



PRE-DINNER DRINKS



Spritz Veneziano £5.95

Aperol, prosecco and soda

White Peach Bellini £6.95

Prosecco and Italian white peach purée

Champagne Charlie £7.95

Champagne, apricot brandy and orange twist



WHILE YOU WAIT



Bruschetta & Breads

Selection of Italian Breads (v) £2.95

rosemary scented focaccia, grissini and Italian sourdough

Garlic Bread with Tomato (ve) £4.95

fresh tomato sauce and infused garlic e.v olive oil

Mixed Olives (v) (g) £3.95

fresh chilli and rosemary house marinated olives

Garlic Bread (v) £3.95

garlic butter flatbread and infused garlic e.v olive oil

Bruschetta Funghi (v) £6.95

pan-fried wild mushrooms, deglazed with white wine on toasted Tuscan bread

Garlic Bread with Cheese (v) £4.95

garlic butter, fontina and mozzarella cheese flat bread

Bruschetta Al Pomodoro (v) £5.95

toasted Tuscan bread, San Marzano tomatoes, basil and e.v olive oil

Bruschetta Calabria £6.95

ground Nduja sausage, mozzarella and sweet roasted red peppers

Bruschetta Granchio £7.95

toasted Tuscan bread, Cornish hand picked crab, fennel & dill salad



TO START



Mozzarella in Carrozza (v) £4.95

fried mozzarella in bread with a garlic and stewed tomato sauce

Lobster Bisque Soup £7.95

with stuffed mini lobster dumplings

Prosciutto e Melone (g) £6.95

Parma ham with sun ripe galia melon

Salad Tricolore (v) (g) £5.95

sun ripe tomatoes, avocado, mozzarella di bufala and basil

Prosciutto e Mozzarella di bufala (g) £6.95

Parma ham with dressed buffalo mozzarella and Isle of man sun blushed tomatoes

Uova in Purgatorio (v) £6.75

Arrabbiata sauce and hens eggs baked 'en cocotte'

Tuscan Pâté Crostini £5.95

with balsamic reduction, Italian fig chutney and toasted Tuscan bread

Pera Cotta al Vino Rosso (v)(g) £5.95

Pear baked in red wine with a sauce of two classic Italian cheeses

San Lorenzo Meatballs £6.95

Tuscan sausage and steak meatballs in lightly spiced tomato sauce finished with parmesan

Salad Caesar £5.95

romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing *with chicken* £7.95

San Lorenzo Signature £6.95

Duck Egg Raviolo (v)
ricotta & spinach filled pasta with a Grana cheese broth

Roasted Bone Marrow £7.95

truffle lardo, salsa verde, toasted Tuscan bread

Moules Marinière £6.95

Shetland mussels steamed in white wine finished with cream, garlic & parsley sauce

Calamari Fritti £7.95

fried rings of squid with home made roasted garlic mayonnaise

Gamberoni Diavola £8.95

pan fried garlic prawns with chilli and parsley deglazed with white wine

Cocktail Di Gamberetti £7.95

tomato, romaine lettuce, marie rose sauce

Dressed Crab £9.95

the finest Cornish hand picked crab, crab mayonnaise & home-made grissini

St. Jacques Au Gratin £9.95

three half shell scallops, gratinated in cheese sauce, Italian breadcrumbs and parsley

Artisan Smoked Salmon £8.95

hand sliced and served with sourdough, capers shallot and basil mayonnaise

Branzino Tartare £8.95

sea bass cooked 'tartare' in citrus flavours with chilli and ginger

Beef Carpaccio £9.95

thin slices of raw prime sirloin, Harry's bar dressing, wild rocket, parmesan & bone marrow croutons



Colchester Rock Oysters

Hand shucked and served with traditional accompaniments

Six - £12 Nine - £16 Dozen - £20



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Cooked and served with care and passion*

SHARING STARTERS

<p>Sharing Plate of Shaved Parma Ham with home-made grissini</p> <p>£5.95 per person (min. 2 people)</p>	<p>Quattro Bruschetta</p> <p>a tasting of all of menu bruschetta's for the table to share</p> <p>£11.95</p>	<p>Fritto Misto</p> <p>mixed fried seafood of calamari, king prawns, scallops, zucchini and lemon</p> <p>£8.95 per person (min. 2 people)</p>
<p>Plate of Mortadella Salami & Provolone Cheese (v) £9.95 per person (min. 2 people)</p> <p>Chefeppe's favourite sharing antipasti</p>		

Italian Artisan Cured Meats and Cheese Plank To Share (n)

£19.95

Parma Ham, mortadella pistachio, coppa di Parma, salami Milano, bocconcini, truffle burrata, gorgonzola piccante & Provolone Cheese with pickles, preserved fruits & Italian sourdough

PASTA

All Pasta dishes are made in house using the finest Italian & UK artisan ingredients if you have a personal preference for a particular pasta or dish please let us know

<p>Signature Carbonara £11.95</p> <p>spaghetti, cured guanciale bacon, Parmesan & pecorino cheeses with fresh egg sauce, no cream is used in this authentic dish from Rome</p>	<p>Lasagne San Lorenzo £12.95</p> <p>bolognese beef ragu, fresh hand rolled lasagne, creamy béchamel and Parmesan</p>	<p>Penne Arrabbiata (v) £10.95</p> <p>Arrabbiata meaning Angry, a spicy pasta dish from Lazio region, chilli peppers, garlic, lemon and tomato</p> <p style="text-align: right;">add chicken £11.95</p>
<p>Penne Speck & Mushroom £12.95</p> <p>smoked speck ham, wild mushroom, garlic creamy pasta sauce</p>	<p>Ricotta Gnudi (v) £10.95</p> <p>light pillows of gnocchi made using ricotta cheese in place of potato, baked with tomato sauce and parmesan</p>	<p>Spaghetti Al Pomodoro (v) £9.95</p> <p>our 4 hour tomato sauce finished with spaghetti, torn basil and dressed with e.v olive oil</p>
<p>Wild Mushroom Risotto (v) £11.95</p> <p>creamy Carnaroli rice with wild mushrooms herbs, mascarpone and Moravia cheese</p>	<p>San Lorenzo Spaghetti Meatballs £12.95</p> <p>our signature meatballs, fried and stewed in tomato with torn basil</p>	<p>Tagliatelle Bolognese £11.95</p> <p>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>Risotto Frutti Di Mare £14.95</p> <p>king Prawns, mussels, calamari & clams</p>	<p>Linguini Gamberetti £15.95</p> <p>king prawns, chilli butter, courgette & cherry tomato</p>	<p>Rigaoni Agnello £14.75</p> <p>stewed lamb ragu, rigatone & pecorino</p>
<p>Lobster & Gamberoni Taglioni £18.75</p> <p>tomato, peas and cream</p>	<p>Spaghetti Vongole £13.95</p> <p>clams, garlic, spaghetti, parsley & bottarga</p>	<p>Tuscan Pappardelle Cinghiale £15.95</p> <p>wild boar ragu in wide ribbon pasta</p>

STUFFED PASTA

Our stuffed pasta is all hand made in house by our Pasta Chef Maestro Mario Perrelli.

<p>Cannelloni (v) £12.95</p> <p>swiss chard, spinach & basil stuffed tubes of pasta with cheese sauce gratin</p>	<p>Lobster Ravioli Giganti £16.95</p> <p>large ravioli stuffed with lobster & salmon in a light creamy lobster sauce and soft herbs</p>	<p>Duck Mezzeluna Marsala £15.95</p> <p>half moon shape pasta filled with duck and grana cheese finished with Ruby Port & Marsala reduction</p>
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Our Chefs accept only the finest ingredients, if these don't meet Chefeppe's high standards dishes may be unavailable from time to time

Some of our dishes contain nuts and other allergens. More detailed information on allergens is available on request from the duty manager. An optional service charge of 10% will be added to parties of 8 or more. All staff receive all tips you may choose to leave

PIZZA

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

Naturally leavened, long fermentation process does all the hard work for us, breaking down the gluten and starch delivering a highly digestible, low G.I bread (low carb), which is much easier on the body.

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

<p>Marinara (ve) £6.95 tomato, wild oregano, garlic, olives, basil & e.v olive oil</p>	<p>Romagnola £12.95 tomato, fior di latte mozzarella and basil finished with Parma ham, rocket & shaved parmesan</p>	<p>Seafood Pizza San Lorenzo £15.95 our pizza margherita with king prawns, smoked tuna, lobster and mussels</p>
<p>Margherita (v) £8.95 tomato, buffalo mozzarella, wild oregano, basil & e.v olive oil</p>	<p>Quattro Formaggi (v) £11.95 <i>white four cheese pizza;</i> fior di latte mozzarella, gorgonzola, fontina & shaved parmesan</p>	<p>Gamberoni Diavolo £14.95 tomato, fior di latte mozzarella, king prawns, red chilli & roast peppers</p>
<p>Calabrese £11.95 tomato, fior di latte mozzarella, roast peppers, basil & Nduja sausage - <i>soft Calabrian ground spicy sausage</i></p>	<p>Quattro Stagioni £13.95 four seasons pizza with tomato, black olives, artichokes, fior di latte mozzarella, mushroom and Parma ham</p>	<p>Pizza Vegetariana (v) £12.95 tomato, fior di latte mozzarella, roasted Mediterranean vegetables, portabello mushroom & basil</p>
<p>Fiorentina (v) £9.95 tomato, spinach, fontina cheese, egg & shaved parmesan</p>	<p>Tirolese £13.95 <i>smoked white pizza;</i> smoked scamorza, fior di latte mozzarella and smoked speck ham</p>	<p>Salsiccia Piccante £10.95 tomato, fior di latte mozzarella, fresh chilli and Calabrian sausage pepperoni style</p>

CALZONE

Stuffed Pizza

<p>Classic Prosciutto & Mushroom Calzone £12.95 tomato, cooked ham, portabello and champignon mushrooms with fior di latte mozzarella</p>	<p>Meatball Calzone £13.95 tomato sauce, San Lorenzo meatballs, fontina cheese, parmesan & basil</p>
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SIDES

<p>Zucchini Fritti (v) £3.95 courgette fries</p>	<p>French Fries (v) (g) £2.95 house cut fries</p>	<p>Spinaci (v) (g) £3.95 spinach wilted in olive oil</p>
<p>Broccoletti (v) (g) £3.95 tender stem broccoli, chilli & garlic butter</p>	<p>Verdure di Stagione (v) (g) £3.95 broccoli, fine beans, peas with shallot butter</p>	<p>Patate All'olio (v) (g) £2.95 crushed Potato with olive oil & herbs</p>
<p>Patate Alle Erbe (v) (g) £2.95 buttered new potatoes with rosemary</p>	<p>Insalata Di Rucola (v) (g) £3.95 rocket & shaved Grana Padano salad</p>	<p>Insalata Di Pomodoro (v) (g) £3.95 tomato, red onion & basil salad</p>
<p>Petits Pois £2.95 with onions, pancetta & a touch of cream</p>	<p>Mixed Garlic Mushrooms (v)(g) £3.95 pan fried with balsamic vinegar and garlic</p>	<p>Mozzarella Arancini (v) £3.95 fried rice balls of truffled mozzarella & parmesan to share with your meal</p>

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SPECIALITY MAINS

<p>Roast Pork Porchetta (g) £16.95 stuffed with garlic, lemon and Italian herbs served with creamed potatoes and light pork sauce</p>	<p>Pepe Verde £24.95 8oz fillet steak served with green peppercorn and brandy sauce house-cut fries</p>	<p>Salad Caesar £12.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing <i>with char-grilled chicken breast</i> £14.95</p>
<p>Osso Bucco £17.95 slow braised steaked shank of lamb served with saffron risotto</p>	<p>Filetto Gorgonzola (g) £24.95 8oz fillet steak with creamy blue cheese sauce and house-cut fries</p>	<p>Branzino Con Gremolata (g) £16.95 butterflied sea bass fillets with garlic, parsley and lemon on a bed of blushed cherry tomatoes</p>
<p>Veal Saltimbocca £18.95 veal escalope, parma ham and sage, pan-fried and deglazed with marsala wine served with sauted cavolo nero cabbage</p>	<p>Sicilian Spiced Duck (g) £17.95 Sicilian orange glazed breast with pepperonata - <i>sweet & sour roast peppers finished with vinegar, honey and parsley</i></p>	<p>San Lorenzo £21.95 Mixed Shellfish Platter (g) roasted giant prawn, langoustine, prawn crevettes, scallop Thermidor, mussels and clams with garlic butter</p>
<p>Steak Diane (g) £22.95 prime 10oz sirloin, mustard, brandy & wild mushroom cream sauce served with creamed potatoes</p>	<p>Chicken Parmigiana £14.95 chicken milanese gratinated with mozzarella & parmesan served with tomato & basil spaghetti</p>	<p>Moules & Frites £14.95 Shetland mussels in white wine, cream, garlic & parsley served with house-cut fries</p>
<p>Tournedos Rossini £26.95 8oz prime fillet topped with pâté crouton, creamed potatoes and Maderia wine sauce</p>	<p>Lobster Thermidor (g) half - £18.95 whole - £34.95 or simply grilled with garlic butter served with house-cut fries</p>	<p>Salt Baked Sea Bass (g) £19.95 a whole sea bass baked in sea salt casing, keeping the fish beautifully moist and enhancing its flavours flambée and filleted tableside</p>

Catch of the Day - £20

today's catch of the day served with a classic garnish, please ask your server about today's catch

TO SHARE

Steak & Lobster (g) £25 per person
prime 8oz fillet and whole lobster thermidor or grilled with garlic butter
For Two to Share with sides

Steak Fiorentina (g) £25 per person
1kg sharing steak, a speciality double cut T-bone steak famous in Florence.
For Two to Share with sides

£5 LUNCH MENU

5 Pizza & 5 Pasta Dishes

5 days a week
Monday - Friday
12noon - 3pm

SATURDAY BOTTOMLESS PROSECCO

Bottomless Prosecco
& Pizza Brunch

£20

served 12noon - 5pm

KIDS MENU

(under the age of 11)

Half the Size
& Half the Price

available until 7pm

THE SUNDAY FEAST

Feast from lobsters, oysters, hand-made pizzas, authentic pasta, salads, roasts with all the trimmings and finish off with sweets, desserts and a selection of cheeses

Exciting new Sunday concept we are launching at San Lorenzo ~~steak~~ inspired from our visit to the Ned Hotel in London

We hope you enjoy this exciting alternative to a Sunday Roast

£25

Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. (ve) denotes vegan dishes. (g) denotes gluten free dishes. Due to the presence of peanuts/nuts in our restaurant, there is a small possibility that peanuts/nut traces may be found in any of our items.

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An optional service charge of 10% will be added to parties of 8 or more. All staff receive all tips you may choose to leave*