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 £3.95
Dip San Lorenzo (v)
rosemary scented focaccia, grissini and Italian sourdough with tapenade aïoli

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

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

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

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

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

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 chili

Moules Marinère £7.95
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

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

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

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

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

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

Colchester Rock Oysters (gf) £9.95
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**
  - £7.95 per person (min. 2 people)
  - with home-made grissini

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

- **Frito 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 (ve)**
  - £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

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

- **Gnocchi alla Romana (gf)**
  - £16.95
  - baked gnocchi with cheese sauce and Gran Moravia

- **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

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

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

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

- **Linguini Gamberetti**
  - £15.95
  - king prawns, chilli, basil and ricotta salata

- **Penne Alla Norma**
  - £12.95
  - with tomato, chilli, basil and ricotta salata

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

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

- **Crespelle alla Fiorentina**
  - £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

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**STUFFED PASTA**

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

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

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**GIN & JAZZ SUNDAY**

- £5
  - IN CHARLIE’S BAR ONLY

**5 BOTTLES BEER**

- *Birra Moretti*
  - £15
  - ALL DAY EVERY DAY

**COCKTAILS**

- 2 FOR £12
  - BEFORE 7pm & AFTER 11pm

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*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*

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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.

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.*

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**Marinara (ve)**  
- tomato, wild oregano, garlic, olives, basil & extra virgin olive oil  
£6.95

**Margherita (v)**  
- tomato, fior di latte mozzarella, basil & extra virgin olive oil  
£8.95

**Calabrese**  
- tomato, fior di latte mozzarella, smoked Spinata salami and Nduja - soft Calabrian ground spicy sausage  
£11.95

**Wild Mushroom (v)**  
- forage mushrooms, talleggio, provolone, sage and balsamic  
£12.95

**Romana**  
- tomato, basil, mediterranean anchovies, oregano, black olives and capers  
£11.95

**Fiorentina (v)**  
- tomato, spinach, fontina, fior di latte mozzarella, egg and grana cheese  
£9.95

**Quattro Stagioni**  
- four seasons pizza with tomato, black olives, artichokes, fior di latte mozzarella, mushroom and Parma ham  
£13.95

**Romagnola**  
- tomato, fior di latte mozzarella, cherry tomato, finished with Parma ham, rocket and grana cheese  
£12.95

**Seafood Pizza**  
- fior di latte mozzarella, lobster, tuna, king prawn and red onion  
£16.95

**Chicken Pesto (n)**  
- char-grilled chicken, basil pesto, roquito peppers, rocket and shaved grana cheese  
£13.95

**Pizza Capri (v) (n)**  
- goats cheese, fior di latte mozzarella, figs, honey, rocket and pine nuts  
£12.95

**San Lorenzo Arrabbiata Pizza**  
- meat pizza with Arrabbiata 'Angry dipping sauce' - tomato, fior di latte mozzarella, salami Milano, smoked Spinata, spiced beef and ground Nduja  
£15.95

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**CALZONE**

*Stuffed Pizza*

**Classic Prosciutto & Mushroom Calzone**  
- tomato, cooked ham, portobello and champignon mushrooms with fior di latte mozzarella  
£13.95

**Calzone Fritti**  
- traditional Italian street food fried calzone stuffed with ricotta and salami  
£13.95

**Meatball Calzone**  
- tomato, San Lorenzo meatballs mozzarella, parmesan and basil  
£14.95

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**SIDES**

**Patate Alle Erbe (v) (gf)**  
- buttered new potatoes with rosemary  
£3.95

**Broccoletti (v) (gf)**  
- tender stem broccoli, chilli & garlic butter  
£4.95

**Zucchini Fritti (ve)**  
- shoe string courgette fries  
£4.95

**Honey Roast Root Vegetables (ve) (gf)**  
- parsnip, carrot, swede & turnips  
£4.95

**French Fries (ve) (gf)**  
- house cut fries  
£3.95

**Seasonal Greens (gf) (v)**  
- buttered seasonal vegetables  
£4.95

**Insalata Di Rucola (v) (gf)**  
- rocket salad, shaved grana cheese and aged balsamic  
£3.95

**Insalata Di Pomodoro (ve) (gf)**  
- tomato, red onion & basil salad  
£3.95

**Garlic Mushrooms (ve) (gf)**  
- pan fried woodland mushrooms with fresh garlic and parsley  
£3.95

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

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### SPECIALITY MAINS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Roast Chicken with Fegato Sauce (gf)</td>
<td>£16.95</td>
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<tr>
<td>Lamb “burning fingers” (gf)</td>
<td>£22.95</td>
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<tr>
<td>Branzino Con Gremolata (gf)</td>
<td>£17.95</td>
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<td>Pepe Verde (gf)</td>
<td>£26.95</td>
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<td>Filetto Gorgonzola (gf)</td>
<td>£26.95</td>
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<td>Duck &amp; Preserved Orange (gf)</td>
<td>£18.95</td>
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<td>Steak Tagliata (gf)</td>
<td>£21.95</td>
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<tr>
<td>Tournedos Rossini</td>
<td>£26.95</td>
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<td>Chicken Caesar Salad</td>
<td>£14.95</td>
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<tr>
<td>Moules &amp; Frites</td>
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<td>Salt Baked Sea Bass (gf)</td>
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<td>San Lorenzo</td>
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<td>Veal Osso Bucco</td>
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<tr>
<td>Lamb “burning fingers” (gf)</td>
<td>£17.95</td>
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<tr>
<td>Pork &quot;Milanese&quot; (n)</td>
<td>£18.95</td>
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<tr>
<td>Pork Steak Chop, coated in breadcrumbs</td>
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<td>confit duck legs with roast root</td>
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<tr>
<td>vegetables and orange sauce</td>
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<td>Lobster Thermidor (gf)</td>
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### 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*

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### TO SHARE

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<tr>
<td>Steak &amp; Lobster (gf)</td>
<td>£25 per person</td>
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<tr>
<td>prime 8oz fillet and whole lobster</td>
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<td>thermidor or grilled with garlic butter</td>
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<tr>
<td>For Two to Share with sides</td>
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<tr>
<td>Steak Fiorentina (gf)</td>
<td>£30 per person</td>
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<td>1kg sharing steak, a specialty double cut</td>
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<tr>
<td>T-bone steak famous in Florence.</td>
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### 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

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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.

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.

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.