



HAPPY HOUR

50% OFF ALL SINGLE DRINKS EVERY DAY

3pm-6pm at tables or until 7pm at the bar

\$9.95

MINISTRONE

Tomato broth, mixed vegetables, parmigiano, pasta

FOCACCIA E RICOTTA

Flatbread, EVOO, sea salt, rosemary, house ricotta
ADD PROSCIUTTO \$6 ADD BURRATA \$7

INSALATA CESARE*

Romaine lettuce, housemade caesar dressing,
shaved parmigiano and croutons
ADD GRILLED CHICKEN \$6
ADD WHITE ANCHOVIES \$4

BRUSCHETTA

Chopped tomato, basil, garlic, EVOO **V**

\$12.95

RISOTTO FUNGHI

Porcini & shiitake mushrooms

INSALATA DI POMODORO

Tomato, cucumber, kalamata olives, onion,
ricotta salata, pesto vinaigrette **GF**

MARGHERITA PIZZA

Mozzarella, tomato sauce, EVOO, basil

WHITE PEPPERONI PIZZA

Mozzarella, fontina, pepperoni

GRILLED ROMAINE

Crispy pancetta, grape tomatoes,
ricotta salata, lemon vinaigrette **GF**

\$14.95

ARANCINO DI RISO

Fried rice balls, mozzarella, bolognese sauce

MELANZANE ALLA PARMIGIANA

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

POLPETTE DELLA CASA

Housemade meatballs, beef and pork with tomato
sauce and ricotta ADD MOZZARELLA \$3

ITALIAN CHOP

Romaine, soppressata, ham, shaved parmigiano, tomato,
cucumber, olives, sherry wine vinaigrette **GF**

BROCCOLI RABE AND SAUSAGE

Broccoli rabe, Italian sausage sautéed in garlic and oil

\$15.95

BURRATA

Arugula, tomatoes, EVOO, balsamic reduction **GF**
ADD PROSCIUTTO \$6

AMATRICIANA PIZZA

Marinara, pancetta, red onion, pecorino

CACIO E PEPE PIZZA

Pecorino, shaved parmigiano, mozzarella,
black pepper

CALAMARI FRITTI

Lightly fried calamari and classic marinara sauce

PICCANTE PIZZA

Pepperoni, soppressata, hot cherry peppers, mozzarella

\$18.95

FETTUCCINE BOLOGNESE

Slow cooked beef and pork ragu

BUCATINI AMATRICIANA

Pancetta, pomodoro, onion, pecorino

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

GNOCCHI AL FORNO

Tomato sauce, basil, baked with mozzarella

RIGATONI ALLA VODKA

Flambéed in vodka
SUBSTITUTE FETTUCCINE OR
PAPPARDELLE \$2

\$20.95

PAPPARDELLE E POLPETTE

Tomato sauce, meatballs topped with ricotta

GRILLED PORTUGUESE OCTOPUS

Over roasted potatoes, tomatoes, capers,
kalamata olives **GF**

STROZZAPRETI AL POLLO

Chicken, asparagus, mushrooms in garlic alfredo sauce



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 under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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
Four Roses Small Batch Bourbon, Turbinado Syrup, Fee Brother's Orange Bitters	
THE PAPICHULO	16
Don Julio Blanco, Thatcher's Blood Orange Liqueur, Simple Syrup, Lime Juice, Fee Brother's Orange Bitters	
ITA PLANE	18
Woodford Reserve, Aperol, Amaro Nonino, Lemon Juice	
SBAGLIATO	16
Nolet's Silver Gin, Campari, Carpano Antica Sweet Vermouth, Topped with Torresella Prosecco	
LA SANGRIA (ROSSO O BIANCO)	15
Lynora's Cabernet or Chardonnay, Aperol, Amaro Montenegro, Caravella Limoncello, Orange Juice, Lime Juice	

ESPRESSO MARTINIS

CLASSIC	18
Pearl Vanilla Vodka, Borghetti Espresso Liqueur, St. Brendan's Irish Cream, Espresso	
TEQUILA WALNUT*	18
Espolòn Reposado, Nocello, St. Brendan's Irish Cream, Espresso	
PISTACCHIO*	18
Pearl Vanilla Vodka, Borghetti Espresso Liqueur, Bottega Pistachio Liqueur, Espresso	

*CONTAINS NUTS

BUBBLES & SPRITZES

APEROL SPRITZ	14
Aperol, Torresella Prosecco	
THE LYNORA	14
Tosolini "Fragola" Wild Strawberry Liqueur, Torresella Prosecco, Filthy Agave, Fresh Mint	

MOCKTAILS

LEMON SQUEEZE	10
Lemon, Basil, and Filthy Agave shaken Topped with Lemon Lime Soda	
CRANBERRY MINT	10
Cranberry, Squeezed Lime Wedge, Filthy Agave, Mint, Topped with Ginger Ale	

BEER

DRAFT

Peroni	9
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DOMESTIC

Coors Light	8
Miller Lite	8
Michelob Ultra	8
Yuengling	8

SELTZER

High Noon (Assorted Flavors)	9
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YOU. ME.
DRINKS.
NOW.

Please drink responsibly.

WINE

FRIZZANTE

G / B

Prosecco, Torresella, 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, Terlato, Friuli Colli Orientali	18 / 68
Pinot Grigio, Santa Margherita, Alto Adige	76
Albariño, Marques de Valor, Galicia	16 / 62
Vermentino, Tenuta Sassoregale, Tuscany	16 / 62
Sauvignon Blanc, Chloe, Marlborough	14 / 54
Sancerre, Comte De La Chevalier, Loire Valley	80
Vouvray, Sauvion, Loire Valley	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, Tenuta di Nozzole, Tuscany	70
Montepulciano D'Abruzzo, Carletto, Abruzzo	15 / 56
Barbera d'Asti, Michele Chiarlo, Piedmont	16 / 62
Barolo, Villa Rosa, Piedmont	90
Baby Amarone, Masi "Campofiorin," Verona	17 / 66
Amarone, Cesari, Verona	115
Red Blend, Sella Antica, Tuscany	16 / 62
Super Tuscan, Col D'Orcia "Spezieri," 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, Dora "La Petite Grace," Monterey	17 / 66
Pinot Noir, Inscription by King Estate, Willamette	18 / 68
Blend, J Lohr "Pure Paso" Proprietary Red, Paso Robles	80
Cabernet Sauvignon, Lynora's, Monterey	14 / 54
Cabernet Sauvignon, Vina Robles, Paso Robles	17 / 66
Cabernet Sauvignon, St. Francis, Sonoma	19 / 72
Cabernet Sauvignon, "Bella Union" by Far Niente	110
Cabernet Sauvignon, Stags Leap, Napa Valley	116
Cabernet Sauvignon, Caymus, Napa Valley	165

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