

HAPPY HOUR



\$8

INSALATA CESARE

Romaine lettuce, housemade caesar dressing, shaved parmigiano and croutons
ADD GRILLED CHICKEN \$6

FOCACCIA E RICOTTA

Flatbread, EVOO, sea salt, rosemary, house ricotta

ARANCINO DI RISO

Fried rice balls, mozzarella, bolognese sauce

SHOESTRING FRIES

Parmigiano and truffle oil

BRUSCHETTA

Chopped tomato, basil, garlic, EVOO ▽

\$10

INSALATA RUCOLA

Arugula, shaved parmigiano, cherry tomatoes, truffle mustard vinaigrette **GF**
ADD GRILLED CHICKEN \$6

MELANZANE ALLA PARMIGIANA

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

MOZZARELLA DELLA CASA

Imported mozzarella, fresh tomatoes, drizzled balsamic reduction **GF**
ADD PROSCIUTTO \$5

MARGHERITA PIZZA

Mozzarella, tomato sauce, EVOO, basil

\$12

Substitute Fresh Fettuccine or Pappardelle for \$2

RIGATONI BOLOGNESE

Slow cooked beef ragu

CALAMARI FRITTI

Lightly fried calamari and classic marinara sauce

RIGATONI ALLA VODKA

Flambéed in vodka

ADD SPECK \$2

FUSILLI ALL' AMATRICIANA

Pancetta, pecorino cheese, red onion, tomato

PICCANTE PIZZA

Pepperoni, salami, hot cherry peppers, mozzarella

WHITE PEPPERONI PIZZA

Mozzarella, fontina, pepperoni

POLPETTE DELLA CASA

Housemade meatballs, beef and pork with tomato sauce and housemade ricotta
ADD MOZZARELLA \$2

ITALIAN CHOP

Romaine, soppressata, ham, mozzarella, shaved parmigiano, tomato, onion, cucumber, olives, red wine vinaigrette **GF**

\$14

Substitute Fresh Fettuccine or Pappardelle for \$2

VONGOLE

Sautéed clams, your choice of garlic, white wine and EVOO or classic marinara **GF**
ADD LINGUINI \$5

P.E.I. MUSSELS

Marinara sauce or garlic oil **GF**
ADD LINGUINI \$5

CANNELLONI AL FORNO

Pork, beef, spinach, béchamel, rolled in a crepe, bolognese sauce, baked mozzarella

SALUMI E FORMAGGI

Assortment of meats and cheeses **GF**

LINGUINI ALLA CARBONARA

Onion, pancetta, egg, parmigiano

GNOCCHI AL FORNO

Tomato sauce, basil, baked with mozzarella

BURRATA

Arugula, tomatoes, EVOO, balsamic reduction **GF**
ADD PROSCIUTTO \$5

LYNORA BURGER

Provolone, applewood bacon, caramelized onions, lettuce and tomato

SMOKED CAPICOLA PIZZA

Smoked mozzarella, capicola, cherry tomatoes, arugula, shaved parmigiano

MISTA DI MARE

Calamari, octopus, shrimp, celery, lemon over arugula **GF**

HAPPY HOUR

50% OFF DRINKS
EVERYDAY

3PM-6PM AT TABLES OR
UNTIL 7PM AT THE BAR

HAPPY HOUR



WINE

SPARKLING

Prosecco, Torresella, Veneto	11 / 42
Moscato D'Asti, Biagio, Piedmont (Split)	13
Prosecco Rosé, Maschio, Veneto	11 / 42
Champagne Brut, Veuve Clicquot, Reims	89

BIANCO

Pinot Grigio, Caposaldo, Veneto	10 / 38
Pinot Grigio, Banfi "San Angelo," Tuscany	13 / 48
Pinot Grigio, Santa Margherita, Alto Adige	52
Gavi di Gavi, Ca Bianca, Piedmont	10 / 38
Riesling, Schmitt Sohne, Mosel	10 / 38
Sauvignon Blanc, 13 Celsius, Marlborough	11 / 42
Fumé Blanc, Ferrari-Carano, Sonoma	14 / 52
Sancerre, Jacques Dumont, Loire	62
Chardonnay, Lynora's, Monterey	10 / 38
Chardonnay, Starmont, Carneros	13 / 48
Chardonnay, Chalk Hill, Sonoma	15 / 56
Chardonnay, ZD, California	66
Chardonnay, Cakebread, Napa	78
Rosé, Maison Saleya, Provence	12 / 44
Rosé, Whispering Angel, Provence	14 / 52
Rosé, Notorious Pink, Languedoc	39

ROSSO

Chianti Classico Riserva, Banfi, Tuscany	15 / 56
Montepulciano D'Abruzzo, Carletto, Abruzzo	11 / 42
Barolo, Batasiolo, Piedmont	88
Barolo, Viberti "Buon Padre," Piedmont	102
Baby Amarone, Masi "Campofiorin," Veneto	12 / 44
Amarone, Cesari, Verona	102
Super Tuscan, Piccini "Sasso al Poggio," Tuscany	14 / 52
Super Tuscan, Tenuta Casadei "Sogno Mediterraneo," Tuscany	16 / 58
Super Tuscan, "ASKA," Tuscany	66
Super Tuscan, Tenuta Sette Ponti "Crognolo," Tuscany	78
Brunello di Montalcino, Carpineto, Tuscany	108
Brunello di Monalcino, Castello Banfi, Tuscany	148
Pinot Noir, Hahn, Monterey	13 / 48
Pinot Noir, King Estate, Willamette	17 / 64
Pinot Noir, Resonance, Willamette	68
Merlot, St. Francis, Sonoma	14 / 52
Malbec, Trivento Reserva, Mendoza	11 / 42
Bordeaux Blend, Harmony, Bordeaux (organic)	44
Blend, Smith & Hook, Central Coast	14 / 52
Blend, Flora Springs "Trilogy," Napa	128
Cabernet Sauvignon, Lynora's, Monterey	10 / 38
Cabernet Sauvignon, Vina Robles, Paso Robles	13 / 48
Cabernet Sauvignon, Sebastiani, Alexander Valley	17 / 64
Cabernet Sauvignon, Silverado, Napa	92
Cabernet Sauvignon, Stag's Leap, Napa	102
Cabernet Sauvignon, Silver Oak, Alexander Valley	158
Cabernet Sauvignon, Cade Howell Mountain, Napa	180

BUBBLES

APEROL SPRITZ 10
Aperol, Torresella Prosecco, orange

THE LYNORA 10
Fragola Wild Strawberry Liqueur, Torresella Prosecco, agave, fresh mint

LILLET SPRITZ 10
Lillet, Torresella Prosecco, tonic, fruit, cucumber, basil

COCKTAILS

LIMONATA 12
Tito's Handmade Vodka, muddled lemon & basil, Thatcher's Elderflower Liqueur, South Beach Agave Nectar

THE LIME TREE 12
St. George Gin, cucumber, lemon, lime, South Beach Agave Nectar, mint sprig, cracked salt & pepper

BOULEVARDIER 12
Bulleit Bourbon, Carpano Antica, Campari, Fee Bros Chocolate Bitters

THE SAZ 14
Rebel Yell Rye, Grand Marnier, St. George Absinthe, angostura bitters

THE PAPICHULO 12
Don Julio Blanco Tequila, Thatcher's Blood Orange Liqueur, simple syrup, fresh lime, Fee Bros Orange Bitters, rosemary stir

ESPRESSO MARTINI 14
Pearl Vanilla Vodka, Espresso, Borghetti Espresso Liqueur, St Brendan's Cream

THE GINGER 12
Hangar One Vodka, fresh strawberries, jalapeños, lime, ginger beer, agave

LA SANGRIA (ROSSO O BIANCO) 12
Thatcher's Elderflower Liqueur, Thatcher's Blood Orange Liqueur, chardonnay or cabernet, strawberries & peach

BEER LIST

DOMESTIC

TBC Chancellor	7
Bud Light	7
Miller Lite	7
Michelob Ultra	7
Cigar City Jai Alai IPA	7
Yuengling	7
White Claw	7
Civil Society IPA	7

IMPORT

Guinness	8
Corona Light	8
Stella Artois	8
Heineken	8
Heineken NA	8

DRAFT

Peroni	7
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Please drink responsibly.

YOU. ME. LYNORA'S NOW.

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