

SAN LORENZO

★ CHAMPIONSHIP SPECIALS ★

FIORE DI POLPO

THINLY SLICED OCTOPUS, WITH THYME, CITRUS JUICES, SPRING ONION AND CELERY 16⁵⁰

CARPACCIO DI SPIGOLA

WILD SEA BASS CARPACCIO WITH THYME, OLIVE OIL, LEMON JUICE, SPRING ONION 16⁵⁰

COTOLETTE D'AGNELLO

GRILLED LAMB CUTLETS WITH ROSEMARY, RED PEPPERCORN, TOSSED FRENCH BEANS 25

ARAGOSTA GRIGLIATA

GRILLED WHOLE SCOTCH LOBSTER, WITH OLIVE OIL, LEMON AND CELERY DRESSING 48

ANTIPASTI

MINISTRONE

CLASIC MINISTRONE 9⁵⁰ 

ASPARAGI

POACHED ASPARAGUS WITH EXTRA VIRGIN OLIVE OIL AND LEMON 11⁵⁰ 

TARTARA DI SGOMBRO

FRESH MACKEREL AND HORSERADISH TARTARE ON TOASTED SPELT BREAD 11⁵⁰

TRICOLORE

BUFFALO MOZZARELLA, AVOCADO AND TOMATO 12⁵⁰ 

MELANZANA

GRILLED AUBERGINE, BUFFALO MOZZARELLA, PARMA HAM, OREGANO 13⁵⁰

PROSCIUTTO E MELONE

TUSCAN HAM WITH CHARENTAIS MELON 13⁵⁰

CARPACCIO DI MANZO

SCOTCH BEEF CARPACCIO WITH RUCOLA AND PARMESAN 14⁵⁰

COCKTAIL DI GAMBERI

MEDITERRANEAN PRAWN AND AVOCADO WITH MARIE ROSE SAUCE 14⁵⁰

CALAMARI FRITTI

FRESH FRIED CALAMARI WITH CHILI TOMATO DIP 14⁹⁵

INSALATA ALL'ARAGOSTA

HALF COLD SCOTCH LOBSTER WITH GREMOLATA, AND CELERY SALAD 24⁵⁰

PIZZA ALLA ROMANA

MARGHERITA

POMODORO, MOZZARELLA AND BASIL 10 

NOAH

POMODORO, MOZZARELLA, SALAME 11⁵⁰

MELANZANA

POMODORO, MOZZARELLA, GRILLED AUBERGINE, BALSAMIC, PARMESAN 12⁵⁰ 

PICCANTE

POMODORO, MOZZARELLA, SPICY SAUSAGE, CHILI 12⁵⁰

GORGONZOLA

PIZZA WITH BUFFALO, GORGONZOLA, AUBERGINE, ASPARAGUS, THYME 12⁵⁰ 

F U O R I P O R T A

PASTA AND RISOTTO

GLUTEN-FREE OPTIONS ARE AVAILABLE, PLEASE ASK

RISOTTO ASPARAGI

WHOLEGRAIN RISOTTO WITH FRESH ASPARAGUS, BUTTER AND PARMESAN 14⁵⁰ 

RAVIOLI

RAVIOLI WITH BUFFALO MOZZARELLA AND POMODORO 14⁵⁰ 

PAPPARDELLE AL CINGHIALE

HOMEMADE PAPPARDELLE WITH WILD BOAR RAGU AND WOODLAND MUSHROOMS 19⁵⁰

LINGUINE ALL'ARAGOSTA

LINGUINE WITH SCOTCH LOBSTER, WHITE WINE, TOMATO, GARLIC, CHILI, AND GINGER 27⁵⁰

MAINS

POLLO ALLA SAN LORENZO

CHICKEN WITH ASPARAGUS, MOZZARELLA AND TOMATO, WITH MASHED POTATO 22⁵⁰

FEGATO

GRILLED CALF'S LIVER AND BACON, SAGE, ONION RELISH, AND ROAST POTATOES 24

PICCATINA AL MARSALA

VEAL WITH MARSALA WINE, MASHED POTATO 22

MERLUZZO

ROASTED ATLANTIC COD WITH GREMOLATA DRESSING AND LENTILS 24

GAMBERONI ALLA FUORIPORTA

KING PRAWNS, WHOLEGRAIN RICE, GARLIC, BUTTER, WHITE WINE 28

GRIGLIATA MISTA

MIXED GRILL: SQUID, SEA BASS, JOHN DORY, SALMON, KING PRAWN, ROAST POTATOES 35

TAGLIATA AI FERRI

SEARED, SLICED ENTRECOTE IN ROBESPIERRE SAUCE, WITH TOMATO, ONION & RUCOLA 26

SPIGOLA SELVAGGIA

GRILLED WILD SEA BASS WITH HERBS, FRENCH BEANS AND CHERRY TOMATO 29

FILETTO ALLA MONTIGNOSINA

GRILLED PRIME SCOTCH FILLET IN RED WINE AND OLIVE SAUCE, WITH MASHED POTATO 34

VEGETARIAN SIDES

MIXED LEAF 6 TOMATO AND ONION 6 MIXED LEAF AND TOMATO 6
SPINACH 5 BROCCOLI 5 FRENCH BEANS 5 ZUCCHINI 5
MASHED POTATO 5 ROAST POTATOES 5 FRENCH FRIES 5

 NEW OR SEASONAL DISHES  VEGAN AND/OR VEGETARIAN OPTIONS

ALLERGIES

PLEASE CONSULT DIRECTLY WITH MANAGEMENT FOR ANY DIETARY CONCERNS

SERVICE

A 12.5% DISCRETIONARY CHARGE WILL BE ADDED FOR DISTRIBUTION AMONGST ALL STAFF – THANK YOU

CHILDREN

WE LOVE THEM, AND YOUR EARNEST EFFORTS TO MINIMISE DISTURBANCE ARE ALWAYS APPRECIATED.

OUR TRADITION

OUR FAMILY-RUN RESTAURANT HAS BEEN SERVING AUTHENTIC HOMEMADE DISHES SINCE 1969. UNLIKE CHAINS AND MANY INDEPENDENT RESTAURANTS, WE DON'T USE PRE-COOKED OR INDUSTRIALLY-SOURCED METHODS. FIVE DECADES OF PRINCIPLED EVOLUTION AND EXPERIENCE GO SOME WAY TO ENSURING THAT YOU ENJOY SOME OF THE BEST FOOD AND CONVIVIALITY THAT LONDON HAS TO OFFER.