

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



Italian Breads & Signature Dip San Lorenzo (v) £3.95
rosemary scented focaccia, grissini and Italian sourdough with tapenade aioli

Garlic Bread (v) £3.95
garlic butter flatbread and infused garlic e.v olive oil

Mixed Olives (v) (gf) £3.95
fresh chilli and rosemary house marinated olives

Garlic Bread with Tomato (ve) £4.95
fresh tomato sauce and infused garlic e.v olive oil

Sweet & Spicy Flatbread £5.95
Nduja spicy Italian sausage with thyme and honey

Garlic Bread with Cheese (v) £5.95
garlic butter, fontina and mozzarella cheese flat bread



TO START



Mushroom Bruschetta (ve) (vg) £6.95
pan-fried wild mushrooms, garlic, finished with white wine on toasted sourdough

Bruschetta Al Pomodoro (ve) £5.95
toasted Tuscan bread, San Marzano tomatoes, basil and e.v olive oil

Classic Salad Caprese (v) (gf) £6.95
sun ripe tomatoes, buffalo mozzarella, fresh basil and e.v olive oil

Tuscan Pâté Crostini £6.95
house pate, toasted Tuscan bread and macerated Italian figs

Chicken Caesar Salad £7.95
romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing

Moules Marinière £7.95
Shetland mussels steamed in white wine finished with cream, garlic & parsley sauce

Prawn & Lobster Cocktail £9.95
tomato, romaine lettuce hearts, avocado and Marie Rose sauce

Artisan Smoked Salmon £8.95
dill pickled cucumber, horseradish cream, sourdough

Creamy Lobster Bisque £8.95
with stuffed mini lobster dumplings

Bruschetta Calabria £6.95
ground Nduja sausage, mozzarella and sweet roasted red peppers

Prosciutto e Mozzarella di bufala (gf) £7.95
Parma ham with dressed buffalo mozzarella and Isle of man sun blushed tomatoes

Mozzarella in Carrozza (v) £5.95
fried mozzarella in bread with a garlic and stewed tomato sauce

Sicilian Arancini (v) £5.00
fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese

Calamari Fritti £7.95
fried rings of squid with home made roasted garlic mayonnaise

Dressed Crab £9.95
the finest Cornish hand picked crab, crab mayonnaise & home-made grissini

San Lorenzo Lobster Thermidor (gf) £15.95
half lobster in classic mornay and mustard sauce

Prosciutto e Melone (gf) £6.95
Parma ham with sun ripe galia melon

Tortellini in Brodo £7.95
braised meat tortellini in consommé beef broth

Spicy Arrabbiata Baked Eggs (v) £7.95
served with garlic sourdough

San Lorenzo Meatballs £7.95
Tuscan sausage and steak meatballs in lightly spiced tomato sauce finished with parmesan

Home-made Tuscan Pork & Fennel Sausages (gf) £7.95
with spinach and chilli

King Prawn Diavola £8.95
pan fried garlic prawns with chilli and parsley deglazed with white wine

Roasted Scallops (3) (gf) £11.95
hand dived half shell King scallops roasted in chilli and garlic butter

Beef Carpaccio £9.95
thin slices of raw prime sirloin, Harry's bar dressing, wild rocket, parmesan & bone marrow croutons



Colchester Rock Oysters (gf)
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

<p>Sharing Plate of Shaved Parma Ham £7.95 per person (min. 2 people) with home-made grissini</p>	<p>Quattro Bruschetta £11.95 a tasting of all of menu bruschetta's for the table to share</p>	<p>Fritto Misto £8.95 per person (min. 2 people) mixed fried seafood of calamari, king prawns, scallops, zucchini and lemon</p>
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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

<p>Penne Arrabbiata (ve) £11.95 Arrabbiata meaning Angry, a spicy pasta dish from Lazio region, chilli peppers, garlic and tomato <i>add chicken</i> £13.95</p>	<p>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</p>	<p>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</p>
<p>Penne Speck & Mushroom £13.95 smoked speck ham, wild mushrooms with garlic creamy pasta sauce</p>	<p>San Lorenzo Spaghetti Meatballs £13.95 our signature meatballs, fried and stewed in tomato with torn basil</p>	<p>Spaghetti Ai Pomodoro (ve) £10.95 our 4 hour tomato sauce finished with spaghetti, torn basil and dressed with e.v olive oil</p>
<p>Penne Alla Norma (v) £12.95 with tomato, chilli, basil and ricotta salata</p>	<p>Gnocchi alla Romana (v) (gf) £16.95 baked gnocchi with cheese sauce truffle and Gran Moravia</p>	<p>Lasagne San Lorenzo £12.95 bolognese beef ragu, fresh hand rolled lasagne, creamy béchamel and Parmesan</p>
<p>Spaghetti Vongole £14.95 clams, garlic, chilli, spaghetti, white wine and parsley</p>	<p>Rigatoni Agnello £15.95 stewed lamb ragu finished with mint and pecorino cheese</p>	<p>Risotto Frutti Di Mare (gf) £15.95 king prawns, mussel, calamari & clams</p>
<p>Salmon Farfalle £15.95 lightly smoked salmon, young broccoli, peas, mascarpone and lemon</p>	<p>Lobster & Gamberoni Tagliatelle £19.95 tomato, peas and cream</p>	<p>Linguini Gamberetti £16.95 king prawns, chilli butter, courgette & cherry tomato</p>

STUFFED PASTA

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

<p>Crespelle alla Fiorentina (v) £12.95 Italian crepes stuffed with spinach, ricotta and mushroom, baked in Napoli sauce</p>	<p>Lobster Ravioli Giganti £17.95 large ravioli stuffed with lobster & salmon in a light creamy lobster sauce and soft herbs</p>	<p>Duck Mezzeluna Marsala £15.95 half moon shape pasta filled with duck and grana cheese finished with Ruby Port & Marsala reduction</p>
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**GIN & JAZZ
SUNDAY**

£5

IN CHARLIE'S BAR ONLY

**5 BOTTLES
BEER***

£15

*Birra Moretti

ALL DAY EVERY DAY

COCKTAILS

2 FOR

£12

BEFORE 7pm & AFTER 11pm

Our Chefs accept only the finest ingredients, if these don't meet Chef Peppe'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.

<p>Marinara (ve) £6.95 tomato, wild oregano, garlic, olives, basil & e.v olive oil</p>	<p>Romana £11.95 tomato, basil, mediterranean anchovies, oregano, black olives and capers</p>	<p>Seafood Pizza £16.95 fior di latte mozzarella, lobster, tuna, king prawn and red onion</p>
<p>Margherita (v) £8.95 tomato, fior di latte mozzarella, basil & extra virgin olive oil</p>	<p>Fiorentina (v) £9.95 tomato, spinach, fontina, fior di latte mozzarella, egg and grana cheese</p>	<p>Chicken Pesto (n) £13.95 char-grilled chicken, basil pesto, roquito peppers, rocket and shaved grana cheese</p>
<p>Calabrese £11.95 tomato, fior di latte mozzarella, smoked Spinata salami and Nduja - <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 Capri (v) (n) £12.95 goats cheese, fior di latte mozzarella, figs, honey, rocket and pine nuts</p>
<p>Wild Mushroom (v) £12.95 forage mushrooms, talleggio, provolone, sage and balsamic</p>	<p>Romagnola £12.95 tomato, fior di latte mozzarella, cherry tomato, finished with Parma ham, rocket and grana cheese</p>	<p>San Lorenzo Arrabbiata Pizza £15.95 <i>meat pizza with Arrabbiata 'Angry dipping sauce' - tomato, fior di latte mozzarella, salami Milano, smoked Spinata, spiced beef and ground Nduja</i></p>

CALZONE

Stuffed Pizza

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

<p>Patate Alle Erbe (v) (gf) £3.95 buttered new potatoes with rosemary</p>	<p>French Fries (ve) (gf) £3.95 house cut fries</p>	<p>Spinaci (ve) (gf) £4.95 spinach wilted in olive oil</p>
<p>Broccoletti (v) (gf) £4.95 tender stem broccoli, chilli & garlic butter</p>	<p>Seasonal Greens (gf) (v) £4.95 buttered seasonal vegetables</p>	<p>Patate All'olio (v) (gf) £3.95 crushed Potato with olive oil & herbs</p>
<p>Zucchini Fritti (ve) £4.95 shoe string courgette fries</p>	<p>Insalata Di Rucola (v) (gf) £3.95 rocket salad, shaved grana cheese and aged balsamic</p>	<p>Insalata Di Pomodoro (ve) (gf) £3.95 tomato, red onion & basil salad</p>
<p>Honey Roast Root Vegetables (gf) (ve) £4.95 parsnip, carrot, swede & turnips</p>	<p>Garlic Mushrooms (ve) (gf) £3.95 pan fried woodland mushrooms with fresh garlic and parsley</p>	<p>Sicilian Arancini (v) £5.00 fried Arborio rice balls with mozzarella, truffle and Grana Moravia cheese</p>

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SPECIALITY MAINS

<p>Roast Chicken with Fegato Sauce (gf) £16.95 roast breast of chicken with creamy polenta, green beans and rich chicken jus</p>	<p>Pepe Verde (gf) £26.95 8oz fillet steak served with green peppercorn and brandy sauce house-cut fries</p>	<p>Chicken Caesar Salad £14.95 romaine lettuce, pancetta, croutons, soft egg, Italian cheese and Caesar dressing</p>
<p>Lamb "burning fingers" (gf) £22.95 char-grilled lamb chops with roast peppers and polenta chips</p>	<p>Filetto Gorgonzola (gf) £26.95 8oz fillet steak with creamy blue cheese sauce and house-cut fries</p>	<p>Moules & Frites £14.95 Shetland mussels in white wine, cream, garlic & parsley served with house-cut fries</p>
<p>Branzino Con Gremolata (gf) £17.95 butterflied sea bass fillets with garlic, parsley and lemon on a bed of blushed cherry tomatoes</p>	<p>Duck & Preserved Orange (gf) £18.95 confit duck legs with roast root vegetables and orange sauce</p>	<p>Salt Baked Sea Bass (gf) £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>Steak Tagliata (gf) £21.95 rare seared sirloin with rocket and parmesan salad dressed with pan juices and lemon, finished with aged balsamic</p>	<p>Pork "Milanese" (n) £18.95 Pork Steak Chop, coated in breadcrumbs chopped hazelnuts served with hazelnut and sage butter sauce</p>	<p>San Lorenzo Mixed Shellfish Platter (gf) £23.95 langoustines, scallops thermidor, char-grilled prawn crevettes, mussels and clams with garlic butter</p>
<p>Tournedos Rossini £26.95 8oz prime fillet topped with pâté crouton, creamed potatoes with Maderia wine & wild mushroom cream sauce</p>	<p>Lobster Thermidor (gf) whole - £32.95 or simply grilled with garlic butter served with house-cut fries</p>	<p>Veal Osso Bucco £19.95 steaked shank of veal braised in red wine served with saffron risotto</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 (gf) £25 per person

prime 8oz fillet and whole lobster thermidor or grilled with garlic butter

For Two to Share with sides

Steak Fiorentina (gf) £30 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 1pm- 9pm

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