

COCKTAILS

ITALIAN MARGARITA.	16
Espolòn Blanco, Caravella Limoncello, Filthy Agave, Lemon Juice, Lime Juice	
LIMONATA	16
Ketel One Vodka, Thatcher's Elderflower Liqueur, Lemon Juice, Filthy Agave, Basil	
OLD FASHIONED.	18
High West Bourbon, Turbinado Syrup, Orange Bitters	
THE PAPICHULO	18
Don Julio Blanco, Thatcher's Blood Orange Liqueur, Simple Syrup, Lime Juice, Fee Brother's Orange Bitters	
CLASSIC MULE	16
Tito's Vodka, Fresh Lime Juice, Q Ginger Beer	
LA SANGRIA (ROSSO O BIANCO).	15
Lynora's Cabernet or Chardonnay, Aperol, Amaro Montenegro, Caravella Limoncello, Orange Juice, Lime Juice	

ESPRESSO MARTINIS

CLASSIC.	19
New Amsterdam Vanilla Vodka, Borghetti Espresso Liqueur, St. Brendan's Irish Cream, Espresso	
PISTACCHIO*.	19
New Amsterdam Vanilla Vodka, Borghetti Espresso Liqueur, Stella Pistacchio Liqueur, Espresso	

*CONTAINS NUTS

BUBBLES & SPRITZES

HENDRICKS HUGO	16
Hendricks Another, Fresh Lemon Juice, Ruffino Prosecco, topped with Club Soda	
APEROL SPRITZ	15
Aperol, Ruffino Prosecco	
THE LYNORA.	15
Tosolini "Fragola" Wild Strawberry Liqueur, Ruffino Prosecco, Filthy Agave, Fresh Mint	

MOCKTAILS

LEMON SQUEEZE	12
Lemon, Basil, and Filthy Agave shaken Topped with Lemon Lime Soda	
CRANBERRY MINT	12
Cranberry, Squeezed Lime Wedge, Filthy Agave, Mint, Topped with Ginger Ale	

WINE

FRIZZANTE	G / B
Prosecco, Ruffino DOC, Veneto	14 / 54
Prosecco, Rosé, Mionetto, Veneto, Split	14
Champagne, Veuve Clicquot, Yellow Label Brut.	24 / 120
Champagne Brut, Veuve Clicquot, Rosé, Reims.	186
Champagne Brut, Dom Pérignon, Epernay	350
BIANCO	
Pinot Grigio, Banfi "San Angelo," Tuscany	17 / 66
Pinot Grigio, Scarpetta, Friuli.	16 / 62
Pinot Grigio, Santa Margherita, Alto Adige.	76
Albariño, Bodegas Moreira, Rias Biexas	16 / 62
Vermentino, Tenuata Sassoregale, Tuscany	16 / 62
Sauvignon Blanc, Chloe, Marlborough	14 / 54
Sancerre, Comte De La Chevalier, Loire Valley.	80
Orvieto Classico Blend, Rufino, Umbria, Italy.	17 / 66
Chardonnay, Lynora's, Monterey	14 / 54
Chardonnay, Chalk Hill, Russian River Valley	18 / 68
Chardonnay, Far Niente, Napa Valley	105
Rosé, Whispering Angel, "Ch. D'Esclans," Provence.	19 / 72
ROSSO	
Chianti Superiore, Castello del Trebbio, Tuscany	15 / 56
Chianti Classico Riserva, Nipozzano, Tuscany	70
Montepulciano D'Abruzzo, Carletto, Abruzzo.	15 / 56
Barbera d'Asti, Michele Chiarlo, Piedmont	16 / 62
Barolo, Covalli, Piedmont	19 / 72
Valpolicella Ripasso, Allegrini Palazzo della Torre, Veneto.	18 / 68
Amarone, Cesari, Verona	115
Red Blend, Sella Antica, Tuscany	16 / 62
Super Tuscan, Brancaia Tre, Tuscany	18 / 68
Super Tuscan, Banfi "Belnero," Tuscany	84
Super Tuscan, ASKA by Banfi, Tuscany.	92
Rosso di Montalcino, Castello Banfi, Tuscany.	19 / 72
Brunello di Montalcino, Campo Alle Noci, Tuscany	98
Pinot Noir, Hahn, Monterey County	17 / 66
Pinot Noir, Inscription by King Estate, Willamette.	18 / 68
Cabernet Sauvignon, Lynora's, Monterey	14 / 54
Cabernet Sauvignon, Vina Robles, Paso Robles.	17 / 66
Cabernet Sauvignon, St. Francis, Sonoma.	19 / 72
Cabernet Sauvignon, Robert Mondavi, Napa Valley	90
Cabernet Sauvignon, "Bella Union" by Far Niente.	110
Cabernet Sauvignon, Stags Leap, Napa Valley.	116
Cabernet Sauvignon, Caymus, Napa Valley	165

BEER

DOMESTIC	
Coors Light	8
Miller Lite	8
Michelob Ultra.	8
Yuengling	8
SELTZER	
High Noon (Assorted Flavors)	9

YOU. ME.
DRINKS.
NOW.

Please drink responsibly.

IMPORT	
Peroni	9
Guinness.	9
Corona	9
Stella Artois.	9
Heineken.	9
Peroni O.O.	9
Cigar City Jai Alai, Tampa FL.	9



- ANTIPASTI
- FOCACCIA 9.95

EV00, sea salt, rosemary **V**

HOUSE RICOTTA \$4 BURRATA \$7

PROSCIUTTO \$6 TRIO \$14

POLPETTE DELLA CASA . . 16.95

Housemade meatballs, beef and pork with

tomato sauce and ricotta

ADD MOZZARELLA \$3

BURRATA 16.95

Arugula, tomatoes, EV00, balsamic reduction **GF**

ADD PROSCIUTTO \$6

MELANZANE ALLA

PARMIGIANA 16.95

Eggplant napoleon, mozzarella, parmigiano,

tomato sauce, drizzled pesto

ARANCINO DI RISO. 16.95

Fried rice balls, mozzarella, bolognese sauce

BRUSCHETTA 10.95

Chopped tomato, basil, garlic, EV00 **V**

CALAMARI FRITTI. 17.95

Lightly fried calamari, classic marinara sauce

- INSALATA E ZUPPE
- Add Chicken 8, Shrimp 12, Salmon 15
- MINISTRONE 10.95
- Tomato broth, mixed vegetables, parmigiano, pasta
- INSALATA CESARE* 13.95
- Romaine lettuce, housemade caesar dressing,
- parmigiano and croutons
- ADD WHITE ANCHOVIES \$4
- ITALIAN CHOP 15.95
- Romaine, soppressata, ham, shaved parmigiano, tomato,
- onion, cucumber, olives, sherry wine vinaigrette **GF**
- INSALATA RUCOLA 15.95
- Arugula, red onion, ricotta salata, pancetta,
- cherry tomatoes, lemon vinaigrette **GF**



MIDDAY MIXERS
50% OFF ALL SINGLE DRINKS
AND WINES BY THE GLASS
11am - 3pm



HOUSE
RULES

- SANDWICHES
- Choice Of Mixed Salad Or Fries
- MEATBALL PARMIGIANA HERO . 16.95
- Housemade beef and pork meatballs,
- mozzarella, tomato sauce
- CLASSIC ITALIAN HERO 16.95
- Soppressata, ham, capicola, mozzarella, lettuce,
- tomato, onion with sherry wine vinaigrette
- CHICKEN MILANESE HERO 16.95
- Breaded chicken, baby arugula, tomatoes,
- red onion, pesto vinaigrette
- CHICKEN PARMIGIANA HERO . . 16.95
- Lightly breaded chicken, melted mozzarella,
- tomato sauce
- LYNORA BURGER 17.95
- 8oz prime beef, mozzarella cheese, applewood
- smoked bacon, caramelized onion, lettuce,
- tomato, brioche bun
- SHORT RIB CHEESESTEAK. 17.95
- Mushrooms, onions, mozzarella

- PASTA
- Add Meatball 5, Chicken 8, Shrimp 12
- PAPPARDELLE E POLPETTE . . . 18.95
- Tomato sauce, meatballs, topped with ricotta
- FETTUCCINE BOLOGNESE 18.95
- Slow cooked classic beef and pork ragu
- BUCATINI AMATRICIANA. 17.95
- Pancetta, pomodoro, onion, pecorino
- STROZZAPRETI AL POLLO 18.95
- Chicken, mushrooms, asparagus, in garlic
- alfredo sauce
- GNOCCHI 18.95
- AL FORNO - tomato sauce, basil, baked with mozzarella
- PESTO - cream, basil pesto
- RIGATONI ALLA VODKA 17.95
- Cream, tomato, flambéed in vodka

- ENTRÉES
- LINGUINI ALLE VONGOLE 22.95
- Clams, sautéed with your choice of garlic and
- EV00 or marinara sauce
- GRILLED SCOTTISH SALMON. . . 23.95
- Over spinach and roasted potatoes, topped
- with arugula, cherry tomatoes **GF**
- POLLO PARMIGIANA. 20.95
- Breaded chicken breast, mozzarella, tomato sauce,
- over linguini
- POLLO MILANESE 20.95
- Breaded chicken breast, baby arugula,
- tomatoes, red onion, shaved parmigiano, EV00

- PIZZA
- AL FORNO BIANCA
- HOT HONEY E SOPPRESSATA . . 19.95
- Mozzarella, fontina, drizzled hot honey
- BURRATA E PROSCIUTTO. 23.95
- Mozzarella, arugula, cherry tomato, shaved
- parmigiano, EV00
- WILD SHROOM AND HAM 21.95
- Mozzarella, fontina, mushrooms, ham, truffle oil
- WHITE PEPPERONI 18.95
- Mozzarella, fontina, pepperoni
- AL FORNO ROSA
- MARGHERITA 16.95
- Fresh mozzarella, extra virgin olive oil, basil
- AMERICANO 19.95
- Mozzarella, meatballs, sausage, pepperoni
- VEGETARIANA. 19.95
- Mozzarella, artichokes, mushrooms, eggplant, onions
- PICCANTE 18.95
- Cherry pepper, mozzarella, pepperoni, soppressata
- SUBSTITUTE
- Cauliflower Crust \$3 **GF**
- Vegan Cheese \$2 **V**

Celebrating 50 years of
LYNORA'S

While GF and V items are available, this restaurant is unable to guarantee that any item is completely free of allergens. There is always a risk of cross-contamination. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



MEATBALL MONDAY
\$3 MEATBALLS
\$8 CLASSIC MARTINI
\$12 MARGHERITA PIZZA
Dine In Only

WINE WEDNESDAY
HALF OFF BOTTLES OF
WINE
Bottles Under \$100
25% Off Bottles Over \$100

HAPPY HOUR
EVERYDAY UNTIL 6
50% OFF ALL
SINGLE DRINKS
Starting at 3pm on Saturday/Sunday

\$16.95 LUNCH

11AM - 3PM
INCLUDES SOFT DRINK & SIDE
MEATBALL MONDAY
Rigatoni with Meatballs
Meatball Parmigiana Hero
TUESDAY
Strozzapreti Broccoli Rabe & Sausage
Chicken Milanese Hero
WEDNESDAY
Strozzapreti Bolognese
Classic Italian Hero
THURSDAY
Rigatoni alla Vodka
Mozzarella E Prosciutto Hero
FRIDAY
Bucatini Amatriciana
Chicken Parmigiana Hero
DAILY
Soup and Salad
Minestrone Soup with your choice of
House Salad or Caesar Salad
Dine In Only