

2017

San Lorenzo A La Carte Dinner Menu 2017

San Lorenzo

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Contact Us +353 (1) 478 9383



San Lorenzo's
Modern Italian. New York Style



Menu

Dinner A La Carte

Fine, modern Italian A la Carte dining in a city centre venue with a great New York vibe; San Lorenzo's pride's itself on delivering seasonal, locally sourced Irish produce where possible. Our pork is single farm Co.Wicklow, our beef is Leinster Hereford or Angus cross breed, our lamb is Co. Kildare Curragh grass-fed, our chickens are barnyard humanly reared and our fish and seafood is from only sustainable species and sources mostly from our Irish Coastal waters. We make all our own pastas, breads and all our desserts and ice creams. Virtually everything is made in house. We delight in preparing the best Ireland has to offer.

Antipasti

Parma ham (c) 13.95

w/ shaved parmesan, rocket, sweet balsamic & extra virgin olive oil

Porchetta tonnata (c) 8.95

Sliced gremolata-rolled pork belly w/ tuna mayo & capers

Reservatio

Please select the type of reservation you'd like to make below.

What do you wish to book for?

a table of 1 to 10 people

a group of 11 people or more

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Anti-pasti sml. 11.95 \ lrg. 18.95

Prosciutto, bresaola, porchetta, char-grilled crostini, olives & artichokes

Bresaola (c) 10.95

Air cured beef w/ whipped goats cheese, white onion & sultana agro-dolce, watercress

Starters

New England smoked haddock chowder 11.95

w/ clams, mussels & pancetta. Cream & parsley

Buffalo mozzarella salad (c) (v) 8.95

w/ balsamic glazed beetroot, chilli roast squash, purple endive & walnut pesto

Creamy flat-cap mushroom soup (v) 6.95

w/ parmesan croutons & white truffle oil

Sardine brasato bruschetta 10.95

slow cooked sardines w/ tomato, green olives & rosemary

Pan-fried gambas 12

w/ white wine, chilli & garlic

Smoked salmon & crab arrotolato (c) 10.95

w/ red pepper & basil mayo, lemon & watercress

Tortellini farciti con prosciutto 11.95

Hand rolled pasta stuffed w/ prosciutto, white wine, cream & sage sauce

Char-grilled calamari & chorizo salad (c) 12.95

Char-grilled calamari & chorizo salad w/ avocado, chilli & lime

Pasta

Cannelloni al forno 18.95

Oven baked cannelloni w/ beef, sundried tomatoes, basil pesto, rocket & shaved parmesan

Pasta zucca (v) 18.95

Bucatini pasta w/ maple & chilli roast butternut squash, sprouting broccoli w/ toasted cashew nuts, whipped gorgonzola dolce & rocket

Polpette al forno 19.95

oven baked meatballs in marinara sauce w/ bucatini pasta, parmesan

“Primo Grills”

The San Lorenzo's Range of Char-Grilled Steaks and Meats

Char-grilled 8oz Irish black Angus fillet steak (c) 35.95

w/ duck fat roast potatoes, silverskin & pancetta cacciadore, wild mushroom & sautéed spinach

Char-grilled 10oz Irish black Angus striploin 31.95

w/ sage & mustard mash, sprouting broccoli, garlic butter & chianti jus

Lamb scottadito (c) 34

roast rack of lamb w/ chantaney carrots, duck fat roast potatoes, minted salsa verde

Meat

Grilled corn-fed chicken breast saltimbocca (c) 21.95

w/ sage & prosciutto, pancetta & brussel sprout mash, chantenay carrots, cranberry sauce & marsala jus

Porchetta – slow roast gremolata rolled pork belly (c) 23.95

w/ creamed cavolo nero, duck fat roast potatoes, apple agro-dolce

Fish

Grilled seabass fillets (c) 29.95

w/ sautéed king scallops, saffron & pea risotto Milanese, shrimp butter & sauce vierge

Grilled hake al forno 24.95

w/ red pepper & crab peperonata, potato gnocchi, parmesan & hollandaise

Char-grilled peppered sword sh (c) 24.95

w/ preserved lemon & basil aubergine caponata, grilled sweet potato & sauteed spinach

Sides 3.95

Duck fat roasties / Buttered greens / Bucatini pasta w/ pomodoro or extra virgin olive oil / New potatoes / Sage & mustard mash / Creamed cavolo nero

Desserts

Tiramisu 7.5

Apricot glazed panettone bread & butter pudding 8.95

w/ cherry ripple ice-cream & custard

New York Nutella baked cheesecake 9.95

w/ chocolate brownie ice-cream, salted caramel sauce

Gelato selection of home-made ice-cream 6.95

(Please ask your server)

Buttermilk salt caramel pannacotta 6.95

w/ cassis & mascarpone, vanilla whipped cream

Pecan pie 8.95

w/ salt caramel ice-cream & maple syrup

Cheese Plate 12.95

Served w/ white onion & sultana agrodolce, crackers

'**Young buck**' **blue cheese** – Stilton style, rich & creamy by Mike Thomas, Newtownards, County Down. Holstein Friesian single herd raw cows' milk

Brewers gold – Nutty & pungent, Kilkenny cows' milk & washed rind using O'Haras pale ale

'**15 fields**' **cheddar** – Eamon Lonergan, Knockanore, Co Waterford – 12 month aged on wooden boards, slightly sweet, gentle acidity. Single herd raw milk

We are very sorry we cannot guarantee your meal will be nut free or your specific allergen free. Our food may contain nuts or allergens or traces of nuts or allergens. Please consider this if you wish to eat here or make a booking. Please note to dine at San Lorenzo's for dinner, lunch or brunch, there is a minimum order of a main course per person. If you have a Rewarding Times voucher, you must call or email the restaurant to book. We will not accept bookings made online through open table.

Address & Contact

San Lorenzo's

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SanLorenzosDublin

Our Opening Times

Day	Lunch	Dinner
Mon	11.00-15:30	17:00-21:00
Tue	11.00-15:30	17:00-21:00
Wed	11.00-15:30	17:00-21:30
Thu	11.00-15:30	17:00-22:00
Fri	11.00-15:30	17:00-22:00
Sat	10.00-15:30	17:00-22:00
Sun	10.00-16:00	17:30-21:00

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The Story

San Lorenzo's

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