



HAPPY HOUR

50% OFF ALL SINGLE DRINKS EVERY DAY

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

ANTIPASTI

FOCACCIA E RICOTTA 10.50

Flatbread, EVOO, sea salt, rosemary, house ricotta

ADD PROSCIUTTO \$6

ADD BURRATA \$7

BRUSCHETTA 9.50

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

ARANCINO DI RISO 15.50

Fried rice balls, mozzarella, bolognese sauce

MELANZANE ALLA PARMIGIANA . . 15.50

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

POLPETTE DELLA CASA 15.50

Housemade meatballs, beef and pork with tomato sauce and ricotta

ADD MOZZARELLA \$3

HOT HONEY BROCCOLI RABE

AND SAUSAGE 15.50

Broccoli rabe and Italian sausage sautéed in garlic and oil topped with hot honey

BURRATA 15.50

Arugula, tomatoes, EVOO, balsamic reduction **GF**

ADD PROSCIUTTO \$6

CALAMARI FRITTI 16.50

Lightly fried calamari and classic marinara sauce

VONGOLE GRATINATE 18.50

Clams, EVOO, parsley, breadcrumbs, garlic, parmesan

P.E.I. MUSSELS 17.50

Marinara sauce or garlic oil **GF**

ADD LINGUINI \$5

GRILLED PORTUGUESE OCTOPUS 21.50

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

INSALATA E ZUPPE

MINISTRONE 9.50

Tomato broth, mixed vegetables, parmigiano, pasta

ITALIAN CHOP 14.50

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

INSALATA RUCOLA 14.50

Arugula, red onion, ricotta salata, pancetta, cherry tomatoes, lemon vinaigrette **GF**

ADD CHICKEN \$8

PASTA

FETTUCCHINE BOLOGNESE 20.50

Slow cooked beef and pork ragu

BUCATINI AMATRICIANA 20.50

Pancetta, pomodoro, onion, pecorino

GNOCCHI AL FORNO 20.50

Tomato sauce, basil, baked with mozzarella

RIGATONI ALLA VODKA 20.50

Flambéed in vodka

PAPPARDELLE E POLPETTE 22.50

Tomato sauce, meatballs topped with ricotta

STROZZAPRETI AL POLLO 22.50

Chicken, asparagus, mushrooms in garlic alfredo sauce

PIZZA

MARGHERITA PIZZA 14.50

Mozzarella, tomato sauce, EVOO, basil

WHITE PEPPERONI PIZZA 14.50

Mozzarella, fontina, pepperoni

PICCANTE PIZZA 16.50

Pepperoni, soppressata, hot cherry peppers, mozzarella



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.

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	

DOMESTIC

Coors Light	8
Miller Lite	8
Michelob Ultra	8
Yuengling	8

SELTZER

High Noon (Assorted Flavors)	9
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BEER

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 Baixas	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

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

IMPORT

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