

## COCKTAILS

ITALIAN MARGARITA . . . . .	16
Espòlon 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
Espòlon 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

<b>DRAFT</b>	
Peroni . . . . .	9
<b>DOMESTIC</b>	
Coors Light . . . . .	8
Miller Lite . . . . .	8
Michelob Ultra . . . . .	8
Yuengling . . . . .	8

<b>SELTZER</b>	
High Noon (Assorted Flavors) . . . . .	9

YOU. ME.  
DRINKS.  
NOW.

Please drink responsibly.

## WINE

<b>FRIZZANTE</b>	<b>G / B</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
<b>BIANCO</b>	
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
<b>ROSSO</b>	
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, Diora "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

# LYNORA'S

SINCE 1976



# ANTIPASTI

- FOCACCIA** . . . . . 8.95  
EVOO, sea salt, rosemary **V**  
**HOUSE RICOTTA \$4 BURRATA \$7**  
**PROSCIUTTO \$6 TRIO \$14**
- POLPETTE DELLA CASA** . 15.95  
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** . . . . 23.95  
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**
- BROCCOLI RABE**  
**AND SAUSAGE** . . . . . 15.95  
Broccoli rabe and Italian sausage  
sautéed in garlic and oil
- MELANZANE ALLA**  
**PARMIGIANA** . . . . . 15.95  
Eggplant napoleon, mozzarella, parmigiano,  
tomato sauce, drizzled pesto
- ARANCINO DI RISO** . . . . . 15.95  
Fried rice balls, mozzarella, bolognese sauce
- BRUSCHETTA** . . . . . 10.95  
Chopped tomato, basil, garlic, EVOO **V**
- CALAMARI FRITTI** . . . . . 16.95  
Lightly fried calamari, classic marinara sauce

## INSALATA E ZUPPE

Add Chicken 6, Shrimp 10, Salmon 14

- MINISTRONE** . . . . . 10.95  
Tomato broth, mixed vegetables, parmigiano, pasta
- INSALATA CESARE** . . . . . 12.95  
Romaine lettuce, housemade caesar dressing,  
shaved parmigiano and croutons  
**ADD WHITE ANCHOVIES \$4**
- ITALIAN CHOP** . . . . . 15.95  
Romaine, soppressata, ham, shaved parmigiano, tomato,  
onion, cucumber, olives, sherry wine vinaigrette **GF**
- GRILLED ROMAINE** . . . . . 14.95  
Crispy pancetta, grape tomatoes,  
ricotta salata, lemon vinaigrette **GF**
- INSALATA DI POMODORO** . . . . . 14.95  
Tomato, cucumber, kalamata olives, onion, ricotta salata,  
pesto vinaigrette **GF**
- SCOTTISH SALMON**  
**OVER ARUGULA** . . . . . 26.95  
Cherry tomatoes, onions, lemon vinaigrette **GF**

## PASTA

Add Meatball 4, Chicken 6, Shrimp 10

- PASTICCIO** . . . . . 25.95  
Crepe lasagna, bolognese sauce, parmigiano, béchamel
- PAPPARDELLE E POLPETTE** . . . 24.95  
Tomato sauce, meatballs topped with ricotta
- STROZZAPRETI BROCCOLI**  
**RABE & SAUSAGE** . . . . . 24.95  
Sautéed in garlic, oil and broccoli rabe pesto
- FETTUCCINE BOLOGNESE** . . . . 23.95  
Slow cooked classic beef and pork ragu
- BUCATINI AMATRICIANA** . . . . . 22.95  
Pancetta, pomodoro, onion, pecorino
- GNOCCHI** . . . . . 25.95  
**AL FORNO** - tomato sauce, basil, baked with mozzarella  
**PESTO** - cream, basil pesto
- RAVIOLI ALL' ARAGOSTA** . . . . . 26.95  
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
- STROZZAPRETI AL POLLO** . . . . 24.95  
Chicken, asparagus, mushrooms in garlic alfredo sauce
- LINGUINI ALLE VONGOLE** . . . . . 28.95  
Clams, sautéed with your choice of garlic and  
EVOO or marinara sauce
- RIGATONI ALLA VODKA** . . . . . 22.95  
Cream, tomato, flambéed in vodka
- GLUTEN FREE**  
**PENNE POMODORO** . . . . . 18.95  
Tomatoes, basil, garlic, EVOO **GF. V**

## CONTORNI

- POLPETTE** . . . . . 5.50  
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

*Celebrating 50 years of*  
**LYNORA'S**

## PESCE

- BRANZINO PICCATA** . . . . . 32.95  
Artichokes, cherry tomatoes, capers, lemon  
and white wine sauce over broccoli rabe
- SNAPPER LYNORA** . . . . . 34.95  
Garlic rosemary lemon sauce over carrots,  
asparagus and two shrimp
- GRILLED SCOTTISH SALMON** . . . 30.95  
Over spinach, roasted potatoes topped with  
arugula, cherry tomatoes **GF**
- SHRIMP OVER LINGUINI** . . . . . 28.95  
**FRA DIAVOLO** - marinara sauce with red pepper flakes  
**SCAMPI** - white wine sauce with garlic and oil

## CARNE

- BEEF SHORT RIBS GENOVESE** 32.95  
Slow braised beef short ribs and vegetables  
over risotto cacio e pepe
- BONE-IN VITELLO MILANESE** . . . 42.95  
Thinly pounded breaded veal, baby arugula,  
tomatoes, red onion, shaved parmigiano, EVOO
- BONE-IN VITELLO PARMIGIANA** 44.95  
Lightly breaded veal, tomato sauce and  
mozzarella with a side of linguini
- VITELLO MARSALA** . . . . . 34.95  
Lightly breaded veal, brown porcini  
mushroom sauce, over linguini
- VITELLO PICCATA** . . . . . 34.95  
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** . . . . . 28.95  
Lightly battered chicken breast, lemon sauce,  
over linguini
- LYNORA BURGER** . . . . . 18.95  
Mozzarella, applewood bacon, caramelized onions,  
lettuce and tomato, fries



**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.

**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** . . 18.95  
Mozzarella, fontina, drizzled hot honey
- CACIO E PEPE** . . . . . 16.95  
Pecorino, shaved parmigiano, mozzarella, black pepper
- BURRATA E PROSCIUTTO** . . . . . 22.95  
Mozzarella, arugula, cherry tomato, shaved  
parmigiano, EVOO
- WILD SHROOM AND HAM** . . . . . 20.95  
Mozzarella, fontina, mushrooms, ham, truffle oil
- WHITE PEPPERONI** . . . . . 17.95  
Mozzarella, fontina, pepperoni

### AL FORNO ROSA

- MARGHERITA** . . . . . 15.95  
Fresh mozzarella, extra virgin olive oil, basil
- AMERICANO** . . . . . 18.95  
Mozzarella, meatballs, sausage, pepperoni
- PROSCIUTTO E RUCOLA** . . . . . 20.95  
Mozzarella, shaved parmigiano, EVOO
- VEGETARIANA** . . . . . 18.95  
Mozzarella, artichokes, mushrooms, eggplant, onions
- PICCANTE** . . . . . 17.95  
Cherry pepper, mozzarella, pepperoni, soppressata
- AMATRICIANA** . . . . . 18.95  
Marinara, pancetta, red onion, pecorino