

Dublin Town Food & Drink Festival

15-21 October 2018

San Lorenzo's
Modern Italian New York Style

#ModernItalianNYCstyle

STARTERS

Parma Ham

w/ honey & balsamic roast fig, Gorgonzola dolce & rocket

try with /

Torre dei Beati Montepulciano d'Abruzzo
Gls 11.50/ Btl 46
Elegant w/ raspberry & cranberry

Tortellini di salsiccia piccante

Spicy sausage tortellini w/ red pepper, basil & tomato ragu. Shaved Parmesan

try with /

Mediceo Chianti, Tuscany, Italy
Gls 9.25/ Btl 37
Fresh, Vibrant, red fruits

MAINS

Gamberi con linguine

Pan fried gambas w/ white wine, chill & garlic. Cherry tomatoes & basil

try with /

Bibi Graetz Casamatta Vermontino, Tuscany, Italy 2015 Gls 11/ Btl 43
Ripe, tropical fruits, long full finish

Grilled Cherry valley Duck breast

w/ butternut squash risotto, wild mushrooms. Creamed cavolo nero, nutmeg & pancetta

try with /

Guidobono Langhe Nebbiolo, Piedmont, Italy, 2016 Gls 13.50/ Btl 53
Like a baby Barola, fresh and elegant

DESSERTS

Pecan pie

w/ maple syrup & vanilla ice cream

try with /

Torres Moscatel d'Oro "Floralis" Spain
Gls 8.50

Dark chocolate pot

w/ crushed amaretti biscuits & mascarpone whipped cream

try with /

Graham's 10 Year Old Tawny Port, Portugal
Gls 9

FOR BOOKINGS www.sanlorenzos.ie

CALL +353 1 4789383

TWITTER @sanlorenzos

FACEBOOK /sanlorenzosdublin

INSTAGRAM sanlorenzos