



Antipasti

Focaccia | 6

EVOO, sea salt, rosemary

Bruschetta Crostini | 7

Chopped tomato, basil, garlic, EVOO

Mozzarella Della Casa | 13

Add Prosciutto \$5

Imported mozzarella di buffalo, tomatoes, drizzled balsamic reduction

Vongole | 16

Sautéed clams, your choice of garlic, white wine and oil or classic marinara sauce

Burrata | 14

Add Prosciutto \$5

Avocado, arugula, tomatoes, EVOO

Polpette Della Casa | 12

Add Mozzarella \$3

Housemade meatballs, beef and pork with classic marinara, housemade ricotta

Insalata Di Mare | 16

Calamari, scungilli, shrimp, scallops, celery, lemon, EVOO

Calamari Fritti | 15

Lightly fried calamari, marinara sauce

Melanzane Alla Parmigiana | 12

Eggplant napoleon, mozzarella, parmigiana, tomato sauce, drizzled pesto

Salumi E Formaggi | 24

Assortment of artesian cheese and Italian cured meats, focaccia bread

Fried Mozzarella Di Casa | 13

Fried mozzarella, tomato, marinara sauce

Insalata E Zuppe

ADD GRILLED CHICKEN \$5
GRILLED SHRIMP \$7

Tortellini Al Brodo | 6

Meat tortellini, chicken consume, shaved parmigiana, vegetables

Insalata Mista | 7

Mixed field greens, carrots, tomatoes, balsamic vinaigrette

Insalata Cesare | 8

Romaine lettuce, housemade caesar dressing, grated parmigiana, wood oven croutons

Insalata Rucola | 10

Arugula, shaved parmigiana, truffle mustard vinaigrette

Insalata Di Calamari Alla Griglia | 15

Baby arugula, sweet peppers, scallions, orange segments, sliced pear, grilled calamari, crumbled feta cheese, red wine vinaigrette

Insalata Di Spinaci E Barbabietola | 12

Baby spinach, roasted beets, goat cheese, eggs, candied walnuts, blood orange vinaigrette

Pizza Forno A Legna

Margherita | 12

Mozzarella, tomato sauce, extra virgin olive oil, basil

Vegetariana | 18

Mozzarella, artichokes, mushrooms, roasted peppers, eggplant, onion

Bianca | 14

Mozzarella, housemade ricotta

Bismarck | 14

Mozzarella, tomato sauce, cooked ham, fresh egg

Americano | 18

Mozzarella, tomato sauce, mushrooms, ham, salami, meatballs, sausage, pepperoni

Picante | 15

Cherry pepper, mozzarella, pepperoni, salami

Burrata E Prosciutto | 20

Mozzarella, arugula, cherry tomato

Prosciutto E Rucola | 18

Tomato sauce, mozzarella, shaved parmigiana, EVOO

Ponza | 18

Spinach, mozzarella, feta cheese, bacon, fresh avocado

Pollo E Pesto | 16

Housemade pesto with mozzarella, chicken, bacon

Calzone | 18

Housemade ricotta, salami, mozzarella, tomato sauce

Adamo | 20

Vegan pizza, eggplant, roasted peppers, artichokes, spinach, avocado, vegan cheese

Pear & Gorgonzola | 16

Mozzarella, gorgonzola, fresh pear, EVOO, drizzled balsamic glaze

Pizza Toppings

\$2 EACH : mushrooms, imported ham, imported salami, eggplant, artichokes, roasted peppers, grape tomato, anchovies, capers, olives, meatballs, bacon, pepperoni, onion, spinach, arugula

\$4 EACH : shrimp, prosciutto di parm, vegan cheese, chicken, avocado

Sandwiches

CHOICE OF MIXED SALAD OR POLENTA FRIES

Italian Grilled Cheese | 13

Fig jam, prosciutto, arugula, provolone cheese

Eggplant Parmigiana Hero | 12

Melted mozzarella and parmigiana, pesto spread

Grilled Chicken Baguette | 12

Grilled chicken breast, pesto, tomato, mozzarella

Mozzarella & Tomato Panini | 10

Add Prosciutto \$4

Mozzarella, tomatoes, basil, balsamic, on baguette

Meatball Parmigiana Hero | 12

Housemade beef and pork meatballs, mozzarella, tomato sauce

Classic Italian Panini | 13

Mortadella, ham, salami, provolone, lettuce, tomato, onion with red wine vinaigrette

Chicken Parmigiana Hero | 13

Lightly breaded chicken, melted mozzarella, tomato sauce

Veal Parmigiana Hero | 15

Breaded veal outlet, tomato sauce, melted mozzarella cheese

Lynora Burger | 15

8oz prime beef, gorgonzola cheese, applewood smoked bacon, caramelized onion, lettuce, tomato, brioche bun

Pasta

GLUTEN FREE PENNE PASTA ADD \$2

Gnocchi Al Forno | 14

Tomato, basil, mozzarella, baked in our wood oven

Fettuccine Bolognese | 13

Slow cooked classic beef ragu, housemade fettuccine

Rigatoni Alla Vodka | 12

Add SPECK \$2Flambéed in vodka

Linguini Alle Vongole | 16

Clams, sautéed with your choice of garlic and oil or marinara sauce

Penne All' Arrabiata | 8

Add 2 Meatballs \$6

Red pepper flakes, tomato sauce

Bucatini Primavera | 12

Mixed seasonal vegetables, with garlic and oil

Penne Al Pollo | 12

Chicken, porcini mushroom, asparagus, light garlic cream sauce

Cannelloni Al Forno | 12

Veal, pork, beef, spinach, crepe, bolognese sauce, baked mozzarella

Orecchiette Ponza | 14

Grilled eggplant, grilled chicken, fresh mozzarella, prosciutto, fresh pomodoro

Bucatini All' Amatrana | 12

Braised pancetta, pecorino cheese, red onion, black pepper, tomato

Entrees

Pollo Parmigiana | 14

Breaded chicken breast, mozzarella, tomato sauce, linguine

Vitello Parmigiana | 16

Breaded veal outlet, mozzarella, tomato sauce, linguine

Red Snapper | 16

Shrimp, rosemary, white wine, garlic, spring vegetables and lemon sauce

Vitello Milanese | 16

Thinly pounded breaded veal, baby arugula, tomatoes, red onion, shaved parmigiana, fennel

Pollo Americano | 14

Grilled chicken breast, marinated over mixed vegetables

Pollo Milnese | 14

Thinly pounded chicken, baby arugula, tomato and shaved parmigiana

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

Bubbles & Bliss | 10

Barrow's handmade ginger liquor, prosecco & strawberries

Na'maste-Here | 12

Gin Fizz with Hendrick's Gin, muddled strawberries and sage, agave, topped with soda water, splash of cranberry juice & lime garnish

The Lime Tree | 12

St. George Botanivore gin, with muddled cucumber & citrus, agave, sea salt & cracked pepper, with mint sprig

Mad Hatter | 12

Stoli Gluten Free Vodka, Violet Liquor, blueberries, agave nectar, topped with soda water and a rosemary sprig

Boulevardier | 14

Breckenridge bourbon, Carpano Antica Sweet, & Campari, orange twist

Rising Sun Red Sangria | 10

Hahn Pinot Noir, muddled orange & berries, apricot brandy, & peach purée

Sage Against the Machine | 14

Sage infused Exotico Tequila, muddled orange, lime & agave, over rocks, splash OJ, sage garnish

Ponza-tini | 14

Basil infused Deep Eddy Vodka, limoncello, elderflower liquor, prosecco floater, drunken cherry, basil

Twisted Kingston Negroni | 14

Black Magic Spiced Rum, Aperol, Bruto Americano, rosemary sprig & orange twist

Ferris Mueller | 12

Moscow Mule made with Deep Eddy Peach Vodka, pineapple, and Jamaican Ginger Beer

WINE

Sparkling

Prosecco, Gancia, Veneto	12 / 46
Lambrusco, San Giuseppe (Dolce).....	9 / 32
Moscato D'Asti, Astoria Lounge, Piedmont	Split 9
Champagne Brut, Piper Heidsieck (Half Bottle)	16 / 30
Champagne Brut, Veuve Clicquot	99

Bianco

Pinot Grigio, Caposaldo, Veneto.....	9 / 34
Pinot Grigio, Banfi "San Angelo", Tuscany.....	12 / 44
Riesling, Nollen Erben, Mosel, Germany	10 / 38
Sauvignon Blanc, Clifford Bay, Marlborough, NZ	9 / 34
Sauvignon Blanc, St. Supery, Napa	12 / 44
Chardonnay, Chloe, Sonoma	9 / 32
Chardonnay, Chalk Hill, Sonoma.....	14 / 52
Chardonnay, Clos Pegase, Napa	16 / 62
Albarino, Martin Codax, Rias Baixas.....	12 / 44
Rose, Rocca Sveva, Veneto.....	10 / 38
Rose, Maison Saleya, Provence	11 / 42
Sauvignon Blanc, Craggy Range, Martinborough, NZ	52
Chardonnay, Castello Banfi "Fontanelle," Tuscany	58
Chardonnay, Jermann, Collio.....	58
Chardonnay, Cakebread, Napa.....	76
Chardonnay, Far Niente, Napa.....	88
"Soave", Sartori Ferdi, Verona.....	46

Rosso

Barbera D'Asti, Michele Chiarlo, Piedmont.....	10 / 38
Baby Amarone, Masi Campoflorin, Verona	12 / 46
Montepulciano D'Abruzzo, Carletto, Abruzzo.....	9 / 32
Chianti Classico, Banfi, Tuscany.....	10 / 38
Chianti Classico Riserva, Nozzole, Tuscany.....	12 / 46
Super Tuscan, Piccini "Sasso Al Poggio", Tuscany.....	14 / 52
Pinot Noir, Hahn, Monterey	12 / 46
Pinot Noir, King Estate, Willamette	16 / 62
Merlot, St. Francis, Sonoma.....	11 / 42
Malbec, Trivento "Amado Sur", Mendoza	10 / 38
Cabernet Sauvignon, Liberty School, Paso Robles.....	10 / 38
Cabernet Sauvignon, Benziger, Sonoma.....	13 / 48
Red Blend, Troublemaker, Central Coast	12 / 44
Barolo, Luca Bosio, Piedmont.....	82
Barbaresco, Chiarlo Reyna, Piedmont.....	84
Ripasso, Speri, Verona.....	45
Amarone della Valpolicella, Bolla, Verona	88
Chianti Classico Riserva, Gabbiano, Tuscany	58
Rosso Piceno Superiore, Le Torri, Marche	49
Super Tuscan, Banfi "ASKA", Tuscany	56
Super Tuscan, Le Volte Dell Ornellaia, Tuscany	62
Super Tuscan, Tenuta Di Biserno by Ludovico	
Brunello di Montalcino, Piccini, Tuscany	80
Brunello di Montalcino, Silvio Nardi, Tuscany.....	96
Brunello di Montalcino, Banfi, Tuscany	136
Nero D'Avola, Sedara Donnafugata, Sicily	36
Rioja, Bodegas Muriel Gran Reserva, Spain	58
Pinot Noir, Chalk Hill, Sonoma.....	44
Pinot Noir, Cakebread, Napa	98
Malbec, Trapiche "Ambrosia", Mendoza.....	98
Cabernet Sauvignon, Starmont, Napa	54
Cabernet Sauvignon, Whitehall Lane, Napa.....	78
Cabernet Sauvignon, Stags Leap, Napa.....	98
Bordeaux Blend, Kuleto "Frog Prince", Napa.....	38
Zinfandel, Boneshaker, Lodi.....	46

BEER

IMPORT

Guinness	6
Heineken	6
Corona Light	6
Stella Artois	6
Boddingtons	7
Strongbow Cider	6
Peroni Draft.....	6

DOMESTIC

TBC Chancellor	5
Bud Light	5
Miller Lite	5
Michelob Ultra	5
Bucker NA	6
Funky Buddha Floridian	6
Funky Buddha Hop Stimulator	6
Saltwater Screamin' Reels IPA	6
Due South Caramel Cream Ale	6
Cigar City Jai Alai IPA	6
Sweetwater 420	6
Seasonal Beer.....	MP

I DOLCI

Cannoli | 7

With housemade ricotta, dark chocolate

Tiramisu Classico | 10

Espresso coffee, dark chocolate

Italian Cheesecake | 9

Ricotta cheese

Valentina Pizza | 14

(serves 6-8 people) Nutella and fresh fruit

Nutella Lava Cake | 10

Served with a scoop of vanilla ice cream

Tartufo Ice Cream | 8

Choice of amaretto fudge, raspberry fudge, three layer chocolate

Please drink responsibly.

Antipasti

Focaccia | 6

EVOO, sea salt, rosemary

Bruschetta Crostini | 6

Chopped tomato, basil, garlic, EVOO

Mozzarella Della Casa | 13

Add Prosciutto \$5
Imported mozzarella di buffalo, tomatoes, drizzled balsamic reduction

Melanzane Alla Parmigiana | 12

Eggplant napoleon, mozzarella, parmigiana, tomato sauce, drizzled pesto

Vongole | 16

Sautéed clams, your choice of garlic, white wine and oil or classic marinara sauce

Burrata | 14

Add Prosciutto \$5
Arugula, avocado, tomatoes, EVOO

Arancino di Riso | 8

Fried rice balls, mozzarella, meat sauce

Polenta | 12

Grilled with porcini mushrooms

Polpette Della Casa | 12

Add Mozzarella \$3
Housemade meatballs, beef and pork with classic marinara and housemade ricotta

Insalata Di Mare | 18

Calamari, scungilli, shrimp, scallops, celery, lemon, EVOO

Calamari Fritti | 15

Lightly fried calamari, classic marinara sauce

Salumi E Formaggi | 24

Assortment of artesian cheese and italian cured meats, focaccia bread

Fried Mozzarella Della Casa | 13

Imported mozzarella, marinara sauce

Mussels En Crosta | 18

PEI Mussels topped with crispy wood fired bread in your choice of garlic & oil or marinara

Grilled Portugese Octopus | 23

Over escarole, beans, tomato and garlic

Insalata E Zuppe

ADD GRILLED CHICKEN \$6 GRILLED SHRIMP \$8

Tortellini Al Brodo | 6

Meat tortellini, chicken consume, shaved parmigiana, vegetables

Insalata Mista | 8

Mixed field greens, carrots, tomatoes, balsamic vinaigrette

Insalata Cesare | 9

Romaine lettuce, housemade caesar dressing, grated parmigiana and wood oven croutons

Insalata Rucola | 11

Arugula, shaved parmigiana, truffle mustard vinaigrette

Insalata Rucola E Indivia | 12

Baby arugula, endive, poached pear, candied walnuts, goat cheese crostini, pomegranate vinaigrette

Insalata Di Spinaci E Barbabietola | 12

Baby spinach and roasted beets, goat cheese, eggs, candied walnuts, blood orange vinaigrette

Insalata Rucola E Carciofi | 13

Baby arugula, marinated artichoke hearts, shaved parmesan, balsamic vinaigrette

Pasta

HOUSEMADE PASTA

Aragosta Ravioli | 26

Lobster meat, chopped shrimp, salsa di aragosta, cognac cream sauce

Gnocchi Pesto | 20

Basil, cheese, pine nuts

Gnocchi Al Forno | 22

Tomato, basil, fresh mozzarella

Pappardelle All' Anatra | 26

Roasted duck, porcini mushrooms, shaved parmigiana, brandy sauce, truffle oil

Fettuccine Bolognese | 18

Slow cooked classic beef ragu

Tagliolini Al Nero Di Seppie | 28

Fresh squid ink pasta, shrimp, calamari, octopus, fresh marinara sauce

Cannelloni Al Forno | 18

Veal, pork, beef, spinach, rolled in a crepe bolognese sauce, baked mozzarella

Orecchiette Mare E Monti | 26

Orecchiette pasta, shrimp, scallops, asparagus, sun-dried tomatoes, mushroom, roasted garlic sauce

Orecchiette Ponza | 24

Grilled eggplant, grilled chicken, fresh mozzarella, prosciutto and fresh pomodoro

IMPORTED DRIED PASTA

GLUTEN FREE PENNE PASTA ADD \$2

Rigatoni Alla Vodka | 18

Add Speck \$2
Flambéed in vodka

Bucatini All' Amatriciana | 18

Braised pancetta, pecorino cheese, red onions, black pepper, tomato

Linguini Alle Vongole | 24

Clams, sautéed with your choice of garlic and oil or our classic marinara sauce

Risotto Frutti di Mare | 28

Mussels, clams, calamari, scallops, shrimp, tomato with lobster sauce

Penne All' Arrabiata | 12

Add Meatballs \$6
Red pepper flakes, tomato sauce

Bucatini Alla Carbonara | 18

Onion, pancetta, egg and cheese

Shrimp Scampi Over Linguini | 28

White wine, lemon sauce and garlic

Shrimp Fra Diavolo Over Linguini | 28

Fresh pomodoro, red pepper flakes

Secondi

Vitello Milanese | 32

Thinly pounded breaded veal, baby arugula tomatoes, red onion, shaved parmigiana, fennel

Branzino Al Cartoccio | 28

Mediterranean sea bass wrapped in cartoccio with shrimp, clams, calamari, mussels in a scampi marichiarra sauce

Lynora Burger | 16

Gorgonzola cheese, applewood smoked bacon, caramelized onion, lettuce and tomato, brioche bun, side of polenta fries

Italian Roasted 1/2 Chicken | 24

Served with crispy potato wedges and mixed vegetables

Grilled NY Strip Steak | 34

Sautéed mushrooms, asparagus, potato wedges and maitre d' butter

Grilled Wild Scottish Salmon | 26

Over spinach, topped with fennel, arugula, cherry tomato

Red Snapper | 28

Shrimp, rosemary white wine garlic and lemon sauce, mixed vegetables

Contorni

Spinaci Aglio E Olio | 7

Sautéed spinach, olive oil and garlic

Escarole Alla Toscana | 7

Sautéed escarole with beans, tomatoes and garlic

Cavoletti Di Bruxelles | 8

Brussel sprouts guanciaie, wood oven roasted

Parmigiana Risotto | 7

Parmigiana cheese, rice

Polenta Fries | 9

Sea salt, parmigianacheese, truffle oil

Asparagus | 7

Sautéed with garlic and EVOO

Artisan Pizza

Margherita | 12

Mozzarella, tomato sauce, extra virgin olive oil, basil

Vegetariana | 18

Mozzarella, artichokes, mushrooms, roasted peppers, eggplant, onion

Bianca | 16

Mozzarella, housemade ricotta

Bismarck | 15

Mozzarella, tomato sauce, cooked ham, fresh egg

Americano | 18

Mozzarella, tomato sauce, mushrooms, ham, salami, meatballs, sausage, pepperoni

Picante | 15

Cherry pepper, mozzarella, pepperoni, salami

Prosciutto E Rucola | 18

Tomato sauce, mozzarella, shaved parmigiana, EVOO

Ponza | 18

Spinach, mozzarella, feta cheese, bacon, fresh avocado

Pollo E Pesto | 18

Housemade pesto with mozzarella, chicken, bacon

Calzone | 18

Housemade ricotta, salami, mozzarella, tomato sauce

Adamo | 20

Vegan pizza, eggplant, roasted peppers, artichokes, spinach, avocado, vegan cheese

Pear & Gorgonzola | 16

Mozzarella, gorgonzola, fresh pear, EVOO, drizzled balsamic glaze

Buratta E Prosciutto | 20

Mozzarella, arugula, cherry tomato

Pizza Toppings

\$2 EACH

mushrooms, imported ham, imported salami, eggplant, artichokes, roasted peppers, grape tomato, anchovies, capers, olives, meatballs, bacon, pepperoni, onion, arugula,

\$4 EACH

shrimp, prosciutto di parm, vegan cheese, chicken, avocado

Lynora's Classics

Pasticcio Bolognese | 22

Crepe lasagna, bolognese sauce, fresh mozzarella, béchamel, baked in our wood burning oven

Pollo Alla Lynora | 24

Sautéed chicken, ham, fresh spinach, mozzarella in veloute sauce, side of risotto

Vitello Lynora | 28

Sautéed veal, prosciutto, mozzarella, white cream sauce, side of linguini pasta with tomato sauce

Vitello Parmigiana | 28

Lightly breaded veal, tomato sauce and mozzarella with a side of linguini pasta with tomato sauce

Vitello Marsala | 28

Brown porcini mushroom sauce, side of linguini

Pollo Parmigiana | 24

Lightly breaded chicken breast, tomato sauce and mozzarella, side of linguini pasta with tomato sauce

Pollo Francese | 24

Lightly battered chicken breast, lemon sauce, side of linguini

Braciote Con Gnocchi | 26

Braised pork rolled with prosciutto, garlic, reggiano cheese, served over housemade gnocchi

* There is a risk associated with consuming raw oysters. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

COCKTAILS

Bubbles & Bliss | 10

Barrow's handmade ginger liquor, prosecco & strawberries

Na'maste-Here | 12

Gin Fizz with Hendrick's Gin, muddled strawberries and sage, agave, topped with soda water, splash of cranberry juice & lime garnish

The Lime Tree | 12

St. George Botanivore gin, with muddled cucumber & citrus, agave, sea salt & cracked pepper, with mint sprig

Mad Hatter | 12

Stoli Gluten Free Vodka, Violet Liquor, blueberries, agave nectar, topped with soda water and a rosemary sprig

Boulevardier | 14

Breckenridge bourbon, Carpano Antica Sweet, & Campari, orange twist

Rising Sun Red Sangria | 10

Hahn Pinot Noir, muddled orange & berries, apricot brandy, & peach purée

Sage Against the Machine | 14

Sage infused Exotico Tequila, muddled orange, lime & agave, over rocks, splash OJ, sage garnish

Ponza-tini | 14

Basil infused Deep Eddy Vodka, limoncello, elderflower liquor, prosecco floater, drunken cherry, basil

Twisted Kingston Negroni | 14

Black Magic Spiced Rum, Aperol, Bruto Americano, rosemary sprig & orange twist

Ferris Mueller | 12

Moscow Mule made with Deep Eddy Peach Vodka, pineapple, and Jamaican Ginger Beer

WINE

Sparkling

Prosecco, Gancia, Veneto	12 / 46
Lambrusco, San Giuseppe (Dolce).....	9 / 32
Moscato D'Asti, Astoria Lounge, Piedmont	Split 9
Champagne Brut, Piper Heidsieck (Half Bottle)	16 / 30
Champagne Brut, Veuve Clicquot	99

Bianco

Pinot Grigio, Caposaldo, Veneto.....	9 / 34
Pinot Grigio, Banfi "San Angelo", Tuscany.....	12 / 44
Riesling, Nollen Erben, Mosel, Germany	10 / 38
Sauvignon Blanc, Clifford Bay, Marlborough, NZ	9 / 34
Sauvignon Blanc, St. Supery, Napa	12 / 44
Chardonnay, Chloe, Sonoma	9 / 32
Chardonnay, Chalk Hill, Sonoma.....	14 / 52
Chardonnay, Clos Pegase, Napa	16 / 62
Albarino, Martin Codax, Rias Baixas.....	12 / 44
Rose, Rocca Sveva, Veneto.....	10 / 38
Rose, Maison Saleya, Provence	11 / 42
Sauvignon Blanc, Craggy Range, Martinborough, NZ	52
Chardonnay, Castello Banfi "Fontanelle," Tuscany	58
Chardonnay, Jermann, Collio.....	58
Chardonnay, Cakebread, Napa.....	76
Chardonnay, Far Niente, Napa.....	88
"Soave", Sartori Ferdi, Verona.....	46

Rosso

Barbera D'Asti, Michele Chiarlo, Piedmont.....	10 / 38
Baby Amarone, Masi Campoflorin, Verona	12 / 46
Montepulciano D'Abruzzo, Carletto, Abruzzo.....	9 / 32
Chianti Classico, Banfi, Tuscany.....	10 / 38
Chianti Classico Riserva, Nozzole, Tuscany.....	12 / 46
Super Tuscan, Piccini "Sasso Al Poggio", Tuscany.....	14 / 52
Pinot Noir, Hahn, Monterey	12 / 46
Pinot Noir, King Estate, Willamette	16 / 62
Merlot, St. Francis, Sonoma.....	11 / 42
Malbec, Trivento "Amado Sur", Mendoza	10 / 38
Cabernet Sauvignon, Liberty School, Paso Robles.....	10 / 38
Cabernet Sauvignon, Benziger, Sonoma.....	13 / 48
Red Blend, Troublemaker, Central Coast	12 / 44
Barolo, Luca Bosio, Piedmont.....	82
Barbaresco, Chiarlo Reyna, Piedmont.....	84
Ripasso, Speri, Verona.....	45
Amarone della Valpolicella, Bolla, Verona	88
Chianti Classico Riserva, Gabbiano, Tuscany	58
Rosso Piceno Superiore, Le Torri, Marche	49
Super Tuscan, Banfi "ASKA", Tuscany	56
Super Tuscan, Le Volte Dell Ornellaia, Tuscany	62
Super Tuscan, Tenuta Di Biserno by Ludovico	
Brunello di Montalcino, Piccini, Tuscany	80
Brunello di Montalcino, Silvio Nardi, Tuscany.....	96
Brunello di Montalcino, Banfi, Tuscany	136
Nero D'Avola, Sedara Donnafugata, Sicily	36
Rioja, Bodegas Muriel Gran Reserva, Spain	58
Pinot Noir, Chalk Hill, Sonoma.....	44
Pinot Noir, Cakebread, Napa	98
Malbec, Trapiche "Ambrosia", Mendoza.....	98
Cabernet Sauvignon, Starmont, Napa	54
Cabernet Sauvignon, Whitehall Lane, Napa.....	78
Cabernet Sauvignon, Stags Leap, Napa.....	98
Bordeaux Blend, Kuleto "Frog Prince", Napa.....	38
Zinfandel, Boneshaker, Lodi.....	46

BEER

IMPORT

Guinness	6
Heineken	6
Corona Light	6
Stella Artois	6
Boddingtons	7
Strongbow Cider	6
Peroni Draft.....	6

DOMESTIC

TBC Chancellor	5
Bud Light	5
Miller Lite	5
Michelob Ultra	5
Bucker NA	6
Funky Buddha Floridian	6
Funky Buddha Hop Stimulator	6
Saltwater Screamin' Reels IPA	6
Due South Caramel Cream Ale	6
Cigar City Jai Alai IPA	6
Sweetwater 420	6
Seasonal Beer.....	MP

Please drink responsibly.

I DOLCI

Cannoli | 7

With housemade ricotta, dark chocolate

Tiramisu Classico | 10

Espresso coffee, dark chocolate

Italian Cheesecake | 10

Ricotta cheese

Valentina Pizza | 14

(serves 6-8 people) Nutella and fresh fruit

Nutella Lava Cake | 10

Served with a scoop of vanilla ice cream

Tartufo Ice Cream | 8

Choice of amaretto fudge, raspberry fudge, three layer chocolate

LATE NIGHT MENU

HOUSEMADE MEATBALLS | 12

Beef and pork with classic marinara and housemade ricotta

EGGPLANT NAPOLEON | 12

Imported mozzarella, parmesan, tomato sauce, drizzled pesto

INSALATA RUCOLA | 9

Add Chopped Chicken \$5
Arugula, shaved parmesan, truffle mustard vinaigrette

MOZZARELLA DELLA CASA | 12

Add Prosciutto \$5
Imported mozzarella di buffalo, fresh tomatoes, drizzled balsamic reduction

CANNELLONI AL FORNO | 14

Veal, pork, beef, spinach, rolled in a crepe, bolognese sauce, topped with baked mozzarella

INSALATA CAESER | 8

Add Chopped Chicken \$5
Romaine lettuce, housemade caeser dressing, shaved parmesan, wood oven crostini

BAKED ZITI AL FORNO | 14

Tomato sauce, ricotta, mozzarella

Pizza

MARGHERITA | 12

Mozzarella, tomato sauce, EVOO, basil

BIANCA | 14

Mozzarella, housemade ricotta

AMERICANO | 18

Mozzarella, tomato sauce, mushrooms, ham, salami, meatballs, sausage, EVOO, pepperoni

ADAMO | 20

Vegan cheese, artichokes, roasted peppers, eggplant, olives, basil, spinach

BISMARCK | 14

Mozzarella, cooked ham, tomato sauce, fresh egg

VEGETARIAN | 18

Mozzarella, artichokes, mushrooms, roasted peppers, eggplant, onions, basil, EVOO

PROSCIUTTO E RUCOLA | 18

Tomato sauce, housemade mozzarella, shaved parmesan

PICANTE | 14

Pepperoni, salami, hot cherry peppers, mozzarella

Dessert

Tiramisu | 10 Cannoli | 7

LYNORA'S

- S I N C E 1 9 7 6 -

CATERING MENU

All selections are ala Carte in take-out trays

Small trays feed approximately 10-12 people.

Large trays will feed up to 20 people.

24 hours notice required, all orders must be placed by 5:00 pm the day before.

APPETIZERS

	Small Tray	Large Tray
Mozzarella Della Casa	\$45.00	\$80.00
House-Made Meatballs	\$45.00	\$80.00
Eggplant Parmesan	\$55.00	\$100.00
Seafood Salad	\$60.00	\$115.00
Sauteed Clams or Mussels	\$55.00	\$100.00
Italian Stuffed Mushrooms	\$45.00	\$80.00

SALADS

	Small Tray	Large Tray
Caesar Salad	\$25.00	\$55.00
House Salad	\$25.00	\$55.00

IMPORTED PASTA

	Small Tray	Large Tray
Rigatoni alla Vodka	\$50.00	\$90.00
Penne al Arribiatto	\$45.00	\$85.00
Penne Amatriciana	\$50.00	\$90.00
Penne Bolognese	\$50.00	\$90.00
Baked Ziti	\$45.00	\$85.00

SIDES

	Small Tray	Large Tray
Escarole and Beans	\$75.00	\$150.00
Mixed Vegetables	\$60.00	\$100.00

HOUSEMADE PASTA

	Small Tray	Large Tray
Fettuccini Bolognese	\$55.00	\$100.00
Gnocchi al Forno	\$60.00	\$110.00
Pappardelle al Anatra	\$75.00	\$160.00
Cannelloni al Forno	\$60.00	\$120.00

ENTREES

	Small Tray	Large Tray
Wild Scottish Salmon	\$125.00	\$250.00
Red Snapper	\$125.00	\$250.00
Chicken Parmigiana	\$100.00	\$190.00
Chicken Marsala/Francaise	\$100.00	\$190.00
Chicken Cacciatore	\$100.00	\$190.00
Chicken Scarpiella	\$100.00	\$190.00
Veal Parmigiana	\$120.00	\$220.00
Veal Marsala/Francaise	\$120.00	\$220.00
Sausage & Peppers	\$60.00	\$125.00
Risotto Frutti di Mare	\$80.00	\$160.00
Shrimp Fra Diavolo/Marinara	\$80.00	\$160.00
Braciole con Gnocchi	\$120.00	\$220.00

DESSERTS

	Small Tray	Large Tray
Classic Tiramisu	\$50.00	\$100.00
Limoncello Tiramisu	\$50.00	\$100.00
Cannoli	\$60.00	\$120.00
Chocolate Lava Cake	\$50.00	\$100.00

*Service utensils included at NO CHARGE

*Inquire about chafing dishes, sterno and serving utensils

LYNORA'S

- S I N C E 1 9 7 6 -

PRIVATE PARTY MENU

BRUNCH MENU OPTION

**ENTREES Please choose 4 from the following list
(Guests choose 1 Entrée from list)**

Yogurt w/ Fresh Fruit & Drizzled Honey

Eggs Benedict - Poached Eggs, Italian Ham, Fresh Spinach, Hollandaise

Heirloom Tomato Frittata - Caramelized Onion, Potato, Parmesan & Ricotta

Nutella Stuffed French Toast - Artisan Bread, House-made Maple Syrup

Lemon Ricotta Waffles - Walnuts, Butter, House-made Maple Syrup

Duck Omlet - Spinach, Caramelized Onion, Mozzarella Cheese

Open Faced Breakfast Sandwich - Poached Eggs, Prosciutto, Baby Arugula

Egg White Omlets - With Choice of Ingredients

BRUNCH IS TYPICALLY SERVED SATURDAY'S AND SUNDAYS FROM 11am - 3pm

Optional Bottomless Mimosas, Bellinis, Bloody Marys & Peroni Beer

Add a House or Caesar Salad for \$5 per person

Add an assortment of classic Italian desserts for \$8 per person

Add house wine & beer for \$12 per person per hour

Add a premium well open bar for \$17 per person per hour

Add a top shelf open bar for \$25 per person per hour

Price includes bread service plus unlimited soft drinks, coffee & tea

**Price Does not include 6% Sales tax or 20% Gratuity - \$200 min. deposit required.
48 hour advance notice required for cancellation and refund of deposit.**

LYNORA'S

- S I N C E 1 9 7 6 -

PRIVATE PARTY MENU

MENU OPTION A

APPETIZERS TO BE SERVED "FAMILY STYLE" **(Please choose 2 from the following list)**

- Polpette Della Casa - House-made Beef & Pork Meatballs w/ Marinara
- Margherita Pizza - Hand Tossed and Baked in our Wood Burning Oven
- Calamari Fritti - Lightly Fried Calamari w/ Marinara Sauce
- Mozzarella Della Casa - Fresh Mozzarella & Tomatoes w/ Balsamic

ENTREES Please choose 4 from the following list **(Guests choose 1 Entrée from list)**

- Rigatoni ala Vodka - Tomato Sauce Flambéed in Vodka
- Penne Bolognese - Penne Pasta in a Slow Cooked Beef Ragu
- Chicken Marsala - with Mushrooms in a Marsala Wine Sauce
- Chicken Parmesan - Tomato Sauce, Mozzarella w/ Pasta
- Chicken Francaise - Egg Battered Chicken in a White Wine, Lemon Sauce
- Cannelloni al Forno - Veal, Pork, Beef, Spinach, Bolognese, Mozzarella

- Add a House or Caesar Salad for \$5 per person
- Add an assortment of classic Italian desserts for \$8 per person
- Add house wine & beer for \$12 per person per hour
- Add a premium well open bar for \$17 per person per hour
- Add a top shelf open bar for \$25 per person per hour

Price includes bread service plus unlimited soft drinks, coffee & tea

**Price Does not include 6% Sales tax or 20% Gratuity - \$200 min. deposit required.
48 hour advance notice required for cancellation and refund of deposit.**

LYNORA'S

- S I N C E 1 9 7 6 -

PRIVATE PARTY MENU

MENU OPTION B

APPETIZERS TO BE SERVED "FAMILY STYLE" **(Please choose 3 from the following list)**

Polpette Della Casa - House-made Beef & Pork Meatballs w/ Marinara

Calamari Fritti - Lightly Fried Calamari & Zucchini w/ Marinara

Mozzarella Della Casa - Fresh Mozzarella & Tomatoes w/ Balsamic

Melanzane all Parmigiana - Fresh Baked Eggplant Parmesan

Margherita Pizza - Hand Tossed and Baked in our Wood Burning Oven

ENTREES Please choose 4 from the following list **(Guests choose 1 Entrée from list)**

Rigatoni ala Vodka † Tomato Sauce, Flambéed in Vodka

Red Snapper - Shrimp, Rosemary, White Wine, Garlic Sauce

Veal or Chicken Marsala - with Mushrooms in a Marsala Wine Sauce

Gnocchi al Forno † Ricotta Gnocchi, Tomato Sauce, Fresh Mozzarella

Shrimp Scampi † Sautéed in White Wine, Butter & Garlic w/ Linguini

Add a House or Caesar Salad for \$5 per person

Add an assortment of classic Italian desserts for \$8 per person

Add house wine & beer for \$12 per person per hour

Add a premium well open bar for \$17 per person per hour

Add a top shelf open bar for \$25 per person per hour

Price includes bread service plus unlimited soft drinks, coffee & tea

**Price Does not include 6% Sales tax or 20% Gratuity - \$200 min. deposit required.
48 hour advance notice required for cancellation and refund of deposit.**

LYNORA'S

- S I N C E 1 9 7 6 -

PRIVATE PARTY MENU

MENU OPTION C

APPETIZERS TO BE SERVED "FAMILY STYLE" **(Please choose 3 from the following list)**

Polpette Della Casa - House-made Beef & Pork Meatballs w/ Marinara

Calamari Fritti - Lightly Fried Calamari & Zucchini w/ Marinara

Mozzarella Della Casa - Fresh Mozzarella & Tomatoes w/ Balsamic

Melanzane all Parmigiana - Fresh Baked Eggplant Parmesan

Seafood Salad - Calamari, Scungilli, Shrimp, Octopus, Scallops

ENTREES Please choose 4 from the following list **(Guests choose 1 Entrée from list)**

Pasticcio Bolognese - Crepe Lasagna, Fresh Mozzarella, Bechemel

Chicken Cacciatore - Peppers, Onions, Mushrooms in Tomato Sauce

Wild Scottish Salmon - Grape Tomatoes, Scallions, Arugula, Fennel

Veal Marsala/ Parmigiana - Veal Marsala or Veal Parmigiana

Shrimp Fra Diavlo - Sautéed in a Spicy Pomodoro Sauce

Add a House or Caesar Salad for \$5 per person

Add an assortment of classic Italian desserts for \$8 per person

Add house wine & beer for \$12 per person per hour

Add a premium well open bar for \$17 per person per hour

Add a top shelf open bar for \$25 per person per hour

Price includes bread service plus unlimited soft drinks, coffee & tea

**Price Does not include 6% Sales tax or 20% Gratuity - \$200 min. deposit required.
48 hour advance notice required for cancellation and refund of deposit.**

LYNORA'S

- S I N C E 1 9 7 6 -

PRIVATE PARTY MENU

MENU OPTION D

APPETIZERS TO BE SERVED "FAMILY STYLE" **(Please choose 3 from the following list)**

Polpette Della Casa - House-made Beef & Pork Meatballs w/ Marinara

Calamari Fritti - Lightly Fried Calamari & Zucchini w/ Marinara

Burrata - Arugula, Avocado, Asparagus, E.V.O.O.

Melanzane all Parmigiana - Fresh Baked Eggplant Parmesan

Seafood Salad - Calamari, Scungilli, Shrimp, Octopus, Scallops

ENTREES Please choose 4 from the following list **(Guests choose 1 Entrée from list)**

Orrecchette Mare e Monti - Shrimp, Scallops, Asparagus, Roasted Garlic

NY Strip Steak - Sautéed Mushrooms & Peppers

Wild Scottish Salmon - Grape Tomatoes, Scallions, Arugula, Fennel

Veal Piccata/Marsala † Veal Piccata or Veal Marsala

Bronzino † Pan Roasted w/ Fresh Vegetables

Add a House or Caesar Salad for \$5 per person

Add an assortment of classic Italian desserts for \$8 per person

Add house wine & beer for \$12 per person per hour

Add a premium well open bar for \$17 per person per hour

Add a top shelf open bar for \$25 per person per hour

Price includes bread service plus unlimited soft drinks, coffee & tea

**Price Does not include 6% Sales tax or 20% Gratuity - \$200 min. deposit required.
48 hour advance notice required for cancellation and refund of deposit.**



BRUNCH

SATURDAY & SUNDAY 11-3

DEEP EDDY VODKA | 5 You Call Its

BOTTOMLESS DRINKS | 18

Bellinis, Mimosas & Peroni
MIX & MATCH

**Yogurt With Fresh Fruit,
Granola Drizzled Honey | 9**

6 Zeppole Doughnuts | 8
Cinnamon sugar, Nutella, maple syrup

White Chocolate Pancakes | 12
Buttermilk pancakes, with white chocolate

Eggs Benedict | 14
Add Crab Meat \$6
Poached eggs, canadian bacon, tomato, spinach, hollandaise, grilled English muffin

Duck Omelette | 16
Spinach, caramelized onion, mozzarella cheese

Lemon Ricotta Waffles with Walnuts | 12
Lemon zest, housemade ricotta, butter, maple syrup, powdered sugar

Nutella Stuffed French Toast | 12
Artisan bread, nutella, housemade maple syrup, powdered sugar

Ham Breakfast Sandwich | 12
Scrambled eggs, sliced ham, egg, arugula, provolone cheese, on Texas toast

Brunch Pizza | 15
Scrambled egg, mozzarella, bacon or sausage

CREATE YOUR OWN OMELETTE | 8

\$1.50 EACH

salami, ham, mushrooms, asparagus, caramelized onion, peppers, tomatoes, spinach, fresh mozzarella, provolone, ricotta, bacon
EGG WHITES \$9

BRUNCH + LUNCH SIDES

Applewood Bacon | 4 Potato Wedge | 5

Artisan Pizza

Margherita | 12
Mozzarella, tomato sauce, extra virgin olive oil, basil

Vegetariana | 18
Mozzarella, artichokes, mushrooms, roasted peppers, eggplant, onion

Bianca | 16
Mozzarella, housemade ricotta

Bismarck | 15
Mozzarella, tomato sauce, cooked ham, fresh egg

Americano | 18
Mozzarella, tomato sauce, mushrooms, ham, salami, meatballs, sausage, pepperoni

Picante | 15
Cherry pepper, mozzarella, pepperoni, salami

Prosciutto E Rucola | 18
Tomato sauce, mozzarella, shaved parmigiana, EVOO

Ponza | 18
Spinach, mozzarella, feta cheese, bacon, fresh avocado

Pollo E Pesto | 18
Housemade pesto with mozzarella, chicken, bacon

Calzone | 18
Housemade ricotta, salami, mozzarella, tomato sauce

Adamo | 20
Vegan pizza, eggplant, roasted peppers, artichokes, spinach, avocado, vegan cheese

Pear & Gorgonzola | 16
Mozzarella, gorgonzola, fresh pear, EVOO, drizzled balsamic glaze

Buratta E Prosciutto | 20
Mozzarella, arugula, cherry tomato

Antipasti

Focaccia | 6
EVOO, sea salt, rosemary

Bruschetta Crostini | 7
Chopped tomato, basil, garlic, EVOO

Mozzarella Della Casa | 13
Imported mozzarella di buffalo, tomatoes, drizzled balsamic reduction Add Prosciutto \$5

Calamari Fritti | 15
Lightly fried calamari, classic marinara sauce

Burrata | 14
Arugula, tomatoes, EVOO
Add Prosciutto \$5

Polpette Della Casa | 12
Housemade meatballs, beef, veal & pork with classic marinara and housemade ricotta Add Mozzarella \$3

Melanzane Alla Parmigiana | 12
Eggplant napoleon, mozzarella, parmigiana, tomato sauce, drizzled pesto

Salumi E Formaggi | 24
Assortment of artesian cheese and italian cured meats, focaccia bread

Grilled Portuguese Octopus | 23
Over escarole, beans, tomato and garlic

Arancino di Riso | 8
Fried rice balls, mozzarella, meat sauce

Sandwiches

Meatball Parmesan Hero | 12 **Chicken Parmesan Hero | 12**

Lynora Burger | 14
Gorgonzola, bacon, carmelized onions, LT

Italian Grilled Cheese | 13
Fig jam, prosciutto, arugula, provolone cheese

Insalata

ADD CHICKEN \$6 OR SHRIMP \$8

Insalata Mista | 8
Mixed field greens, carrots, tomatoes, balsamic vinaigrette

Insalata Cesare | 9
Add White Anchovies \$4
Romaine lettuce, housemade caesar dressing, grated parmigiana and wood oven croutons

Insalata Rucola | 12
Arugula, artichokes, shaved parmigiana, cherry tomatoes, truffle mustard vinaigrette

Insalata di Spinaci e Barbabietola | 12
Baby spinach and roasted beets, goat cheese, eggs, candied walnuts, blood orange vinaigrette

Pasta

GLUTEN FREE PENNE PASTA ADD \$2

HOUSEMADE PASTA

Gnocchi al Forno | 16
Tomato, basil, fresh mozzarella

Fettuccine Bolognese | 14
Slow cooked classic beef ragu

Cannelloni al Forno | 14
Veal, pork, beef, spinach, rolled in a crepe bolognese sauce, baked mozzarella

Penne al Forno | 14
Ricotta, tomato, baked mozzarella

IMPORTED DRIED PASTA

Rigatoni alla Vodka | 12
Flambéed in vodka Add SPECK \$2

Linguini alle Vongole | 18
Clams, sautéed with your choice of garlic and oil or our classic marinara sauce

Shrimp Over Linguini | 18
Scampi or Fra Diavolo
Onion, pancetta, egg, cheese

Bucatini Alla Carbonara | 16
Onion, pancetta, egg, cheese

LYNORA'S

- since 1976 -

HAPPY HOUR

EVERY DAY

50% OFF DRINKS | 3PM-7PM

BAR, HIGHTOPS & PATIO ONLY

..... \$8

CALAMARI FRITTI

Lightly fried calamari and classic marinara sauce

INSALATA RUCOLA

Arugula, shaved parmigiana, truffle mustard vinaigrette

MARGHERITA PIZZA

Mozzarella, tomato sauce, EVOO, basil

ARANCINO DI RISO

Fried rice balls, mozzarella, meat sauce

MELANZANE ALLA PARMIGIANA

Eggplant Napoleon, imported mozzarella, parmesan, tomato sauce, drizzled pesto

POLPETTE DELLA CASA

Housemade meatballs, beef and pork with classic marinara and housemade ricotta

..... \$10

RIGATONI ALLA VODKA

Flambéed in vodka

MOZZARELLA DELLA CASA

Imported mozzarella di buffalo, tomatoes, drizzled balsamic reduction

BIZMARCK PIZZA

Mozzarella, tomato sauce, cooked ham, fresh egg

BAKED ZITI AL FORNO

Tomato sauce, ricotta, mozzarella

..... \$12

CANNELLONI AL FORNO

Veal, pork, beef, spinach, rolled in a crepe, bolognese sauce, baked mozzarella

FETTUCCINE BOLOGNESE

Slow cooked classic beef ragu

INSALATA DI SPINACIE BARBABIETOLA

Baby spinach, roasted beets, goat cheese, eggs, candied walnuts, blood orange vinaigrette

VONGOLE

*Sautéed clams, your choice of garlic, white wine and oil or classic marinara

BIANCA PIZZA

Mozzarella, homemade ricotta

PICANTE PIZZA

Pepperoni, salami, hot cherry peppers, mozzarella

GNOCCHI AL FORNO

Tomato, basil, fresh mozzarella

BURRATA

Arugula, avocado, tomatoes, EVOO

LYNORA BURGER

Gorgonzola cheese, applewood smoked bacon, caramelized onion, lettuce and tomato, brioche bun, side of polenta fries