

Sancerre Domaine Hubert Brochard ‘Les Collines Blanches’ £54
Fresh and fragrant Sauvignon Blanc fruit with overtones of gooseberries and a bright, refreshing acidity

ROSE WINES

	175ml	btl
Canaletto Rosé, Venezie	£7	£26
Intense bouquet of strawberries and other red fruits. The palate is well rounded and with a lovely touch of sweetness		

Whispering Angel	£49
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.	

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PASTA

Penne Arrabbiata (vg) £12.95
Arrabbiata meaning Angry, a spicy pasta dish from Lazio region, chilli peppers, garlic and tomato
add chicken £16.95

Wild Mushroom Risotto (v) (gf) £14.95
with white wine & mascarpone
Add chicken £18.95 *Add Truffle* £19.95

Spaghetti Vongole £18.95
clams, garlic, chilli, spaghetti, white wine and parsley

Linguini Gamberetti £17.95
king prawns, chilli butter, courgette & cherry tomato

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

San Lorenzo Spaghetti Meatballs £15.95
our signature meatballs, fried and stewed in tomato with torn basil

Pappardelle Al Cinghiale £18.95
wild boar ragu slow cooked in red wine and tomato with wide fresh ribbon fresh pasta

Lobster & King Prawn Tagliatelle £23.95
cream, Parmesan and cherry tomato sauce

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

Spaghetti Al Pomodoro (vg) £12.95
our 4 hour tomato sauce finished with spaghetti, torn basil and dressed with e.v olive oil

Chicken Truffle Trofie £19.95
Northern Italian twisted pasta, straw vegetables, Parmesan cream, chicken breast and shaved truffle

Risotto Frutti Di Mare (gf) £19.95
fresh seafood, mussels, clams, king prawns and calamari, little garlic and chilli

STUFFED PASTA

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

Tortelli Di Zucca £19.95
fresh pasta filled with crown prince squash and ricotta bound in a porcini mushroom butter sauce

Lobster Ravioli Giganti £23.95
large ravioli stuffed with lobster in a light creamy lobster sauce and soft herbs

Lasagne San Lorenzo £16.95
bolognese beef ragu, fresh hand rolled lasagne, creamy béchamel and Parmesan

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.

Margherita (v) £12.95
tomato, fior di latte mozzarella, basil & extra virgin olive oil

Calabrese £15.95
tomato, fior di latte mozzarella, Spinata salami and Nduja - soft Calabrian ground spicy sausage

Seafood Pizza £19.95
fior di latte mozzarella, lobster, tuna, king prawn and red onion

Pizza Capri (v) (n) £14.95
goats cheese, fior di latte mozzarella, figs honey, rocket and pine nuts

Pizza Romagnola £15.95
tomato, fior di latte mozzarella, extra virgin olive oil prosciutto, rocket and parmesan shavings

Chicken Pesto (n) £15.95
char-grilled chicken, basil pesto, roquito peppers, rocket and shaved grana cheese

Salami & Pepperoni £16.95
tomato, fior di latte mozzarella, cobble lane British pepperoni, Italian fennel salami and Salami milano

San Lorenzo Arrabbiata Pizza £16.95
meat pizza with our very own bottled hot sauce - tomato, mozzarella, salami Milano, smoked Spinata, spiced beef and ground Nduja

Mortadella e Pistachio (n) £16.95
white base pizza; with lemon ricotta, pistachio pesto, fior di latte mozzarella finished with thin slices Mortadella di Bologna

CALZONE

Stuffed Pizza

Classic Prosciutto Calzone	£16.95
tomato, cooked ham, portobello mushrooms with fior di latte mozzarella	

Meatball Calzone	£16.95
tomato, San Lorenzo meatballs mozzarella, parmesan and basil	

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

Chicken Caesar Salad £17.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing	Chicken Milanese £21.95 parmesan crusted chicken served with tomato and basil spaghetti	Pepe Verde (gf) £38.95 8oz fillet steak served with peppercorn and brandy sauce, French fries
Lamb "Burning Fingers" (gf) £24.95 lamb chops, crushed olive potatoes, sundried tomatoes, sprouting broccoli & salsa verde	Steak Diane (gf) £31.95 pan-fried Sirloin steak with madeira wine, wild mushrooms, and cream sauce served with French fries	Lobster Thermidor (gf) whole - £48 half - £26 or simply grilled with garlic butter served with French fries
Pork Belly Porchetta (gf) £22.95 with Sprouting broccoli and sweet red pepper sauce	Filetto Gorgonzola (gf) £38.95 8oz fillet steak with creamy blue cheese sauce and French fries	Surf & Turf to Share £38pp prime 8oz fillet, whole lobster thermidor and garlic butter, with a choice of side
Salt Baked Sea Bream (gf) £25.95 a whole sea bream baked in sea salt casing, keeping the fish beautifully moist and enhancing its flavours. Flambé and filleted tableside	San Lorenzo Mixed Shellfish Platter (gf) £27.95 langoustines, scallops thermidor, char-grilled prawn crevettes, mussels and clams with garlic butter	Cod & Nduja (gf) £24.95 pan fried cod loin, new potatoes, kale and Nduja – soft Calabrian ground spicy sausage

Catch of the Day - £25

THE FRESHEST FISH CAUGHT ON OUR SHORES BROUGHT TO YOUR TABLE
Available Tuesday to Saturday, Please ask your server about today's catch

SIDES

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

ALL DAY
SUNDAY ROAST

At
San Lorenzo
from £17.95
Every Sunday 12noon - 9pm

LUNCH

from £6.95

PIZZA & PASTA

Monday - Friday
12 - 5pm

BOTTOMLESS
PIZZA & PROSECCO

BEERS OR 

Saturday 1pm - 5.30pm Sunday 12noon - 7pm

£32

FOR 2 HOURS

PROSECCO & SPARKLING ROSE

	125ml	btl		btl
Bottega Millesimato	£8	£33	Villa Miazzi Prosecco DOC (Extra Brut)	£35
Villa Miazzi Prosecco ROSÉ		£38	Prosecco Di Valdobbiadene D.O.C.G 'Corderie'	£40
		Prosecco Di Valdobbianede Superiore Millesimato	£45	

BIG BOTTLES

Prosecco Di Valdobbiadene Superiore 'Corderie' Astoria (Extra Dry)	<i>magnum 1.5l</i> £85 <i>jeroboam 3l</i> £165	Prosecco di Valdobbiadene Superiore Millisimato Astoria (Extra Dry)	<i>magnum 1.5l</i> £95
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CHAMPAGNE

	125ml	btl		btl
House Champagne France	£10	£60	Perrier Jouët Brut Champagne Epernay, France <i>20% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier</i>	£85
Moët & Chandon Brut Imperial Epernay, France <i>40% Chardonnay 30% Pinot Noir, 30% Pinot Meunier</i>		£80	Veuve Clicquot Yellow Label Reims, France <i>55% Pinot Noir, 25% Chardonnay, 20% Pinot Meunier</i>	£90
Bollinger Special Cuvée Brut Ay, France <i>60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier</i>		£90	Laurent Perrier Rosé Tour-sur-Marne, France <i>100% Pinot Noir</i>	£120
Dom Perignon Epernay, France <i>50% Pinot Noir, 50% Chardonnay</i>		£320	Louis Roederer Cristal Reims, France <i>60% Pinot Noir, 40% Chardonnay</i>	£340

WINE BY THE GLASS

WHITE	175ml	RED	175ml
Canaletto Bianco, Venezie A great nose of fresh white fruits.	£7	Canaletto Rosso, Venezie 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.	£7.75	Primitivo, Villa Dei Fiori, Puglia 100% Primitivo. Complex with notes of spice above the red fruit jam. Full bodied with soft, ripe tannins.	£8.50
Pinot Grigio, DeCanal, 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
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>	£7.75
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

Our Chefs accept only the finest ingredients, if these don't meet Chef Jamie Warburtons 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

Please ask your waiter for our latest cocktail menu