

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	

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	



HOUSE
RULES

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.

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.

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, Ruffino, 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

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

BRUNCH

11AM - 3PM



BRUNCH SPECIALTIES

- 6 ZEPPOLE DOUGHNUTS . . . 13.95
Cinnamon sugar, Nutella, ricotta, maple syrup
- EGGS BENEDICT* 16.95
Poached eggs, Canadian bacon, tomato, spinach, hollandaise, grilled house muffin
ADD CRAB MEAT \$8
- RISOTTO CARBONARA* 19.95
Pancetta, pecorino, black pepper, topped with an egg
- HANGOVER BURGER* 19.95
Mozzarella, bacon, egg, caramelized onions, lettuce, tomato, side roasted potatoes
- AVOCADO & EGG* 17.95
House muffin, guacamole, fried egg, spiced hollandaise sauce, side roasted potatoes
- SAUSAGE & EGG MUFFIN* . . . 16.95
Egg, house made maple sausage patty and mozzarella cheese, side roasted potatoes
- BACON & EGG MUFFIN* . . . 16.95
Egg, bacon and mozzarella cheese, side roasted potatoes
- SHORT RIB SKILLET* 20.95
Fried egg, mushroom, onion, potato
- FRITTATA PIZZA* 18.95
Egg, ham, spinach, mushrooms, mozzarella
- CARBONARA PIZZA* 18.95
Egg yolk, pancetta, pecorino, mozzarella, black pepper

FRENCH TOAST

TRADITIONAL 16.95
Classic thick cut brioche dipped in egg, vanilla and cinnamon

NUTELLA 17.95
Chocolate hazelnut stuffed thick cut brioche dipped in egg, vanilla and cinnamon and encrusted with sweet cereal

- BRUNCH SIDES**
- TWO EGGS* 6.95
 - ROASTED POTATOES 6.95
 - APPLEWOOD BACON 7.95
 - MAPLE SAUSAGE PATTY. . . 7.95

COFFEE BY KIMBO
il Caffè di Napoli

- AMERICAN COFFEE 4.00
- ESPRESSO 4.00
- DOUBLE ESPRESSO 6.00
- CAPPUCCINO 6.00

- 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
 - CALAMARI FRITTI 17.95
Lightly fried calamari, classic marinara sauce
 - MELANZANE ALLA PARMIGIANA 16.95
Eggplant napoleon, mozzarella, parmigiano, tomato sauce, drizzled pesto

- INSALATA**
- Add Chicken 8, Shrimp 12, Salmon 15
- 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**

- SANDWICHES**
- Choice Of Side Salad Or Fries
- MEATBALL PARMIGIANA HERO . 16.95
Melted mozzarella, tomato sauce
 - CHICKEN PARMIGIANA HERO . . 16.95
Melted mozzarella, tomato sauce
 - CLASSIC ITALIAN HERO 16.95
Soppressata, ham, capicola, mozzarella, lettuce, tomato, onion with sherry vinaigrette

- ENTRÉES**
- RIGATONI ALLA VODKA 17.95
Cream, tomato, flambéed in vodka
 - FETTUCCINE BOLOGNESE 18.95
Slow cooked classic beef and pork ragu
 - POLLO PARMIGIANA 20.95
Breaded chicken breast, mozzarella, tomato sauce, linguini
 - POLLO MILANESE 20.95
Breaded chicken breast, baby arugula, tomatoes, red onion, shaved parmigiano, EVOO
 - GRILLED SCOTTISH SALMON. . . 23.95
Over spinach and roasted potatoes, topped with arugula, cherry tomatoes **GF**

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

Celebrating 50 years of LYNORA'S

ESPRESSO MARTINIS

- CLASSIC 12
New Amsterdam Vanilla Vodka, Borghetti Espresso Liqueur, St. Brendan's Irish Cream, Espresso
- PISTACCHIO* 12
New Amsterdam Vanilla Vodka, Borghetti Espresso Liqueur, Stella Pistacchio Liqueur, Espresso

*CONTAINS NUTS

- CHAMPAGNE**
- Champagne, Veuve Clicquot, Yellow Label Brut. 85
 - Champagne Brut, Veuve Clicquot Rosé, Reims 130
 - Champagne Brut, Dom Pérignon, Epernay 295



YOU + ME
Brunch!

BOTTOMLESS DRINKS
\$24.95

Bellinis & Mimosas
MIX & MATCH

*with purchase of entree when dining at tables

- SANGRIA PITCHERS
\$22.95
- KETEL ONE VODKA \$8
Madras • Grey Hound
Screwdriver • Bloody Mary
 - BREAKFAST MARTINI \$12
Bombay Sapphire Gin, Grand
Marnier, Lemon, Orange Marmalade

- BUBBLES & SPRITZES**
- HENDRICKS HUGO 8
Hendricks Another, Fresh Lemon Juice, Ruffino Prosecco, topped with Club Soda
 - APEROL SPRITZ 7
Aperol, Ruffino Prosecco
 - THE LYNORA. 7
Tosolini "Fragola" Wild Strawberry Liqueur, Ruffino Prosecco, Filthy Agave, Fresh Mint

- 50% OFF BOTTLES**
- BIANCO**
- Prosecco, Ruffino DOC, Veneto, Italy 54
 - Pinot Grigio "San Angelo," Tuscany 66
 - Sauvignon Blanc, Chloe, Marlborough 54
 - Chardonnay, Lynora's, Monterey 54
 - Chardonnay, Chalk Hill, Russian River Valley 68
 - Blend, Orvieto Classico, Umbria, Italy 66
- ROSSO**
- Montepulciano, D'Abruzzo, Carletto, Abruzzo 56
 - Chianti Superiore, Castello del Trebbio, Tuscany 56
 - Pinot Noir, Hahn, Monterey County 66
 - Red Blend, Sella Antica, Tuscany 62
 - Cabernet Sauvignon, Lynora's, Monterey 54
 - Cabernet Sauvignon, Vina Robles, Paso Robles. 66