

LUNCH MENU

eggplant rollatini
eggplant rolled and stuffed with fresh ricotta, baked and topped with mozzarella cheese and marinara sauce
9

mussels marinara
fresh mussels sautéed in white wine, garlic, and simmered in our classic plum tomato sauce
10

clams oreganata
clams on the half shell baked with breadcrumbs and herbs
10

crispy fried calamari
flour dusted crispy fried served with a duet of dipping sauces.
12

grilled mixed vegetables
fresh seasonal vegetables
10

jumbo shrimp
grilled or cocktail
5 each

clams on the half shell
1.50 each

fresh oysters on half shell
2 each

SALADS

mixed house salad 8

caesar salad 10
romaine lettuce tossed in our caesar dressing, croutons and topped with parmesan cheese

iceberg wedge 12
sliced red onion, vine ripe tomato, applewood smoked bacon, house made gorgonzola dressing and fresh chive

add protein to yur salad

sliced grilled chicken add 12

sliced grilled steak add 20

grilled jumbo shrimp add 5 per piece

filet mignon 30

grilled burkshire porkshop 25
topped with hot and sweet peppers, sliced potatos and onions

burger 16
melted mozzorella cheese, served with a mixed house salad or fries

veal lenny’s 22
served with asparagras, shiitake mushrooms, white wine and lemon

chicken milanese 18
topped with salad

organic chicken martini 18
white wine, lemon, herbs and green peas

penne alla vodka 16
prosciutto, and garlic in a vodka infused pink sauce

homemade pappardelle 18
sautéed with bolognese meat sauce and chopped italian sweet sausage

linguine & clams 18
served in a light garlic and olive oil sauce over linguini, finish with fresh herbs

snapper martini 22
pan-seared red snapper, white wine, lemon, herbs and green peas

sole franchise 18
filet of fresh sole lightly egg-batter dipped sautéed in lemon, butter and white wine sauce

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