

COCKTAILS

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| ITALIAN MARGARITA. . . . .                                                                                   | 16 |
| Espolòn Blanco, Caravella Limoncello,<br>Filthy Agave, Lemon Juice, Lime Juice                               |    |
| LIMONATA . . . . .                                                                                           | 16 |
| Ketel One Vodka, Thatcher's Elderflower Liqueur,<br>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<br>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<br>Montenegro, Caravella Limoncello, Orange Juice, Lime Juice |    |

ESPRESSO MARTINIS

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| CLASSIC. . . . .                                                                                | 19 |
| New Amsterdam Vanilla Vodka, Borghetti Espresso Liqueur,<br>St. Brendan's Irish Cream, Espresso |    |
| PISTACCHIO*. . . . .                                                                            | 19 |
| New Amsterdam Vanilla Vodka, Borghetti Espresso Liqueur,<br>Stella Pistacchio Liqueur, Espresso |    |
| *CONTAINS NUTS                                                                                  |    |

BUBBLES & SPRITZES

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

MOCKTAILS

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| LEMON SQUEEZE . . . . .                                                       | 12 |
| Lemon, Basil, and Filthy Agave shaken Topped with<br>Lemon Lime Soda          |    |
| CRANBERRY MINT . . . . .                                                      | 12 |
| Cranberry, Squeezed Lime Wedge, Filthy Agave,<br>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 Biaxas . . . . .               | 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 |

LYNORA'S

SINCE 1976

DINNER

3PM - 10PM



ANTIPASTI

- FOCACCIA . . . . .9.95  
EVOO, 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, EVOO, balsamic  
reduction **GF**  
ADD PROSCIUTTO \$6
- MUSSELS IN CROSTA . . . .24.95  
PEI Mussels topped with crispy focaccia.  
Your choice of garlic & oil or marinara
- GRILLED PORTUGUESE  
OCTOPUS . . . . .24.95  
Over roasted potatoes, tomatoes,  
capers, kalamata olives **GF**
- HOT HONEY BROCCOLI  
RABE AND SAUSAGE . . . . 16.95  
Broccoli rabe and Italian sausage sautéed in  
garlic and oil topped with hot honey
- 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, EVOO **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**

PASTA

- Add Meatball 5, Chicken 8, Shrimp 12
- PASTICCIO . . . . . 26.95  
Crepe lasagna, bolognese sauce, parmigiano, béchamel
- PAPPARDELLE E POLPETTE . . . 25.95  
Tomato sauce, meatballs topped with ricotta
- FETTUCCINE BOLOGNESE . . . . 25.95  
Slow cooked classic beef and pork ragu
- BUCATINI AMATRICIANA . . . . . 22.95  
Pancetta, pomodoro, onion, pecorino
- GNOCCHI . . . . . 26.95  
AL FORNO - tomato sauce, basil, baked with mozzarella  
PESTO - cream, basil pesto
- RAVIOLI ALL' ARAGOSTA . . . . . 28.95  
Lobster meat, chopped shrimp, salsa di aragosta,  
cognac cream sauce
- PAPPARDELLE TARTUFATO . . . . 29.95  
Short rib, sundried tomatoes, shiitake  
mushrooms, shaved parmigiano in truffle sauce
- LINGUINI ALLE VONGOLE . . . . . 29.95  
Clams, sautéed with your choice of garlic and  
EVOO or marinara sauce
- STROZZAPRETI AL POLLO . . . . 25.95  
Chicken, asparagus, mushrooms in garlic alfredo sauce
- RIGATONI ALLA VODKA . . . . . 23.95  
Cream, tomato, flambéed in vodka
- GLUTEN FREE  
PENNE PRIMAVERA . . . . . 20.95  
Sundried tomatoes, mushrooms, spinach, asparagus in  
garlic and oil sauce **GF. V**

CONTORNI

- POLPETTE . . . . . 5.95  
Housemade meatball
- HEIRLOOM CARROTS &  
ASPARAGUS . . . . . 10.95  
Sautéed in olive oil and garlic **GF. V**
- TRUFFLE FRIES . . . . . 9.95  
Parmigiano, truffle oil
- RISOTTO FUNGHI . . . . .12.95  
Porcini and shiitake mushrooms



HOUSE  
RULES

PESCE

- BRANZINO PICCATA . . . . .34.95  
Artichokes, cherry tomatoes, capers, lemon  
and white wine sauce over broccoli rabe
- SNAPPER LYNORA . . . . .35.95  
Garlic rosemary lemon sauce over carrots,  
asparagus and two shrimp
- GRILLED SCOTTISH SALMON. . . 32.95  
Over spinach, roasted potatoes topped with  
arugula, cherry tomatoes **GF**
- SHRIMP OVER LINGUINI . . . . .29.95  
FRA DIAVOLO - marinara sauce with red pepper flakes  
SCAMPI - white wine sauce with garlic and oil

CARNE

- BEEF SHORT RIBS GENOVESE 33.95  
Slow braised beef short ribs and vegetables  
over risotto cacio e pepe
- BONE-IN VITELLO PARMIGIANA 45.95  
Lightly breaded veal, tomato sauce and  
mozzarella with a side of linguini
- VITELLO MARSALA . . . . .35.95  
Lightly breaded veal, brown porcini  
mushroom sauce, over linguini
- VITELLO PICCATA . . . . .35.95  
Lightly battered veal, white wine, lemon,  
capers over linguini
- POLLO PARMIGIANA. . . . .29.95  
Breaded chicken breast, tomato sauce and  
mozzarella, side of linguini
- POLLO FRANCESE . . . . .29.95  
Lightly battered chicken breast, lemon sauce,  
over linguini
- LYNORA BURGER . . . . . 18.95  
Mozzarella, applewood bacon, caramelized onions,  
lettuce and tomato, fries

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

PIZZA

SUBSTITUTE  
Cauliflower Crust \$3 **GF**  
Vegan Cheese \$2 **V**

- 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, EVOO
- 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