Appengens

Calamari Fritti 13.50 Served with marinara sauce (serves 2)

(X) Mozzarella di Casa 13.00 Fresh mozzarella, sliced tomatoes, roasted peppers & basil, drizzled with olive oil & balsamic glaze (serves 2)

Buffalo Bites 8.75 Pan fried chicken bites, tossed with "Louisiana" style hot sauce, served with blue cheese

Calamari Arrabbiata 14.25 Tossed with roasted peppers in spicy plum tomato sauce (serves 2)

Lena's Homemade Meatballs 9.00 Right outta the sauce, topped with fresh ricotta

Fried Mozzarella 9.00 Homemade pan-fried fresh mozzarella wedges, served with marinara sauce

> **Garlic Bread 6.00 Topped with melted mozzarella**

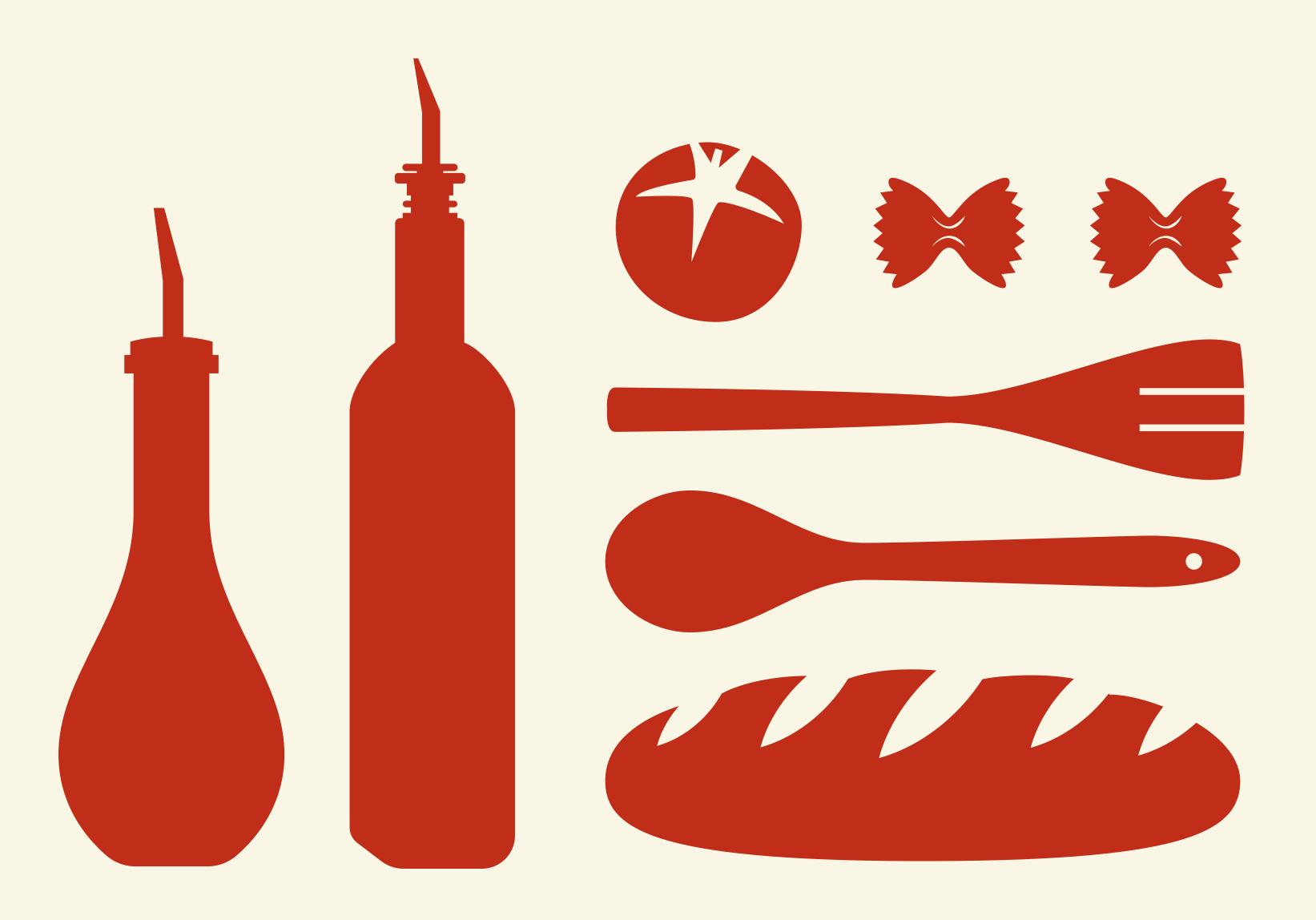
Buffalo Calamari 14.25 Tossed with "Louisiana" style hot sauce, served with blue cheese (serves 2)



Stracciatella Side 4.50 • Full 7.00 Traditional Italian egg drop soup with spinach

Pasta e Fagioli Side 4.50 • Full 7.00 Ditalini pasta & cannellini beans served in crushed plum tomato & roasted garlic broth

Tortellini en Brodo Side 4.00 • Full 6.50 Cheese tortellini pasta served in chicken broth





Garden Salad

Side 5.50 • Lunch 7.50 • Dinner 10.50 Iceberg lettuce, tomatoes, carrots, onions, red peppers, olives, cucumbers, mozzarella & Italian dressing

Caesar Salad

Side 5.50 • Lunch 7.50 • Dinner 10.50 Romaine lettuce, garlic croutons, parmesan shavings & dijon caesar dressing

Pecan Salad

Side 6.50 • Lunch 8.50 • Dinner 11.50 Mixed greens, honey roasted pecans, gorgonzola crumbles & balsamic vinaigrette

Mediterranean Salad

Side 6.50 • Lunch 8.50 • Dinner 11.50 Romaine lettuce, tomatoes, cucumbers, pepperoncini, kalamata olives, chickpeas, onions, feta cheese & red wine vinaigrette

Market Salad

Side 6.50 • Lunch 8.50 • Dinner 11.50 Mixed greens, dried cranberries, candied walnuts, onions, goat cheese & balsamic vinaigrette

Buffalo Chicken Salad Lunch 13.50 • Dinner 16.50

Romaine lettuce, tomatoes, carrots, onions & creamy blue cheese dressing, topped with "spicy" buffalo chicken

• Lunch portions are smaller than dinner portions & only available until 4 pm •

Add to any salad

Chicken (grilled or fried) 6.00 | Grilled Shrimp 8.00 Buffalo Chicken 6.00 Grilled Salmon 10.00



Meatball Parm Hero 9.50 • Platter 13.00

Eggplant Parm Hero 9.50 • Platter 13.00

Chicken Parm Hero 10.50 • Platter 14.00

Shrimp Parm Hero 12.50 • Platter 16.00

Chicken Club (grilled or fried) Hero 10.00 • Platter 13.50 With lettuce, tomatoes & Italian dressing



The best lunch you've had since mom used to brown bag it!





Garden Salad Iceberg lettuce, tomatoes, carrots, onions, red peppers, olives, cucumbers, mozzarella & Italian dressing

> **Caesar Salad** Romaine lettuce, garlic croutons, parmesan shavings & dijon caesar dressing

Pecan Salad Mixed greens, honey roasted pecans, gorgonzola crumbles & balsamic vinaigrette

Mediterranean Salad Romaine lettuce, tomatoes, cucumbers, pepperoncini, kalamata olives, chickpeas, onions, feta cheese & red wine vinaigrette

> Market Salad Mixed greens, dried cranberries, candied walnuts, onions, goat cheese & balsamic vinaigrette

Stracciatella Traditional Italian egg drop soup with spinach

Pasta e Fagioli Ditalini pasta & cannellini beans served in crushed plum tomato & roasted garlic broth

Tortellini en Brodo Cheese tortellini pasta served in chicken broth

Eggplant Parm **Meatball Parm Chicken Parm** Shrimp Parm **Chicken Club** (grilled or fried)

Available till 4pm Both selections cannot be made from same section

View our virtual menu at Lenasitaliankitchen.com Please alert us of any food allergies, as not all ingredients are listed on the menu (X) Gluten Free (V) Healthier Choice



Create your favorite, choose any two!

SALADS

SOUPS









Penne Oreganate 19.75 Shrimp & spinach sautéed in garlic & white wine scampi sauce, topped with toasted breadcrumbs

Rigatoni Fiorentina 19.00 Baked chicken, spinach & mozzarella sautéed in creamy pink sauce

> Linguine Primavera 17.50 Assorted vegetables sautéed in garlic & oil

> > Pasta Al Forno 13.75 Our version of the classic baked ziti

Penne Alla Vodka 17.00 Imported prosciutto sautéed in creamy vodka sauce

Linguine Shrimp Marinara 19.75 Shrimp sautéed in garlic & herb plum tomato sauce

Cavatelli Napolitano 19.00 Crumbled sausage, broccoli rabe & sun-dried tomatoes sautéed in garlic & oil

> **Tortellini Alfredo 15.00 Classic creamy parmesan cheese sauce**

Penne Broccoli 16.25 Fresh broccoli florets sautéed in garlic & oil

Spaghetti & Meatballs 16.00 Meatballs & traditional Italian tomato sauce

Cavatelli Bolognese 17.25 Southern Italian ground veal meat sauce, topped with fresh ricotta

Penne Caprese 16.25 Plum tomato & basil sauce, topped with fresh mozzarella

Whole Wheat or Gluten Free Penne Available 2.00 Additional

Complement your pasta, add a side soup or salad



Classic Side 5.50 Penne or spaghetti with your choice of Marinara, Pomodoro or Garlic & Oil

Premium Side 6.50 Penne or spaghetti with your choice of Alfredo, Vodka or Bolognese

Entrées	
Chicken Semi-Freddo 17.00 Fried chicken cutlets topped with arugula, red onion, shaved parmesan & cherry tomato salad	
Chicken Marsala 17.00 Chicken scallopine simmered in mushroom & marsala wine brown sauce	
Chicken Francese 17.00 Egg battered chicken scallopine sautéed in white wine, lemon & butter sauce	
Chicken Paillard 17.00 Grilled chicken topped with your choice of sautéed spinach, broccoli, broccoli rabe or primavera vegetables	
Eggplant Rollatini 16.00 Egg battered eggplant rolled with seasoned ricotta, baked parmigiana style with tomato sauce & mozzarella	
Grilled Salmon 20.00 Grilled Norwegian salmon served over sautéed broccoli rabe & tuscan white beans	
Shrimp Francese 19.00 Egg battered jumbo shrimp sautéed in white wine, lemon & butter sauce	
Shrimp Monachina 19.00 Pan fried jumbo shrimp simmered in mushroom & marsala wine brown sauce, topped with melted mozzarella	
Complement your entrée, add a side soup salad or pasta	9
<u>Vegetables</u>	
Sautéed in garlic & oil	
Spinach 6.50	
Broccoli 7.00	
💓 💔 Broccoli Rabe 7.50 (seasonal)	
SALAD SHILLIADD	7