

# SAN LORENZO

BAR ♦ RESTAURANT ♦ TERRACE

## CHARLIE'S BAR

*At*

*San Lorenzo*

OPEN ALL DAY EVERYDAY

Midday Until 11pm

Friday & Saturday until 1am

food served midday until 10.30pm

—  — **PRE-DINNER DRINKS** —  —

**Spritz Veneziano £6.95**

*Aperol, prosecco and soda*

**White Peach Bellini £7.95**

*Prosecco and Italian white peach purée*

**Champagne Charlie £9.95**

*Champagne, apricot brandy and orange twist*

—  — **WHILE YOU WAIT** —  —

<p><b>Italian Breads &amp; Signature Dip San Lorenzo (v)</b> £3.95 rosemary scented focaccia, grissini and Italian sourdough with tapenade aioli</p> <p><b>Garlic Bread (v)</b> £3.95 garlic butter flatbread and infused garlic e.v olive oil</p>	<p><b>Mixed Olives (v) (g)</b> £3.95 fresh chilli and rosemary house marinated olives</p> <p><b>Garlic Bread with Tomato (ve)</b> £4.95 fresh tomato sauce and infused garlic e.v olive oil</p>	<p><b>Sweet &amp; Spicy Flatbread</b> £5.95 Nduja spicy spreadable Italian sausage with thyme and honey</p> <p><b>Garlic Bread with Cheese (v)</b> £5.95 garlic butter, fontina and mozzarella cheese flat bread</p>
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—  — **TO START** —  —

<p><b>Broad Bean Bruschetta (v)</b> £6.95 with fresh ricotta, mint and lemon</p> <p><b>Bruschetta Al Pomodoro (ve)</b> £5.95 toasted Tuscan bread, San Marzano tomatoes, basil and e.v olive oil</p> <p><b>Classic Salad Caprese (v) (g)</b> £6.95 sun ripe tomatoes, buffalo mozzarella, fresh basil and e.v olive oil</p> <p><b>Tuscan Pâté Crostini</b> £6.95 house pate, toasted Tuscan bread and macerated Italian figs</p> <p><b>Chicken Caesar Salad</b> £7.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing</p> <p><b>Moules Marinière</b> £7.95 Shetland mussels steamed in white wine finished with cream, garlic &amp; parsley sauce</p> <p><b>Prawn &amp; Lobster Cocktail</b> £9.95 tomato, romaine lettuce hearts, avocado and Marie Rose sauce</p> <p><b>Artisan Smoked Salmon Terrine</b> £8.95 pickled cucumber relish, toasted sourdough and horseradish cream</p>	<p><b>Creamy Lobster Bisque</b> £8.95 with stuffed mini lobster dumplings</p> <p><b>Bruschetta Calabria</b> £6.95 ground Nduja sausage, mozzarella and sweet roasted red peppers</p> <p><b>Prosciutto e Mozzarella di bufala (g)</b> £7.95 Parma ham with dressed buffalo mozzarella and Isle of man sun blushed tomatoes</p> <p><b>Mozzarella in Carozza (v)</b> £5.95 fried mozzarella in bread with a garlic and stewed tomato sauce</p> <p><b>Sicilian Arancini (v)</b> £5.00 fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese</p> <p><b>Calamari Fritti</b> £7.95 fried rings of squid with home made roasted garlic mayonnaise</p> <p><b>Dressed Crab</b> £9.95 the finest Cornish hand picked crab, crab mayonnaise &amp; home-made grissini</p> <p><b>San Lorenzo Lobster Thermidor (g)</b> £15.95 half lobster in classic mornay and mustard sauce</p>	<p><b>Prosciutto e Melone (g)</b> £6.95 Parma ham with sun ripe galia melon</p> <p><b>Minestrone Verde (v)</b> £5.95 green vegetable soup with pesto and crusty bread</p> <p><b>Spicy Arrabbiata Baked Eggs (v)</b> £7.95 served with garlic sourdough</p> <p><b>San Lorenzo Meatballs</b> £7.95 Tuscan sausage and steak meatballs in lightly spiced tomato sauce finished with parmesan</p> <p><b>Home-made Tuscan Pork &amp; Fennel Sausages</b> £7.95 with spinach and chilli</p> <p><b>King Prawn Diavola</b> £8.95 pan fried garlic prawns with chilli and parsley deglazed with white wine</p> <p><b>Roasted Scallops (3) (g)</b> £11.95 hand dived half shell King scallops roasted in chilli and garlic butter</p> <p><b>Beef Carpaccio</b> £9.95 thin slices of raw prime sirloin, Harry's bar dressing, wild rocket, parmesan &amp; bone marrow croutons</p>
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**Colchester Rock Oysters**  
Hand shucked and served with traditional accompaniments  
Six - £15    Nine - £22



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

## SHARING STARTERS

**Sharing Plate of Shaved Parma Ham**  
with home-made grissini

£7.95 per person  
(min. 2 people)

**Quattro Bruschetta** £11.95  
a tasting of all of menu bruschetta's for the table to share

**Fritto Misto** £8.95 per person  
(min. 2 people)  
mixed fried seafood of calamari, king prawns, scallops, zucchini and lemon

### Italian Artisan Cured Meats and Cheese Plank To Share

£19.95

Parma ham, mortadella, coppa di parma, salami milano, gorgonzola piccante. provolone cheese and truffle bufala with pickles, reserved 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*

**Penne Arrabbiata (v)** £11.95  
Arrabbiata meaning Angry, a spicy pasta dish from Lazio region, chilli peppers, garlic and tomato  
*add chicken* £13.95

**Tagliatelle Bolognese** £12.95  
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

**Signature Carbonara** £12.95  
spaghetti, cured guanciale bacon, Parmesan & pecorino cheeses with fresh egg sauce, no cream is used in this authentic dish from Rome

**Penne Speck & Mushroom** £13.95  
smoked speck ham, wild mushrooms with garlic creamy pasta sauce

**San Lorenzo Spaghetti Meatballs** £13.95  
our signature meatballs, fried and stewed in tomato with torn basil

**Spaghetti Al Pomodoro (ve)** £10.95  
our 4 hour tomato sauce finished with spaghetti, torn basil and dressed with e.v olive oil

**Penne Alla Norma (v)** £12.95  
with tomato, chilli, basil and ricotta salata

**Potato Gnocchi (v)** £11.95  
with artichokes and creamy gorgonzola sauce

**Lasagne San Lorenzo** £12.95  
bolognese beef ragu, fresh hand rolled lasagne, creamy béchamel and Parmesan

**Spaghetti Vongole** £14.95  
clams, garlic, chilli, spaghetti, white wine and parsley

**Rigatoni Agnello** £15.95  
stewed lamb ragu finished with mint and pecorino cheese

**Squid Ink Risotto** £15.95  
char-grilled baby squid and red pepper puree

**Salmon Farfalle** £15.95  
lightly smoked salmon, young broccoli, peas, mascarpone and lemon

**Lobster & Gamberoni Tagliatelle** £19.95  
tomato, peas and cream

**Linguini Gamberetti** £16.95  
king prawns, chilli butter, courgette & cherry tomato

## STUFFED PASTA

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

**Crespelle alla Fiorentina (v)** £12.95  
Italian crepes stuffed with spinach, ricotta and mushroom, baked in Napoli sauce

**Lobster Ravioli Giganti** £17.95  
large ravioli stuffed with lobster & salmon in a light creamy lobster sauce and soft herbs

**Duck Mezzeluna Marsala** £15.95  
half moon shape pasta filled with duck and grana cheese finished with Ruby Port & Marsala reduction

**GIN & JAZZ  
SUNDAY  
£5**

IN CHARLIE'S BAR ONLY

**5 BOTTLES  
BEER\***  
**£15**

\*Birra Moretti  
ALL DAY EVERY DAY

**COCKTAILS  
2 FOR  
£10**

BEFORE 7pm & AFTER 11pm

*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 Neapolitan pizzas made with Italian 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 pizzas are soft and chewy in parts, blistered and cracked in others leaving an excellent crust (cornicione) not to be discarded.*

<b>Marinara (ve)</b> tomato, wild oregano, garlic, olives, basil & e.v olive oil	£6.95	<b>Romana</b> tomato, basil, mediterranean anchovies, oregano, black olives and capers	£11.95	<b>Seafood Pizza</b> fior di latte mozzarella, lobster, tuna, king prawn and red onion	£16.95
<b>Margherita (v)</b> tomato, fior di latte mozzarella, basil & extra virgin olive oil	£8.95	<b>Fiorentina (v)</b> tomato, spinach, fontina, fior di latte mozzarella, egg and grana cheese	£9.95	<b>Chicken Pesto (n)</b> char-grilled chicken, basil pesto, roquito peppers, rocket and shaved grana cheese	£13.95
<b>Calabrese</b> tomato, fior di latte mozzarella, smoked Spinata salami and Nduja - soft Calabrian ground spicy sausage	£11.95	<b>Quattro Stagioni</b> four seasons pizza with tomato, black olives, artichokes, fior di latte mozzarella, mushroom and Parma ham	£13.95	<b>Pizza Capri (v) (n)</b> goats cheese, fior di latte mozzarella, figs, honey, rocket and pine nuts	£12.95
<b>Chorizo &amp; Summer Squash</b> squash, fior di latte mozzarella, chorizo and smoked scarmoza	£13.95	<b>Romagnola</b> tomato, fior di latte mozzarella, cherry tomato, finished with Parma ham, rocket and grana cheese	£12.95	<b>San Lorenzo Arrabbiata Pizza</b> <i>meat pizza with Arrabbiata 'Angry dipping sauce' - tomato, fior di latte mozzarella, salami Milano, smoked Spinata, spiced beef and ground Nduja</i>	£15.95

## CALZONE

*Stuffed Pizza*

<b>Classic Prosciutto &amp; Mushroom Calzone</b> tomato, cooked ham, portabello and champignon mushrooms with fior di latte mozzarella	£13.95	<b>Calzone Fritti</b> traditional Italian street food fried calzone stuffed with ricotta and salami	£13.95	<b>Meatball Calzone</b> tomato, San Lorenzo meatballs mozzarella, parmesan and basil	£14.95
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## SIDES

<b>Zucchini Fritti (ve)</b> shoe string courgette fries	£4.95	<b>French Fries (ve) (gf)</b> house cut fries	£3.95	<b>Spinaci (ve) (gf)</b> spinach wilted in olive oil	£3.95
<b>Broccoletti (v) (gf)</b> tender stem broccoli, chilli & garlic butter	£3.95	<b>Fine Green beans (ve) (gf) (n)</b> with shallots and flaked almonds	£3.95	<b>Patate All'olio (v) (gf)</b> crushed Potato with olive oil & herbs	£3.95
<b>Patate Alle Erbe (v) (gf)</b> buttered new potatoes with rosemary	£3.95	<b>Insalata Di Rucola (v) (gf)</b> rocket salad, shaved grana cheese and aged balsamic	£3.95	<b>Insalata Di Pomodoro (ve) (gf)</b> tomato, red onion & basil salad	£3.95
<b>Spring Vegetable Ragout (gf)</b> peas, broad beans with butter and mint	£3.95	<b>Garlic Mushrooms (ve) (gf)</b> pan fried woodland mushrooms with fresh garlic and parsley	£3.95	<b>Sicilian Arancini (v)</b> fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese	£5.00

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## SPECIALITY MAINS

<p><b>Chicken Cacciatore</b> £16.95 Italian style hunters half roast chicken with tomato, olive, potato and rosemary</p>	<p><b>Pepe Verde (g)</b> £25.95 8oz fillet steak served with green peppercorn and brandy sauce house-cut fries</p>	<p><b>Chicken Caesar Salad</b> £14.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing</p>
<p><b>Lamb "Burning Fingers"</b> £22.95 char-grilled British lamb loin chops served with crushed potatoes spring peas, broad beans with a hint of mint</p>	<p><b>Filetto Gorgonzola</b> £25.95 8oz fillet steak with creamy blue cheese sauce and house-cut fries</p>	<p><b>Moules &amp; Frites</b> £14.95 Shetland mussels in white wine, cream, garlic &amp; parsley served with house-cut fries</p>
<p><b>Branzino Con Gremolata (g)</b> £17.95 butterflied sea bass fillets with garlic, parsley and lemon on a bed of blushed cherry tomatoes</p>	<p><b>Duck and Spiced Plums (gf)</b> £18.95 slow oven roasted duck legs with sweet stewed plums in red wine and steamed greens</p>	<p><b>Salt Baked Sea Bass</b> £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>
<p><b>Steak Tagliata</b> £21.95 rare seared sirloin with rocket and parmesan salad dressed with pan juices and lemon, finished with aged balsamic</p>	<p><b>Porchetta Pork Belly</b> £17.95 classic Italian Porchetta with crispy crackling roast new potatoes, roast fennel with a light pork and fennel sauce</p>	<p><b>San Lorenzo Mixed Shellfish Platter (g)</b> £23.95 langoustines, scallops thermidor, char-grilled prawn crevettes, mussels and clams with garlic butter</p>
<p><b>Tournedos Rossini</b> £27.95 8oz prime fillet topped with pâté crouton, creamed potatoes with Maderia wine &amp; wild mushroom cream sauce</p>	<p><b>Lobster Thermidor (g) whole</b> - £32.95 or simply grilled with garlic butter served with house-cut fries</p>	<p><b>Veal Milanese</b> £19.95 large veal cutlet, breaded and served confit garlic and rosemary aioli</p>

### Catch of the Day - £20

THE FINEST & FRESHEST FISH CAUGHT ON OUR SHORES  
BROUGHT TO YOUR TABLE DAILY

*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*

## EARLY DINING

### £15.95

available 3pm - 7pm  
Monday to Saturday

## £5 LUNCH MENU

Pizza & Pasta Dishes  
from £5

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

## SATURDAY BOTTOMLESS PROSECCO & PIZZA BRUNCH

### £25

served 12noon - 5pm, in the bar  
*2 hours allocation per table*

## SUNDAY FEAST 12pm- 7pm

Every Sunday we serve the San Lorenzo's Sunday Feast. You can eat all you like from lobster and oysters, roasts with all the trimmings, hand made pasta and pizza, salads and much more

Finished off with sweets, desserts and a selection of cheeses

### £35 per person

includes a glass of prosecco on arrival

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.

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