

# San LORENZO

## BREADS & OLIVES

<b>Piatto di Olive</b> <b>VG GF</b>	2 <sup>95</sup>
A selection of olives	
<b>Bruschetta di Pomodoro</b> <b>V</b>	5 <sup>50</sup>
Marinated tomato, fresh basil olive oil, garlic, parmesan on toasted ciabatta with honey and balsamic glaze	
<b>Caprino and Cipolla</b> <b>V</b>	5 <sup>95</sup>
Homemade and stone baked, finished with semolina flour, pesto, caramelised red onion and goat's cheese served with spiced hummus	

<b>Pizza Garlic Bread</b> <b>VG</b>	4 <sup>50</sup>
with tomato <b>VG</b>	4 <sup>95</sup>
with cheese	4 <sup>95</sup>
<b>Sardinian Sea Salt and Rosemary Flatbread</b> <b>VG</b>	4 <sup>50</sup>
Homemade and stone baked with semolina flour, fresh rosemary and sea salt	
<b>Pane</b> <b>V</b>	3 <sup>95</sup>
A selection of Italian breads, grissini, salted butter, olive oil and balsamic glaze dip	

## ANTIPASTO Starters

<b>Parfait Della Casa</b>	5 <sup>95</sup>
Our homemade chicken liver parfait served with house chutney and toast	
<b>Bruschetta di Funghi</b> <b>V</b>	5 <sup>95</sup>
Sautéed wild mushrooms with garlic, parsley and butter, toasted ciabatta	
<b>Zuppa di Giorno</b>	4 <sup>95</sup>
Homemade soup of the day served with rustic ciabatta	
<b>Halloumi Fritte</b> <b>V</b>	5 <sup>95</sup>
Deep-fried halloumi cheese dusted with za'atar spice topped with pomegranate, mint and yoghurt	
<b>Buccia di Patate</b> <b>V</b>	4 <sup>95</sup>
Potato skins deep-fried golden and brown, served with garlic and BBQ dips	
<b>Gamberoni all'Aglio</b>	9 <sup>95</sup>
King prawns in white wine, garlic and parsley butter with braised fregula pasta	
<b>Gamberoni alla Diavola</b>	9 <sup>95</sup>
King prawns in a spicy tomato sauce with braised fregula pasta	
<b>Gamberoni in Pastella</b>	9 <sup>95</sup>
King prawns deep-fried in crispy tempura batter with sweet chilli dip	
<b>Piselli Panna Cotta</b> <b>V GF</b>	6 <sup>50</sup>
Set green pea mousse, crumble feta, roasted squash and mint salad, toasted pistachio with lemon and garlic aioli	
<b>Uovo d'Esosse</b>	6 <sup>95</sup>
A soft boiled free range hen's egg wrapped in haggis, Italian sausage meat and panko breadcrumbs served with pink pepper corn and whisky sauce, dressed water cress	
<b>Calamari Fritti</b>	6 <sup>50</sup>
Crispy fried squid dusted with smoked paprika, salt and pepper with lemon and garlic aioli	
<b>Arancini Funghi</b> <b>V</b>	6 <sup>50</sup>
Fried risotto rice balls with wild mushroom, saffron, garden peas, garlic, thyme and provolone cheese with a roasted tomato arrabbiata purée, baby rocket salad	
<b>Mozzarella in Carrozza</b> <b>V</b>	6 <sup>50</sup>
Baby mozzarella bread crumbed and deep-fried with a spicy tomato sauce	
<b>Polpette Vegano</b> <b>VG</b>	6 <sup>50</sup>
Meat free meat balls, spiced chickpea ragù, warm toasted ciabatta	

<b>Nduja Tostato</b>	6 <sup>95</sup>
Sautéed black pudding, Nduja sausage and wild mushrooms, honey mustard jus served on toasted rustic ciabatta	
<b>Caprese Con Mozzarella</b> <b>VG GF</b>	6 <sup>95</sup> , 10 <sup>95</sup>
Baby mozzarella, sliced beef tomatoes, fresh basil, green pesto, honey and balsamic glaze	
<b>Antipasto di San Lorenzo</b>	16 <sup>95</sup>
Chef's selection of cured meats, seafood and vegetables (for 2 to share)	
<b>Torta di Pesce</b>	7 <sup>95</sup>
Fragrant tiger prawn and crab fish cake with coriander, pickled red onion, chilli and cucumber salad, sriracha mayo	
<b>Pollo Asiatico</b> <b>GF</b>	7 <sup>50</sup>
Marinated teriyaki chicken skewers, cucumber and spring onion dressed salad, peanut dipping sauce, charred lime	
<b>Asparagus Involtini</b>	7 <sup>50</sup>
Grilled asparagus wrapped in parma ham, crispy hen's egg served with creamed ricotta, truffle and black pepper dressing	
<b>Cozze</b>	7 <sup>95</sup> , 14 <sup>95</sup>
Steamed local mussels with your choice of <b>Chilli and tomato</b> or <b>Garlic, white wine, cream, parsley and lemon</b>	

## INSALATE E CONTORNO

<b>Super Fuel Salad</b> <b>VG</b>	7 <sup>95</sup>
Lightly dressed salad with fregula, cherry tomatoes, soya beans, pomegranate seeds, sweet beetroot, roasted sweet potato, toasted seeds, chick peas, pickled red onion, roast pepper, kale, cucumber ribbons with citrus and tahini dressing	
<b>Pimp your salad:</b>	
Chicken, chorizo and goat's cheese, chipotle mayo	+3 <sup>00</sup>
<b>V</b> Halloumi, orange segments and paesana olives, pomegranate dressing	+3 <sup>00</sup>
Tempura king prawns, sweet chilli sauce	+5 <sup>00</sup>
Crispy chilli beef, sriracha dressing	+3 <sup>00</sup>

## PESCE Fish dishes

<b>Gamberoni all'Aglio</b>	18 <sup>95</sup>
King prawns with garlic and parsley butter with braised fregula	
<b>Gamberoni alla Diavola</b>	18 <sup>95</sup>
King prawns in a spicy tomato sauce with braised fregula	
<b>Gamberoni in Pastella</b>	18 <sup>95</sup>
King prawns deep-fried in crispy tempura batter with sweet chilli dip with your choice of side	
<b>Merluzzo</b>	16 <sup>95</sup>
Cumin and chorizo crusted cod loin, chickpea baby clam and roasted pepper stew, sweet potato fondant, sautéed green beans	
<b>Coda di Rospo</b>	16 <sup>95</sup>
Panko breadcrumb monkfish tail, truffle and parmesan fries, pea purée, lemon and truffle mayo	
<b>Salmon alla Barbabietola</b>	16 <sup>95</sup>
Oven roast salmon, crushed olive oil new potatoes, beetroot salsa, spinach fritter	

## CARNE Meat dishes

<b>Steaks</b>	
All our steaks are British beef are salt aged for a minimum of 28 days. Served with hand cut chips, onion rings, tomato, mushrooms and salad garnish.	
<b>Add Peppercorn, Dianne or Gorgonzola for £2.50</b>	
8oz Fillet	23 <sup>95</sup>
10oz Sirloin	19 <sup>95</sup>
<b>Mari e Monte</b>	
Add king prawns in garlic butter to any steak, surf and turf style <b>for £5.95</b>	
<b>Pollo Milanese</b>	12 <sup>95</sup>
Flattened crumbed chicken breast on a bed of pasta napoli	
<b>Pollo la Salsa</b>	14 <sup>95</sup>
Roasted chicken supreme served with your choice of sauce and any side order	
<b>Fungi:</b> cream, onions, wild mushroom, garlic and white wine	
<b>Picante:</b> <b>GF</b> tomato, chorizo, peppers, onion, chilli	
<b>Peppercorn:</b> cream, mustard, brandy, green peppercorns	
<b>Pollo Nduja Saltimbocca</b>	15 <sup>95</sup>
Chicken breast stuffed with nduja sausage, spinach and wild mushroom wrapped with parma ham, wild mushroom croquette, wilted spinach and red wine sauce	
<b>Pollo Piselli</b> <b>GF</b>	15 <sup>95</sup>
Roast chicken supreme, grilled asparagus, creamed tarragon and grain mustard potatoes with pea, pancetta and cider sauce, crispy kale	
<b>Agnello</b> <b>GF</b>	18 <sup>95</sup>
Pan-fried lamb rump, dauphinoise potato, squash purée, braised shoulder bon bon, green beans, sundried tomato and basil lamb jus	
<b>San Lorenzo Burger</b>	11 <sup>95</sup>
Handmade beef patties, grain mustard mayo, pickles, emmental cheese, lettuce, tomato, red onion, toasted brioche bun, beer battered onion rings and choice of skin-on fries or hand cut chips	
<b>Moving Mountains Burger</b> <b>VG</b>	11 <sup>95</sup>
Moving mountains plant-based burger patty, grilled mushroom, tomato, lettuce, onion, pickles, vegan cheese, sriracha mayo, onion rings, toasted sesame pretzel bun with a choice of hand cut chips or skin-on fries	

# PIZZA E PASTA

## PIZZA *Classico*

*Our thin crust style stone baked pizzas are made in our traditional Italian pizza oven.*

*With caputo 00 flour from Naples, topped with best Italian tomatoes and fior di latte mozzarella cheese.*

<b>Margherita di Mozzarella</b> <b>V</b> Baby mozzarella and fresh basil	8 <sup>50</sup>	<b>Quattro Stagioni</b> Ham, olives, salami, peppers	9 <sup>50</sup>	<b>Lucifera</b> Peperoni, onions and chilli	9 <sup>50</sup>
<b>Capricciosa</b> Ham, mushrooms and grilled artichoke	9 <sup>50</sup>	<b>Kiev</b> Chicken, mushrooms and garlic	9 <sup>75</sup>	<b>San Daniele</b> Baby mozzarella, fresh basil, parma ham topped with, rocket and shaved parmesan	9 <sup>95</sup>
<b>Monte</b> <b>V</b> Goat's cheese, sweet beetroot, grilled courgettes, spinach and cherry tomato drizzled with green pesto	9 <sup>50</sup>	<b>Bolognese</b> Our classic 100% beef bolognese ragù	9 <sup>75</sup>	<b>Calzone</b> The classic folded pizza filled with ham, ricotta, mushrooms and onions	9 <sup>95</sup>
<b>Nduja Picante</b> BBQ sauce, nduja sausage, spring onions, sweet corn	9 <sup>50</sup>	<b>Hawaiana</b> Ham and pineapple	8 <sup>95</sup>	<i>Ask for vegan cheese Gluten free base – £2.50 supplement</i>	

## PIZZA

### *Premio*

<b>Aromatico</b> Tikka sauce base, ground lamb shawarma, fior di latte, peppers, crispy onion bhaji, poppadom shards, mint and cucumber yoghurt	11 <sup>95</sup>	<b>Calzone San Lorenzo</b> Our own folded pizza filled with a meatball ragù, fresh chilli, finished with parmesan crust	11 <sup>95</sup>
<b>Marinara</b> Fior di latte Mozzarella, tomato, prawns, mussels, spinach, garlic, sundried tomatoes topped with crispy calamari	12 <sup>95</sup>	<b>Carnivora</b> Pepperoni, nduja sausage, salami with parma ham	12 <sup>95</sup>
<b>Vegano</b> <b>VG</b> Vegan cheese, meat-free meat balls, roasted squash, spiced chick peas, fresh coriander, sriracha mayo	11 <sup>95</sup>	<b>Leggera</b> Our lighter option with our house salad in the centre and topped with buffalo mozzarella	
<b>Manzo di Formaggi</b> Strips of beef, Philly cream cheese, haggis, wild mushrooms, peppers, dressed rocket	12 <sup>50</sup>	<b>Verdure</b> <b>V</b> Tomato topped with charred courgette, aubergine, onions and peppers	10 <sup>95</sup>
		<b>Carne</b> Tomato topped with parma ham, chicken, cherry tomato, touch of garlic	11 <sup>50</sup>

## PASTA

### *Premio*

<b>Gamberetti</b> Tiger prawns, mussels, cherry tomato, parsley, a touch of garlic and chilli in our white wine butter sauce	12 <sup>95</sup>
<b>Ravioli Spigola</b> Sea bass pasta parcels in a tiger prawn, chilli, sundried tomato, garlic butter and chive sauce	12 <sup>95</sup>
<b>Ravioli le Violette</b> <b>V</b> Purple sweet potato filled pasta with, beetroot, squash, green peas, red pesto and rocket, toasted pine nuts	9 <sup>95</sup>
<b>Bistecca</b> Peppered beef fillet tail, massalla wine, touch of mustard, wild mushrooms, cherry tomatoes, garlic, roasted peppers, beef sauce, chives and finished with sour cream	12 <sup>95</sup>

## PASTA & RISOTTO *Classico*

*All of our pasta is freshly made in-house by our talented chefs, using the best of semolina and 00 flour from Naples.*

*Pasta dishes can be ordered as:*  Rigatone  Tagliatelle  Campanelle  Gluten free

<b>Napoli</b> <b>VG</b> Tomato, basil and cherry tomatoes	8 <sup>50</sup>	<b>Polpettoni</b> Our homemade beef meatballs in a tomato and chilli sauce	9 <sup>95</sup>
<b>Arrabbiata</b> <b>VG</b> Tomato, cherry tomato, onion, basil, garlic and fiery fresno chilli	8 <sup>95</sup>	<b>Pollo alla Romana</b> Chicken breast, mushrooms and garlic in a creamy tomato sauce	9 <sup>75</sup>
<b>Carbonara</b> Pancetta, black pepper, parmesan and egg yolk topped with a parmesan crisp	9 <sup>50</sup>	<b>Nduja San Lorenzo</b> Spicy nduja sausage, chicken, broccolini and garlic finished with green pesto	9 <sup>95</sup>
<b>Speziato</b> Ground chipotle chilli, roasted peppers, chicken, cream, tomato, herb crumb	9 <sup>95</sup>	<b>Lasagne</b> Our version of the classic with 100% beef bolognese ragù	9 <sup>95</sup>
<b>Ragù 'Bolognese'</b> With our 100% beef bolognese ragù	9 <sup>95</sup>	<b>Risotto di Funghi</b> <b>V</b> Mushroom and squash risotto finished with mascarpone, crispy sage	9 <sup>95</sup>
<b>Funghi</b> <b>V</b> Wild mushrooms, cherry tomatoes, peas, spinach, white wine, garlic and parsley in a cream sauce	9 <sup>50</sup>	<b>Gnocchi al Forno</b> <b>V</b> Baked with creamy red pesto, wild mushrooms, courgettes, sundried tomatoes mozzarella topped with dressed rocket and parmesan	9 <sup>95</sup>
<b>Broccolini</b> <b>V</b> Sautéed broccoli, pesto, toasted pine nuts, crumbled goat's cheese topped with broccoli tempura	9 <sup>75</sup>	<b>Gnocchi San Lorenzo</b> Sautéed gnocchi with chicken, leeks and pancetta in a provolone cheese sauce	9 <sup>95</sup>

**Pimp your fresh pasta** ADD pancetta +1<sup>00</sup> ADD chicken +1<sup>00</sup> ADD tiger prawns +2<sup>75</sup>

## CONTORNO *Sides*

All 3<sup>50</sup>

<b>Hand Cut Chunky Chips</b> <b>V</b>
<b>Sweet Potato Fries</b> <b>V</b>
<b>Skin-on Fries</b> <b>V</b>
<b>Dauphinoise Potatoes</b> <b>V</b> <b>GF</b>
<b>Creamed Spinach</b> <b>GF</b> With garlic and parmesan
<b>Seasonal Vegetables</b> <b>V</b> <b>GF</b>
<b>House Salad</b> <b>V</b> <b>GF</b>
<b>Buttered Broccoli</b> <b>V</b> <b>GF</b> With fresh chilli and garlic
<b>Truffle &amp; Parmesan Fries</b>

**Allergies** please note that some of our dishes contain nuts and wheat. We cannot guarantee that dishes are free from traces of nuts or other allergens. If you have an allergy, please ask your server about any of our dishes. **Gluten free pasta and pizza bases available upon request.**

**An optional service charge may be added to bills for parties of 10 or more.** This is distributed along with all gratuities in its entirety to the members of the team.