San Lorenzo Early Bird Menu 2017

San Lorenzo

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Menu

Early Bird Menu
2 courses 21.95, 3 courses 26.95
Sunday – Wednesday all night, Thursday, Friday and Saturday 5pm till 6.30pm
If you are looking for great value early bird / pre-theatre dining in Dublin city centre, San Lorenzo’s is a stone’s throw away from the Olympia Theatre so perfect for a pre gig / theatre bite to eat. We are also situated close to Trinity College, Christ Church, Temple Bar and the Grafton street area. So when visiting Dublin, make sure to dine with us, Dublin’s best Italian restaurant. Check out our reviews on Trip Advisor, and of course follow us on twitter @sanlorenzos

Starters

Creamy flat-cap mushroom soup w/ parmesan croutons & white truffle oil
Buffalo mozzarella (c) (v)

Reservation
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
Late Bird Olympia Theatre Dinner Dublin - San Lorenzo's

http://www.sanlorenzos.ie/Italian-food/early-bird-dinner/

w/ balsamic glazed beetroot, maple & chilli roast squash, radicchio & walnut pesto

**Pan-fried gambas**
w/ white wine, chilli & garlic (supplement 2.95 euro)

**Bresaola (c)**
air dried cured beef w/ artichokes, feta cream & rocket

# Mains

**Grilled corn-fed chicken breast saltimbocca (c)**
w/ sage & proscuitto. Creamed sweetcorn, roast red onions, sprouting broccoli & new potatoes

**Pasta Zucca (v)**
bucatini pasta w/ maple & chilli roast squash, sprouting broccoli w/ toasted cashew nuts, whipped gorgonzola dolce & rocket

**Grilled hake al forno**
w/ red pepper & crab peperonata, potato gnocchi, parmesan & hollandaise

**Polpette al forno**
oven baked meatballs in marinara sauce w/ bucatini pasta, parmesan

**Char-grilled 10oz Irish Hereford striploin steak (c)**
w/ sage & mustard mash, green beans, garlic butter & chianti jus (supplement 6 euro)

# DESSERT

**Tiramisu**

**New York nutella baked cheesecake**
w/ chocolate brownie ice-cream, salted caramel sauce (supplement 2.95 euro)

**Gelato selection of home-made ice-cream**
(Please ask your server)

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
Unit 9, Castle House,
73-83 South Great Georges Street,
Dublin 2, Ireland, D02 WK13
☎ +353 (1) 478 9383
✉ reservations@sanlorenzos.ie
✉ @SanLorenzos
✉ SanLorenzosDublin

Our Opening Times

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<th>Day</th>
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The Story

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Drinks

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