



BRUNCH MENU

SOUPS

- ITALIAN SAUSAGE SOUP** 9.5
cannellini beans, spinach, italian mild sausage, parmesan breadcrumbs
- CHEF'S SEASONAL SOUP** 9.5

STARTERS

- SPINACH-ARTICHOKE DIP** 16 V
creamy spinach-artichoke dip, crostini
- WHIPPED FETA** 16.5
whipped feta, grilled sourdough, prosciutto di parma, fig jam, spicy honey
- LENA'S CRAB DIP** 17.5
lump crabmeat, garlic cream cheese, roasted corn, toasted crostinis
- CHARRED OCTOPUS** 28.5
farro, tomato, olives, pancetta, pickled onions, calabrian chili oil, romesco
- GARLIC BREAD** 10.5
focaccia, pepperoni sauce
- CALAMARI** 16
grilled or flash fried with cherry peppers, spicy marinara
- GARLIC-PARMESAN WINGS** 15.5
calabrese-ranch dip
- CRISPY BRUSSELS SPROUTS** 13.5 V
fried garlic, calabrian chilis, balsamic glaze, calabrese chili oil, parmesan, black pepper

LENA'S GIANT MEATBALL 17
10 oz. house-made all beef meatball, fresh mozzarella stuffed, marinara sauce

SALADS

add: grilled salmon +12, chicken +7.5, shrimp +9, or steak* +14*

- HOUSE SALAD** 13 V GF
romaine, radicchio, butter lettuce, grape tomatoes, shaved red onion, castelvetro olives, pepperoncini, shaved parmesan, creamy oregano dressing
- CAESAR*** 13
grilled hearts of romaine, crumbled garlic focaccia croutons, crushed pancetta, shaved parmesan, creamy garlic dressing
- BURRATA & PROSCIUTTO** 19 GF
18-month aged prosciutto di parma, burrata, baby heirloom tomatoes, basil, extra virgin olive oil, minus 8 vinegar, balsamic glaze
- CHOP CHOP SALAD** 18
kale, mixed greens, cherry tomatoes, cucumber, chickpeas, avocado, castelvetro olives, salami, provolone, calabrian chili, pepperoncini, house italian vinaigrette

BOWLS

- QUINOA & KALE BOWL** 16.5 V GF
quinoa, baby kale, cucumbers, house-made guacamole, cilantro lime vinaigrette
- WARM FARRO & FRISEE BOWL** 16.5 V
warm farro, tomato bruschetta, house-made guacamole, white bean dip, feta, frisee, cilantro lime vinaigrette
- CAPRESE GRAIN BOWL** 17 V
modern twist on the classic caprese salad, featuring farro, heirloom tomatoes, fresh mozzarella, basil, balsamic reduction

SANDWICHES

choice of mixed green salad, caesar salad, garlic-parmesan fries or house-made chips

- LENA'S BURGER*** 18
smoked provolone, crispy pancetta, caramelized onions, roasted garlic sun dried tomato aioli, onion brioche bun
- CAPRESE** 15.5 V
basil pesto, house-made fresh mozzarella, plum tomatoes, basil, ciabatta
add chicken +7.5
- MEATBALL** 17
Lena's giant meatball, marinara, smoked provolone, hoagie roll

CHICKEN PARMIGIANA 16.5
crispy chicken breast, marinara, fresh mozzarella, ciabatta

BRUNCH SPECIALTIES

- BERRIES & CREAM FRENCH TOAST** 17 V
brioche, cinnamon mascarpone cheese, mixed berry compote
- EGGS & BACON*** 14.5
two eggs any style, bacon, breakfast potatoes, grilled focaccia
- ITALIAN EGGS BENEDICT*** 18
two poached eggs, prosciutto di parma, arugula, hollandaise; choice of breakfast potatoes or green salad
- FRIED CHICKEN, BISCUIT & GRAVY** 18.5
fried chicken thigh, house-made biscuit, poached eggs, italian sausage gravy
- HUEVOS RANCHEROS*** 16
sunny side up eggs, pork belly, tomato ranchero sauce, queso fresco, avocado, crispy corn tortilla
- STEAK & EGGS*** 23.5
5 oz. hanger steak, two farm fresh eggs* any style, spicy marinara, onions, roasted pepper, basil, ciabatta
- CAPRESE OMELET** 15 V
oven dried tomatoes, fresh mozzarella, fresh basil; choice of breakfast potatoes or green salad
- SHRIMP AND GRITS** 19
shrimp, creole cream sauce, italian sausage, asparagus, grape tomatoes, sunny side up egg
- GARDEN FRITTATA** 16 GF
all the vegetables we can think of, fresh herbs, romano cheese custard; choice of breakfast potatoes or green salad
- TUSCAN SAUSAGE SCRAMBLER** 17
italian sausage, scrambled eggs, sautéed spinach, sundried tomatoes, grana padano, rosemary peewee potatoes
- AVOCADO TOAST*** 16.5
avocado, tomato, za'atar herb, poached egg, cilantro lime vinaigrette, multigrain toast
- CARBONARA PIZZA*** 19/26
roasted garlic, mascarpone cheese, mozzarella, pancetta, sunny side up eggs, cracked black pepper, parmesan

HOUSE-MADE PASTA

- GRILLED CHICKEN ALFREDO** 22
creamy alfredo sauce, parmesan, house-made linguine
- PENNE ALLA VODKA** 18
roasted red peppers, parmesan, sun dried tomatoes, vodka tomato sauce, house-made penne (*add grilled salmon* +12, chicken +7.5, shrimp +9, or steak* +14*)

LENA'S SUNDAY GRAVY* 29.5
Lena's 24-hour slow simmered tomato gravy, meatballs, beef braciola, parmesan, sweet italian sausage, house made spaghetti, sunny side up egg

900° WOOD-FIRED PIZZA

10" round/14" round. The extreme heat of the oven may cause some blistering or charring of the crust - it's authentically delicious.
GF option available, 10" only; +2.

- MARGHERITA** 16.5/21 V
fresh mozzarella, crushed san marzano tomatoes, plum tomatoes, basil, olive oil
- PROSCIUTTO & ARUGULA** 18/24
prosciutto di parma, arugula, fresh mozzarella, parmesan
- DI CARNE** 19/26
sweet italian sausage, prosciutto di parma, pepperoni, fresh mozzarella
- MAUI SUNSET** 19/26
tomato sauce, mozzarella, capicola ham, roasted pineapple, shaved red onion, pickled jalapeno, bbq sauce
- VEGANA** 17/22 V NTS
basil pesto sauce, roasted mushrooms, cherry tomatoes, tomato confit, roasted garlic, hemp hearts, tomato-white truffle oil drizzle
- PEPPERONI** 18/24
tomato sauce, mozzarella, hand cut pepperoni
- SAUSAGE & PEPPERS** 18/24
mild italian sausage, caramelized onions, roasted red peppers, smoked provolone
- CHICKEN-CALABRESE RANCH PIZZA** 19/25 NTS
fresh mozzarella, calabrese ranch, grilled chicken, pepperoni, roasted red peppers
- MUSHROOM** 16.5/21 V NTS
béchamel, wood roasted wild mushrooms, mozzarella, truffle oil
- DIAVOLA** 19/26
spicy sopressata salami, mozzarella, fried kale, calabrese pepper hot honey
- MEATBALL** 19/26
house-made all beef meatball slices, roasted garlic oil, ricotta, basil, mozzarella

V = vegetarian GF = gluten free NTS = no tomato sauce

20% gratuity added to all parties of 5 or more.

*Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEVERAGE MENU

BELLINIS

\$9 for the first one; \$5 each one thereafter *excludes the Italian Sparkler.

CLASSIC ITALIAN BELLINI

peach purée, prosecco

CLASSIC MIMOSA

orange juice, champagne

FLORAL FIZZ

elderflower liqueur, grapefruit juice, champagne

VENUS DE MILO

campari, white peach, prosecco, grenadine

THE POPE'S MIMOSA

cointreau, champagne, orange juice, lemon juice

MELOGRANO

pomegranate, amaretto, champagne

ITALIAN SPARKLER*

champagne, seasonal sorbet flavors

MIMOSA & BELLINI FLIGHT 22

your choice of four 5 oz. signature or classic mimosas & bellinis

SANGRIA

ITALIAN RED SANGRIA 10 32

our original house-made recipe with chianti, tuaca, limoncello, fresh citrus

CITRUS WHITE SANGRIA 10 32

our original house-made recipe with moscato, orange liqueur, honey, peach schnapps, citrus fruit

PEACH ROSÉ SANGRIA 10 32

our original house-made recipe with rosé, blueberries, grapefruit, peach, sparkling rosé

NON-ALCOHOLIC REFRESHERS

HOUSE-MADE LEMONADE 5.5

flavors: raspberry, strawberry, blood orange, peach

APULIA 6.5

mint, blueberries, lime, soda water

FRAGOLA BOLLE 6.5

strawberry, pineapple, soda water

SICILIAN POMPLEMO 6.5

grapefruit juice, agave nectar, lime

SPARKLING

POGGIO COSTA PROSECCO BRUT DOC, Veneto 9.5/34

NINO FRANCO "RUSTICO" VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. 51

MOLO 8 LAMBRUSCO, Mantovano DOC 30

JULES MILLESIMATO PROSECCO BRUT ROSÉ, Veneto 48

PINE RIDGE VINEYARDS, CHENIN BLANC, VIOGNIER SPARKLING, California 44

WHITE

LENA'S HOUSE PINOT GRIGIO 9/13.5/30

MASO CANALI PINOT GRIGIO, DOC Trentino 42

MOKOROA SAUVIGNON BLANC, New Zealand 11.5/17.25/42

COLLEVENTO 921, SAUVIGNON BLANC, Friuli 10.5/15.75/40

FALIESI URCIUOLO, FIANO DE AVELLINO, Campania 15/22.5/60

PELLEGRINO, MOSCATO, Sicilia 10/15/40

VIGNETI DEL VULTURE "PIPOLI" GRECO-FIANO, Basilicata IGT 12.5/18.75/46

VERMENTINO DI SARDEGNA "VILLA SOLAIS", DOC 10.5/15.75/38

CALERA CHARDONNAY, California 14/21/56

ZENATO, LUGANA SAN BENEDETTO, Veneto, Italy, Trebbiano di Lugana 55

ANNABELLA, Chardonnay, Napa Valley, California 12/18/48

SUAVIA, SOAVE CLASSICO, Veneto, Italy, Garganega 14/21/52

CROSSBARN CHARDONNAY, Sonoma Coast, California 15/22.5/60

FEUDI DI SAN GREGORIO, Falanghina, Sannio, Campania 57

DARIO COOS, CHARDONNAY, Friuli 75

ROSÉ

LENA'S HOUSE ROSÉ 9/13.5/30

PICO MACCARIO LAVIGNONE ROSATO, Piemonte 13.5/20.25/48

MONT GRAVET, LANGUEDOX, France 9.5/14.25/32

MIRABEAU FOREVER SUMMER ROSÉ, South of France, France 11/16.5/44

PIETRADOLCE ROSATO, DOC, Sicilia 44

FIGUIÈRE, MÉDITERRANÉE ROSÉ, Provence, France 50

RED

TOSCOLO CHIANTI DOCG, Toscana 10.5/15.75/38

DI MAJO NORANTE, Sangiovese Terre degli Osci IGT 11/16.5/40

CECCHI CHIANTI DOCG, Toscana 38

SALVALAI, PINOT NOIR TREVENEZIE, Veneto-Friuli 12/18/48

JEZEBEL PINOT NOIR, Oregon 14.5/21.75/54

LENA'S HOUSE CABERNET SAUVIGNON 9/13.5/30

MONTE ANTICO TOSCANA (Sangiovese, Merlot Cabernet), Toscana IGT 10.5/15.75/38

VALLE REALE MONTEPULCIANO D'ABRUZZO, DOC 11.5/17.25/42

ESHCOL ESTATE (Merlot, Cabernet Sauvignon, Petit Verdot, Malbec, Cab Franc), Napa, California 16/24/64

PODERI LUIGI EINAUDI, Dogliani DOCG 48

VIGNETI ZABÚ NERO D'AVOLA, Terre Siciliane DOC 36

MATANE PRIMITIVO, Puglia IGT 9.5/14.25/34

VILLA AL CORTILE "RISERVA" BRUNELLO DI MONTALCINO, Toscana D.O.C.G. 101

TERRABIANCA CAMPACCIO, IGT, (Sangiovese/Cabernet Sauvignon), Toscana 71

ONE STONE CELLARS, CABERNET SAUVIGNON, Paso Robles, California 13/19.5/65

ARCHITECT, CABERNET SAUVIGNON, Alexander Valley, California 17/25.5/68

REVERSANTI BAROLO, Piemonte D.O.C.G. 80

SPERI, VALPOLICELLA CLASSICO SUPERIORE "RIPASSO"

(Corvina veronese, rondinella, Molinara), DOC 68

VITICOLTORI DE CONCILIIS, CASSIUS, Campania 60

VITICOLTORI STORICI, AMARONE, Veneto 100

SIGNATURE COCKTAILS

ITALIAN PALOMA 15

lunazul reposado tequila, san pellegrino grapefruit soda, citrus juice

AMALFI CRUSH 15

grapefruit vodka, st. germaine, grapefruit juice, lemon, prosecco, grapefruit bitters

DOLCE AMARO 16

amaro nino, domaine de canton, lemon juice, lemon bitters, strawberries, basil

ROSSO REFRESHER 16

strawberry infused aperol, dry vermouth, rhubarb bitters, prosecco

BLACKBERRY ROSÉ COLLINS 14

bluecoat gin, muddled blackberries, lime juice, sparkling rosé

BLOOD ORANGE "NEGRONI" 15

deep eddy vodka, campari, sweet vermouth, blood orange purée

LIMONCELLO MARTINI 14.5

deep eddy vodka, limoncello, lemon juice

DILETTA MARTINI 14.5

bacardi rum, st. elder, lemon juice, strawberry purée

VIALÉ 15

evan williams bourbon, vermouth, aperol, orange bitters

LA DAME 15

bluecoat gin, galliano, lemon juice, lemon bitters, mint

CALABRESE MARGARITA 15

lunazul reposado tequila, triple sec, calabrese peppers, lemon & lime juice

FROZEN

FROSÉ 13

rosé wine, burnetts strawberry vodka, strawberry purée, fresh lime juice

SEASONAL FROZEN 13

DRAFT BEER

LENA'S LAGER, Golden Lager, VA | 5.1% 9

LENA'S IPA, India Pale Ale | 6.8% 9.5

LIONSHEAD PILSNER, Bavarian Pilsner, PA | 4.5% 9

FAIRWINDS QUAYSIDE KOLSCH, German Golden Ale, VA | 4.5% 9

PORT CITY, Optimal Wit, Belgian Style White Ale, VA | 4.5% 9.5

LOST BOY, Comeback Kid, Apple Cider, VA | 6.9% 10

DEVIL'S BACKBONE, Vienna Lager, VA | 5.2% 9.5

LOST RHINO HAMMERHEAD HELLES LAGER, Helles German-Style Lager, VA | 5.2% 9.5

DENIZENS SOUTHSIDE RYE IPA, MD | 7.2% 9.5

THREE NOTCH'D, 40 Mile IPA, VA | 6% 9.5

SOLACE SUNS OUT HOPS OUT, Session IPA, VA | 4.8% 9.5

NEW REALM, Hazy Like a Fox, New England Style IPA, VA | 6.5% 9.5

GUINNESS STOUT, Irish Dry Stout, Ireland | 4.2% 11.5

PORT CITY, Seasonal Selection, VA

CRAFT BEER SEASONAL ROTATOR

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BOTTLED & CANNED BEER

PERONI 0.0, Non-Alcoholic, Italy | 0.0% 7.5

ASLIN NO BACKSIES, Hefeweizen, VA | 5.5% 9

MILLER LITE, Light Lager, WI | 4.1% 8.5

CORONA, Mexican Lager, Mexico | 4.6% 9

PERONI NASTRO AZZURRO, European Pale Lager, Italy | 5.1% 9

FOUNDER'S ALL DAY IPA, American-style India Pale Ale, MI | 4.7% 9

LIGHT BODY

MEDIUM BODY

FULL BODY

LIGHT BODY

MEDIUM BODY

FULL BODY