

San LORENZO

BREADS & OLIVES

- Piatto di Olive** **VG GF** 2⁹⁵
A selection of olives
- Bruschetta di Pomodoro** **V** 5⁵⁰
Marinated tomato, fresh basil olive oil, garlic, parmesan on toasted ciabatta with honey and balsamic glaze
- Caprino and Cipolla** **V** 5⁹⁵
Homemade and stone baked, finished with semolina flour, pesto, caramelised red onion and goat's cheese served with spiced hummus

- Pizza Garlic Bread** **VG** 4⁵⁰
with tomato **VG** 4⁹⁵
with cheese 4⁹⁵
- Sardinian Sea Salt and Rosemary Flatbread** **VG** 4⁵⁰
Homemade and stone baked with semolina flour, fresh rosemary and sea salt
- Pane** **V** 3⁹⁵
A selection of Italian breads, grissini, salted butter, olive oil and balsamic glaze dip

ANTIPASTO Starters

- Parfait Della Casa** 5⁹⁵
Our homemade chicken liver parfait served with house chutney and toast
- Bruschetta di Funghi** **V** 5⁹⁵
Sautéed wild mushrooms with garlic, parsley and butter, toasted ciabatta
- Zuppa di Giorno** 4⁹⁵
Homemade soup of the day served with rustic ciabatta
- Halloumi Fritte** **V** 5⁹⁵
Deep-fried halloumi cheese dusted with za'atar spice topped with pomegranate, mint and yoghurt
- Buccia di Patate** **V** 4⁹⁵
Potato skins deep-fried golden and brown, served with garlic and BBQ dips
- Gamberoni all'Aglio** 9⁹⁵
King prawns in white wine, garlic and parsley butter with braised fregula pasta
- Gamberoni alla Diavola** 9⁹⁵
King prawns in a spicy tomato sauce with braised fregula pasta
- Gamberoni in Pastella** 9⁹⁵
King prawns deep-fried in crispy tempura batter with sweet chilli dip
- Piselli Panna Cotta** **V GF** 6⁵⁰
Set green pea mousse, crumble feta, roasted squash and mint salad, toasted pistachio with lemon and garlic aioli
- Uovo d'Esosse** 6⁹⁵
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
- Calamari Fritti** 6⁵⁰
Crispy fried squid dusted with smoked paprika, salt and pepper with lemon and garlic aioli
- Arancini Funghi** **V** 6⁵⁰
Fried risotto rice balls with wild mushroom, saffron, garden peas, garlic, thyme and provolone cheese with a roasted tomato arrabbiata purée, baby rocket salad
- Mozzarella in Carrozza** **V** 6⁵⁰
Baby mozzarella bread crumbed and deep-fried with a spicy tomato sauce
- Polpette Vegano** **VG** 6⁵⁰
Meat free meat balls, spiced chickpea ragù, warm toasted ciabatta

- Nduja Tostato** 6⁹⁵
Sautéed black pudding, Nduja sausage and wild mushrooms, honey mustard jus served on toasted rustic ciabatta
- Caprese Con Mozzarella** **VG GF** 6⁹⁵, 10⁹⁵
Baby mozzarella, sliced beef tomatoes, fresh basil, green pesto, honey and balsamic glaze
- Antipasto di San Lorenzo** 16⁹⁵
Chef's selection of cured meats, seafood and vegetables (for 2 to share)
- Torta di Pesce** 7⁹⁵
Fragrant tiger prawn and crab fish cake with coriander, pickled red onion, chilli and cucumber salad, sriracha mayo
- Pollo Asiatico** **GF** 7⁵⁰
Marinated teriyaki chicken skewers, cucumber and spring onion dressed salad, peanut dipping sauce, charred lime
- Asparagus Involtini** 7⁵⁰
Grilled asparagus wrapped in parma ham, crispy hen's egg served with creamed ricotta, truffle and black pepper dressing
- Cozze** 7⁹⁵, 14⁹⁵
Steamed local mussels with your choice of **Chilli and tomato** or **Garlic, white wine, cream, parsley and lemon**

INSALATE E CONTORNO

- Super Fuel Salad** **VG** 7⁹⁵
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
- Pimp your salad:**
- Chicken, chorizo and goat's cheese, chipotle mayo +3⁰⁰
 - V** Halloumi, orange segments and paesana olives, pomegranate dressing +3⁰⁰
 - Tempura king prawns, sweet chilli sauce +5⁰⁰
 - Crispy chilli beef, sriracha dressing +3⁰⁰

PESCE Fish dishes

- Gamberoni all'Aglio** 18⁹⁵
King prawns with garlic and parsley butter with braised fregula
- Gamberoni alla Diavola** 18⁹⁵
King prawns in a spicy tomato sauce with braised fregula
- Gamberoni in Pastella** 18⁹⁵
King prawns deep-fried in crispy tempura batter with sweet chilli dip with your choice of side
- Merluzzo** 16⁹⁵
Cumin and chorizo crusted cod loin, chickpea baby clam and roasted pepper stew, sweet potato fondant, sautéed green beans
- Coda di Rospo** 16⁹⁵
Panko breadcrumb monkfish tail, truffle and parmesan fries, pea purée, lemon and truffle mayo
- Salmon alla Barbabietola** 16⁹⁵
Oven roast salmon, crushed olive oil new potatoes, beetroot salsa, spinach fritter

CARNE Meat dishes

- Steaks**
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.
Add Peppercorn, Dianne or Gorgonzola for £2.50
- 8oz Fillet 23⁹⁵
10oz Sirloin 19⁹⁵
- Mari e Monte**
Add king prawns in garlic butter to any steak, surf and turf style **for £5.95**
- Pollo Milanese** 12⁹⁵
Flattened crumbed chicken breast on a bed of pasta napoli
- Pollo la Salsa** 14⁹⁵
Roasted chicken supreme served with your choice of sauce and any side order
Fungi: cream, onions, wild mushroom, garlic and white wine
Picante: **GF** tomato, chorizo, peppers, onion, chilli
Peppercorn: cream, mustard, brandy, green peppercorns
- Pollo Nduja Saltimbocca** 15⁹⁵
Chicken breast stuffed with nduja sausage, spinach and wild mushroom wrapped with parma ham, wild mushroom croquette, wilted spinach and red wine sauce
- Pollo Piselli** **GF** 15⁹⁵
Roast chicken supreme, grilled asparagus, creamed tarragon and grain mustard potatoes with pea, pancetta and cider sauce, crispy kale
- Agnello** **GF** 18⁹⁵
Pan-fried lamb rump, dauphinoise potato, squash purée, braised shoulder bon bon, green beans, sundried tomato and basil lamb jus
- San Lorenzo Burger** 11⁹⁵
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
- Moving Mountains Burger** **VG** 11⁹⁵
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.

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

PIZZA

Premio

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

PASTA

Premio

Gamberetti Tiger prawns, mussels, cherry tomato, parsley, a touch of garlic and chilli in our white wine butter sauce	12 ⁹⁵
Ravioli Spigola Sea bass pasta parcels in a tiger prawn, chilli, sundried tomato, garlic butter and chive sauce	12 ⁹⁵
Ravioli le Violette V Purple sweet potato filled pasta with, beetroot, squash, green peas, red pesto and rocket, toasted pine nuts	9 ⁹⁵
Bistecca 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 ⁹⁵

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

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

Pimp your fresh pasta ADD pancetta +1⁰⁰ ADD chicken +1⁰⁰ ADD tiger prawns +2⁷⁵

CONTORNO *Sides*

All 3⁵⁰

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

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.