

SAN LORENZO

★ AUTUMN SPECIALS ★

CAPELANTE

SEARED WILD SCALLOPS WITH SALSA VERDE 12⁵⁰

GRIGLIATA DI VERDURE

GRILLED AUBERGINE, RADICCHIO, AND COURGETTE WITH THYME AND GREMOLATA 14⁵⁰ 

DENTICE ALLA MAGGIORANA

WILD RED SNAPPER IN WINE AND MARJORAM, WITH VEGETABLE JULIENNE 19⁵⁰

NODINO DI VITELLO

VEAL CHOP IN BUTTER AND SAGE, WITH MASHED POTATO AND FRIED ZUCCHINI 32

ANTIPASTI

MINISTRONE

CLASSIC MINISTRONE 9⁵⁰ 

ASPARAGI

★ GRILLED ASPARAGUS WITH PARMESAN SHAVINGS 11⁵⁰ 

TRICOLORE

BUFFALO MOZZARELLA, AVOCADO AND TOMATO 12⁵⁰ 

PROSCIUTTO CON FICO

★ TUSCAN HAM WITH FRESH FIG AND MASCARPONE 12⁵⁰

MELANZANA

GRILLED AUBERGINE, BUFFALO MOZZARELLA, PARMA HAM, OREGANO 13⁵⁰

AFFETTATI MISTI

★ ASSORTED ITALIAN COLDCUTS WITH OLIVES AND PICKLES 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

CARPACCIO DI SPIGOLA

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

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

★ FRESH FETTUCCINE WITH WOODLAND MUSHROOM 13⁵⁰ 

RISOTTO ASPARAGI
WHOLEGRAIN RISOTTO WITH FRESH ASPARAGUS, BUTTER AND PARMESAN 14⁵⁰ 

★ PAPPARDELLE ALLA LEPRE
HOMEMADE PAPPARDELLE WITH WILD HARE AND BLACK OLIVE 18⁵⁰

★ INK SQUID LINGUINE WITH CALAMARI, PRAWNS, CLAMS, CHILI AND GINGER 25

MAINS

★ CERVINO
GRILLED VENISON CUTLETS WITH BAY, JUNIPER, WARM FRUIT JAM, CELERIAC MASH 21⁵⁰

★ PICCATINA ALLA GORGONZOLA
VEAL ESCALOPE WITH GORGONZOLA, SERVED WITH BROCCOLI 21⁵⁰

FEGATO
GRILLED CALF'S LIVER AND BACON, SAGE, ONION RELISH, AND ROAST POTATOES 22

MERLUZZO
ROASTED ATLANTIC COD WITH GREMOLATA DRESSING AND LENTILS 22

GAMBERONI ALLA FUORIORTA
KING PRAWNS, WHOLEGRAIN RICE, GARLIC, BUTTER, WHITE WINE 26

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 28

★ GRIGLIATA MISTA
MIXED GRILL: SQUID, JOHN DORY, SCALLOP, KING PRAWN, ROAST POTATOES 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.