

## ANTIPASTI

ZUCCHINI FRITTI✓	6.50
CROSTINO POMODORO E BASILICO✓	6.50
CROSTINO CON MOZZARELLA E PROSCIUTTO, ANCHOVIES	9.50
POLENTA WITH GORGONZOLA✓	9.50
POLENTA WITH RICOTTA✓	9.50
POLENTA WITH BURRATA✓	12.50
PUNTARELLE CON ACCIUGHE – CHICORY WITH ANCHOVIES	9.50
WARM FRESH ASPARAGUS, EXTRA VIRGIN OLIVE OIL AND LEMON✓	12.50
CREOLA SALAD – LEAF SPINACH, AVOCADO, CRISPY BACON	12.50
CRUDITES CON BAGNA CAUDA	14.50
MELANZANE ALLA PARMIGIANA✓	14.50
MOZZARELLA DI BUFALA, TOMATO, BASIL✓	12.50
MOZZARELLA DI BUFALA, TOMATO, AVOCADO, VINAIGRETTE✓	14.50
BURRATA PUGLIESE WITH TOMATO AND BASIL✓	14.50
ZUCCHINE AL PESTO SAN LORENZO✓	12.50
CARCIOFI ALLA ROMANA-FRESH ARTICHOKE WITH BROAD BEANS	14.50
GAMBERI SALAD –PRAWN AND AVOCADO	11.00
CALAMARI FRITTI, SPICY CHILLI TOMATO AND MUSTARD SAUCES	12.50
HALF SCOTCH LOBSTER SALAD	24.50
SCOTTISH SALMON CARPACCIO, EXTRA VIRGIN OLIVE OIL AND LEMON	14.50
FRESH TUNA LOIN TARTARE, BALSAMIC SAUCE	16.50
FILLET OF SCOTCH BEEF CARPACCIO, MUSTARD SAUCE OR EXTRA VIRGIN OLIVE OIL AND LEMON	18.50
FINOCCHIONA-TUSCAN FENNEL SALAMI, ARTICHOKE SOTT'OLIO	12.50
PROSCIUTTO DI PARMA CON MELONE	14.50
PROSCIUTTO DI PARMA CON MOZZARELLA DI BUFALA	18.50
BRESAOLA DELLA VALTELLINA WITH RUCOLA AND PARMIGIANO OR AVOCADO VINAIGRETTE	16.50

## PASTA

SPAGHETTI SCHILLACI WITH TOMATO, BASIL, CHILLI✓	14.50
PENNE ALLA VIALI WITH TOMATO, MOZZARELLA DI BUFALA, BASIL✓	16.50
SPAGHETTI ALLE VONGOLE	21.50
SPAGHETTI ALL'ARAGOSTA-FRESH LOBSTER	28.50

## FRESH PASTA

POLENTA AL RAGU	12.50
RAVIOLI DI RICOTTA E SPINACI – FRESH RAVIOLI WITH SAGE	18.50
PAPPARDELLE AL PESTO✓	14.50
FETTUCCINE SCOTCH SMOKED SALMON	18.50
TAGLIATELLE FRESCHE ALLA BOLOGNESE	18.50
FETTUCCINE CON GAMBERI E ZUCCHINI – PRAWNS AND ZUCCHINI	18.50

## ORGANIC WHOLE GRAIN RISOTTO

RISOTTO PRIMAVERA 	16.50
RISOTTO WITH FRESH ASPARAGI 	18.50
RISOTTO GAMBERI E ZUCCHINI WITH TURMERIC	21.50

## MINESTRE-HOME MADE SOUP

STRACCIATELLA-MEAT BROTH, SCRAMBLED EGG, PARMIGIANO, FRESH PARSLEY	8.50
MINISTRONE DI VERDURE FRESH 	9.50
BRODETTO DI PESCE-FRESH FISH SOUP	11.00

## PESCE

FRITTO MISTO DI MARE – FRIED MIXED SEAFOOD, ZUCCHINI	22.50
SALMONE AL VAPORE-STEAMED OR GRILLED SCOTCH SALMON	22.50
SPIGOLA SELVATICA AL VINO BIANCO-WILD NORTH SEA SEABASS, WHITE WINE AND LEMON SAUCE	27.50
ORATA AL VINO BIANCO CON CAPPERI E OLIVE-GILDED SEA BREAM WITH BLACK OLIVES AND CAPERS	27.50
TRANCIO DI TONNO ALLA GRIGLIA-GRILLED ATLANTIC TUNA STEAK SERVED WITH CANNELLINI BEANS	25.00
SOGLIOLA ALLA MUGNAIA-DOVER SOLE WITH LEMON AND PARSLEY	30.00
ARAGOSTA ALLA GRIGLIA-GRILLED SCOTCH LOBSTER	40.00

ALL FISH LOCALLY SOURCED-MAY CONTAIN FISH BONES

## CARNE

POLLO ALLA MILANESE-CHICKEN BREAST IN BREADCRUMBS	16.50
PETTI DI POLLO AL BALSAMICO-GRILLED CHICKEN BREAST WITH BALSAMIC SAUCE, RUCOLA	20.50
PETTI DI POLLO AL VINO BIANCO-FILLET OF CHICKEN BREAST IN WHITE WINE, RISOTTO CANAROLI	22.00
ANITRA ALL'ARANCIO – SLICED DUCK BREAST WITH ORANGE AND RED WINE	24.50
SALTIMBOCCA ALLA ROMANA-DUTCH VEAL, PROSCIUTTO DI PARMA, FRESH SAGE	24.50
VEAL SAN LORENZO-EGG PLANT, TOMATO, MOZZARELLA	24.50
GRILLED MARSH LAMB CUTLETS WITH FRESH ROSEMARY	24.50
FEGATO DI VITELLO ALLA GRIGLIA-GRILLED DUTCH VEAL CALF LIVER, BACON AND CREAM POTATOES	26.50
FEGATO ALLA VENEZIANA-THINLY SLICED DUTCH VEAL CALF LIVER, PAN FRIED WITH ONIONS	26.50
OSSOBUCO ALLA MILANESE-DUTCH VEAL KNUCKLE WITH SAFFRON RISOTTO CANAROLI	26.50
COSTOLETTA ALLA MILANESE-VEAL CUTLET PANFRIED IN BREADCRUMBS	29.00
SCOTCH BEEF TAGLIATA AL BALSAMICO CON RUCOLA	29.00

CREAM POTATOES, STEAMED NEW POTATOES, FRESH LEAF SPINACH, BROCCOLI, GREEN BEANS 3.50

PULSES – BORLOTTI BEANS, CANNELLINI BEANS, LENTILS 4.50 GREEN SALAD, MIXED SALAD 5.50

-PLEASE LET YOUR WAITER KNOW IF YOU ARE ALLERGIC TO ANY INGREDIENTS-

-THE MENU CHANGES DAILY\_

MOST MAJOR CREDIT CARDS AND DEBIT CARDS ACCEPTED

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

SAN LORENZO TAKE-AWAY AVAILABLE