



SAN LORENZO RESTAURANT WEEK

~ AUGUST 17, 2020 - AUGUST 30, 2020 ~

PRIX FIXE MENU FOR TAKE-OUT ONLY ~ \$35 PER PERSON
INCLUDES COMPLIMENTARY SUMMER SL SPRITZ COCKTAIL

~ ANTIPASTI ~

{CHOICE OF}

TONNO

TUNA CARPACCIO, HEARTS OF PALM, SHAVED RADISH, CHIVES, MICRO ARUGULA, PERSIMMON VINAIGRETTE

RUCOLA

ARUGULA & RADICCHIO SALAD, SHAVED PECORINO, SHAVED RADISH, GRAPE TOMATOES, LEMON VINAIGRETTE

ZUPPA

CHILLED YELLOW TOMATO SOUP, CUCUMBER & LOBSTER RAGU, ESPELETTE POWDER, CHOPPED CHIVES

CAPELANTE

PAN-SEARED SCALLOPS, SUNCHOKE PUREE, CHANTERELLE MUSHROOMS, PORT WINE REDUCTION

PROSCIUTTO

IMPORTED PROSCIUTTO, STRAWBERRIES, FIGS, TALEGGIO CHEESE, AGED BALSAMIC

FIORI DI ZUCCA

DEEP FRIED SQUASH BLOSSOMS, TRUFFLED GOAT CHEESE, TOMATO SAUCE, FARM GREENS

~ SECONDI ~

{CHOICE OF}

PAPPARDELLE

TOSCA-STYLE RABBIT RAGU, WHITE WINE, FRESH HERBS, OLIVE OIL

TORTELLI

CROWN-SHAPED RAVIOLI FILLED WITH ROBBIOLINA CHEESE, BLACK TRUFFLE, PORCINI MUSHROOM SAUCE

MEZZI RIGATONI

RIGATONI WITH PORK SAUSAGE RAGU, BROCCOLINI, CALABRESE PEPPERS, WHITE WINE

TAGLIERINI

{ADDITIONAL \$6}

BLACK INK TAGLIERINI, LOBSTER RAGU, ARTICHOKE, WHITE WINE LOBSTER SAUCE, CHERRY TOMATOES

BISTECCA

{ADDITIONAL \$14}

GRILLED 14OZ NY STRIP, ARUGULA, SHAVED PARMESAN, AROMATIC OLIVE OIL

COSTOLETTA

PORK CHOP WRAPPED IN PROSCIUTTO, BRAISED EGGPLANT, MUSTARD SAUCE

PESCE DEL GIORNO

GRILLED FISH OF THE DAY, SAUTEED SPINACH & KALE

HALIBUT

PANSEARED HAZELNUT CRUSTED HALIBUT, BRAISED BABY KALE, SHALLOTS, ROMESCO SAUCE

~ DOLCI ~

{CHOICE OF}

TARTELLETTA

PISTACCHIO & BLUEBERRY TART, BLUEBERRY COMPOTE

TORTE AL CIOCCOLATO

FLOURLESS CHOCOLATE CAKE, MINT MASCARPONE MOUSSE, CHOCOLATE COOKIE CRUMBLE

COBBLER

STRAWBERRY & RHUBARB COBBLER, VANILLA & SAGE SAUCE