

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	

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	



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

DRAFT	
Peroni	9
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, 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, 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

IMPORT	
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 . . . 12.95
Cinnamon sugar, Nutella, ricotta, maple syrup
- EGGS BENEDICT* 16.95
Poached eggs, Canadian bacon, tomato, spinach, hollandaise, grilled English muffin
ADD CRAB MEAT \$6
- RISOTTO FUNGHI & EGG* . 16.95
Porcini and shiitake mushrooms, sunny side up egg
- HANGOVER BURGER* 18.95
Mozzarella, bacon, egg, caramelized onions, lettuce, tomato, side roasted potatoes
- AVOCADO & EGG* 17.95
English 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* 19.95
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 15.95
Classic thick cut brioche dipped in egg, vanilla and cinnamon
- RAISIN BREAD BRIOCHE 16.95
Raisin bread brioche dipped in egg, vanilla and cinnamon
- NUTELLA 16.95
Chocolate hazelnut stuffed thick cut brioche dipped in egg, vanilla and cinnamon and encrusted with sweet cereal

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

- COFFEE BY KIMBO il Caffè di Napoli
- AMERICAN COFFEE 3.00
- ESPRESSO 4.00
- DOUBLE ESPRESSO 6.00
- CAPPUCCINO 6.00

- 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
- CALAMARI FRITTI 16.95
Lightly fried calamari, classic marinara sauce
- MELANZANE ALLA PARMIGIANA 15.95
Eggplant napoleon, mozzarella, parmigiano, tomato sauce, drizzled pesto

- INSALATA
- Add Chicken 6, Shrimp 10, Salmon 10
- 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**

- SANDWICHES
- Choice Of Side Salad Or Fries
- MEATBALL PARMIGIANA HERO . 15.95
Melted mozzarella, tomato sauce
- CHICKEN PARMIGIANA HERO . . 15.95
Melted mozzarella, tomato sauce
- CLASSIC ITALIAN HERO 15.95
Soppressata, ham, capicola, mozzarella, lettuce, tomato, onion with sherry vinaigrette

- ENTRÉES
- RIGATONI ALLA VODKA 16.95
Cream, tomato, flambéed in vodka
- FETTUCCINE BOLOGNESE 17.95
Slow cooked classic beef and pork ragu
- POLLO PARMIGIANA 19.95
Breaded chicken breast, mozzarella, tomato sauce, linguini
- POLLO MILANESE 19.95
Breaded chicken breast, baby arugula, tomatoes, red onion, shaved parmigiano, EVOO
- GRILLED SCOTTISH SALMON. . . 20.95
Over spinach and roasted potatoes, topped with arugula, cherry tomatoes **GF**

Celebrating 50 years of
LYNORA'S

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

- ESPRESSO MARTINIS
- CLASSIC 10
Pearl Vanilla Vodka, Borghetti Espresso Liqueur, St. Brendan's Irish Cream, Espresso
- TEQUILA WALNUT* 10
Espòlon Reposado, Nocello, St. Brendan's Irish Cream, Espresso
- PISTACCHIO* 10
Pearl Vanilla Vodka, Borghetti Espresso Liqueur, Bottega Pistachio Liqueur, Espresso

- 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 & Peroni
MIX & MATCH

*with purchase of entree when dining at tables

SANGRIA PITCHERS
\$19.95

KETEL ONE VODKA \$8
Madras • Grey Hound
Screwdriver • Bloody Mary

BREAKFAST MARTINI \$10
Bombay Sapphire Gin, Grand
Marnier, Lemon, Orange Marmalade

BUBBLES & SPRITZES

- APEROL SPRITZ 7
Aperol, Torresella Prosecco
- THE LYNORA. 7
Tosolini "Fragola" Wild Strawberry Liqueur, Torresella Prosecco, Filthy Agave, Fresh Mint

50% OFF SELECT BOTTLES OF WINE

- BIANCO
- Prosecco, Torresella, Veneto 54
- Pinot Grigio "San Angelo," Tuscany 66
- Sauvignon Blanc, Chloe, Marlborough 54
- Chardonnay, Lynora's, Monterey 54
- Chardonay, Chalk Hill, Russian River Valley 68
- Vermentino, Tenuta Sasoregale, Tuscany 62
- ROSSO
- Montepulciano, D'Abruzzo, Carletto, Abruzzo 56
- Chianti Superiore, Castello del Trebbio, Tuscany 56
- Pinot Noir, Diora, La Petite Grace," Monterey 66
- Red Blend, Sella Antica, Tuscany 62
- Cabernet Sauvignon, Lynora's, Monterey 54
- Cabernet Sauvignon, Vina Robles, Paso Robles. 66