



SOUPS

ITALIAN SAUSAGE SOUP 10.5

cannellini beans, spinach, italian mild sausage, parmesan breadcrumbs

CHEF'S SEASONAL SOUP 10.5

STARTERS

SPINACH-ARTICHOKE DIP 17 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 18.5

lump crabmeat, garlic cream cheese, roasted corn, toasted crostinis

CHARRED OCTOPUS 29.5

farro, tomato, olives, pancetta, pickled onions, calabrian chili oil, romesco

GARLIC BREAD 11

focaccia, pepperoni sauce

CALAMARI 17.5

grilled or flash fried with cherry peppers, spicy marinara

GARLIC-PARMESAN WINGS 16.5

calabrese-ranch dip

CRISPY BRUSSELS SPROUTS 14.5 V

fried garlic, calabrian chilis, balsamic glaze, calabrese chili oil, parmesan, black pepper

LENA'S GIANT MEATBALL 18

10 oz. house-made all beef meatball, fresh mozzarella stuffed, marinara sauce

SALADS

add: *grilled salmon** +12.5, *chicken* +7.5, *shrimp* +9.5, or *steak** +14.5

HOUSE SALAD 14 V GF

romaine, radicchio, butter lettuce, grape tomatoes, shaved red onion, castelvetroano olives, pepperoncini, shaved parmesan, creamy oregano dressing

CAESAR* 14

grilled hearts of romaine, crumbled garlic focaccia croutons, crushed pancetta, shaved parmesan, creamy garlic dressing

BURRATA & PROSCIUTTO 20 GF

18-month aged prosciutto di parma, burrata, baby heirloom tomatoes, basil, extra virgin olive oil, minus 8 vinegar, balsamic glaze

WARM BRUSSELS SPROUTS SALAD 16

shaved brussels sprout, mixed greens, pancetta, apple, marcona almonds, warm caramelized shallot vinaigrette

CHOP CHOP SALAD 18.5

kale, mixed greens, cherry tomatoes, cucumber, chickpeas, avocado, castelvetroano olives, salami, provolone, calabrian chili, pepperoncini, house italian vinaigrette

RED WINE POACHED PEAR & GORGONZOLA SALAD 18

red wine poached pear, arugula, candied walnuts, gorgonzola cheese, drizzled with a red wine-honey vinaigrette

BOWLS

QUINOA & KALE BOWL 18 V GF

quinoa, baby kale, cucumbers, house-made guacamole, cilantro lime vinaigrette

WARM FARRO & FRISEE BOWL 18 V

warm farro, tomato bruschetta, house-made guacamole, white bean dip, feta, frisee, cilantro lime vinaigrette

CAPRESE GRAIN BOWL 18.5 V

modern twist on the classic caprese salad, featuring farro, heirloom tomatoes, fresh mozzarella, basil, balsamic reduction

ENTRÉES

CHICKEN RUSTICA 28.5

herb-marinated, wood roasted half chicken, potato gnocchi with baby spinach, sun-dried tomatoes, mushrooms, lemon-parmesan butter sauce

TUSCAN SALMON* 30.5

pan-seared atlantic salmon, house-made linguine, roasted broccolini, sun-dried tomato cream sauce

EGGPLANT PARMIGIANA 23 V

breaded eggplant, marinara, fresh mozzarella, extra long hand cut spaghetti

CHICKEN PARMIGIANA 24

breaded chicken breast, mozzarella, provolone, extra long hand cut spaghetti

PANINI

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

LENA'S BURGER* 19

smoked provolone, crispy pancetta, caramelized onions, roasted garlic sun dried tomato aioli, onion brioche bun

CAPRESE 18.5 V

basil pesto, house-made fresh mozzarella, plum tomatoes, basil, ciabatta
add chicken +7.5

MEATBALL 18.5

Lena's giant meatball, marinara, smoked provolone, hoagie roll

CHICKEN PARMIGIANA 19

crispy chicken breast, marinara, fresh mozzarella, ciabatta

HOUSE-MADE PASTA

GNOCCHI TOSCANA 20

potato dumplings pan-fried in butter, sweet italian sausage ragu, tomato, burrata

BAKED SPICY RIGATONI AL FORNO 19.5

rigatoni, spicy tomato-vodka sauce, pancetta, mozzarella, baked in the wood burning oven

WILD MUSHROOM PAPPARDELLE 23 V

house-made pappardelle pasta, mixed wild mushrooms, truffle cream sauce, shaved parmesan, fresh herbs

GRILLED CHICKEN ALFREDO 23.5

creamy alfredo sauce, parmesan, house-made linguine

PENNE ALLA VODKA 19.5

roasted red peppers, parmesan, sun dried tomatoes, vodka tomato sauce, house-made penne (add *grilled salmon** +12,.5 *chicken* +7.5, *shrimp* +9,.5 or *steak** +14.5)

LASAGNA 24

bolognese, béchamel, fresh mozzarella

MEATBALL & SPAGHETTI 24

Lena's giant meatball, marinara, parmesan, extra long hand cut spaghetti

SPAGHETTI ALLA BOLOGNESE 23

zesty meat sauce, house-made spaghetti, parmesan, basil

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; +2.5.

MARGHERITA 17/22 V

fresh mozzarella, crushed san marzano tomatoes, plum tomatoes, basil, olive oil

PROSCIUTTO & ARUGULA 19/26

prosciutto di parma, arugula, fresh mozzarella, parmesan

DI CARNE 20/28

sweet italian sausage, prosciutto di parma, pepperoni, fresh mozzarella

MAUI SUNSET 20/28

tomato sauce, mozzarella, capicola ham, roasted pineapple, shaved red onion, pickled jalapeno, bbq sauce

VEGANA 18/24 VNTS

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 19/26

mild italian sausage, caramelized onions, roasted red peppers, smoked provolone

CHICKEN-CALABRESE RANCH PIZZA 19/26 NTS

fresh mozzarella, calabrese ranch, grilled chicken, pepperoni, roasted red peppers

MUSHROOM 18/24 V NTS

béchamel, wood roasted wild mushrooms, mozzarella, truffle oil

DIAVOLA 20/28

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

SANGRIA

ITALIAN RED SANGRIA 11 33.5

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

CITRUS WHITE SANGRIA 11 33.5

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

PEACH ROSÉ SANGRIA 11 33.5

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

SPARKLING

- POGGIO COSTA PROSECCO BRUT DOC, Veneto 10/36
- NINO FRANCO "RUSTICO" VALDOBBIADENE PROSECCO SUPERIORE DOCG 53
- MOLO 8 LAMBRUSCO, Mantovano DOC 32
- JULES MILLESIMATO PROSECCO BRUT ROSÉ, Veneto 50

WHITE

- LENA'S HOUSE PINOT GRIGIO 9.5/14.25/32**
 - MASO CANALI PINOT GRIGIO, DOC Trentino 44
 - MOKOROA SAUVIGNON BLANC, New Zealand 12/18/44
 - COLLEVENTO 921, SAUVIGNON BLANC, Friuli 11/16.5/42
 - FALIESI URCIUOLO, FIANO DE AVELLINO, Campania 15.5/23.25/62
 - PELLEGRINO, MOSCATO, Sicilia 10/15/40
- LIGHT BODY
- VIGNETI DEL VULTURE "PIPOLI" GRECO-FIANO, Basilicata IGT 13/19.5/48
 - VERMENTINO DI SARDEGNA "VILLA SOLAIS", DOC 11/16.5/40
 - CALERA CHARDONNAY, California 14.5/21.75/58
 - ZENATO, LUGANA SAN BENEDETTO, Veneto, Italy, Trebbiano di Lugana 57
- MEDIUM BODY
- ANNABELLA, Chardonnay, Napa Valley, California 12.5/18.75/50
 - SUAVIA, SOAVE CLASSICO, Veneto, Italy, Garganega 14.5/21.75/54
 - CROSSBARN CHARDONNAY, Sonoma Coast, California 15.5/23.25/62
 - FEUDI DI SAN GREGORIO, Falanghina, Sannio, Campania 59
 - DARIO COOS, CHARDONNAY, Friuli 77
- FULL BODY

ROSÉ

- LENA'S HOUSE ROSÉ 9/13.5/30**
- PIETRADOLCE ROSATO, DOC, Sicilia 14/21/50
- MONT GRAVET, LANGUEGOX, France 10/15/34
- MIRABEAU FOREVER SUMMER ROSÉ, South of France, France 11.5/17.25/46
- FIGUIÈRE, MÉDITERRANÉE ROSÉ, Provence, France 52

RED

- TOSCOLO CHIANTI DOCG, Toscana 11/16.5/40
 - DI MAJO NORANTE, Sangiovese Terre degli Osci IGT 11.5/17.25/42
 - CECCHI CHIANTI DOCG, Toscana 40
 - SALVALAI, PINOT NOIR TREVENEZIE, Veneto-Friuli 12.5/18.75/50
 - JEZEBEL PINOT NOIR, Oregon 15/22.5/56
- LIGHT BODY
- LENA'S HOUSE CABERNET SAUVIGNON 9.5/14.25/32**
 - MONTE ANTICO TOSCANA (Sangiovese, Merlot Cabernet), Toscana IGT 11/16.5/40
 - VALLE REALE MONTEPULCIANO D'ABRUZZO, DOC 12/18/44
 - ESHCOL ESTATE (Merlot, Cabernet Sauvignon, Petit Verdot, Malbec, Cab Franc), Napa, California 16.5/24.75/66
 - PODERI LUIGI EINAUDI, Dogliani DOCG 50
 - VIGNETI ZABÚ NERO D'AVOLA, Terre Siciliane DOC 38
- MEDIUM BODY
- MATANE PRIMITIVO, Puglia IGT 10/15/36
 - VILLA AL CORTILE "RISERVA" BRUNELLO DI MONTALCINO, Toscana DOCG 103
 - SPERI, VALPOLICELLA CLASSICO SUPERIORE "RIPASSO" (Corvina veronese, rondinella, Molinara), DOC 70
 - ONE STONE CELLARS, CABERNET SAUVIGNON, Paso Robles, California 13.5/20.25/67
 - ARCHITECT, CABERNET SAUVIGNON, Alexander Valley, California 17.5/26.25/70
 - REVERSANTI BAROLO, Piemonte DOCG 82
 - VITICOLTORI DE CONCILII, CASSIUS, Campania 62
 - VITICOLTORI STORICI, AMARONE, Veneto 102
- FULL BODY

NON-ALCOHOLIC REFRESHERS

- HOUSE-MADE LEMONADE 6
flavors: raspberry, strawberry, blood orange, peach
- FRAGOLA BOLLE 7
strawberry, pineapple, soda water
- APULIA 7
mint, blueberries, lime, soda water
- SICILIAN POMPLEMO 7
grapefruit juice, agave nectar, lime

SIGNATURE COCKTAILS

- ITALIAN PALOMA 15
lunazul reposado tequila, san pellegrino grapefruit soda, citrus juice
- AMALFI CRUSH 16
grapefruit vodka, st. germaine, grapefruit juice, lemon, prosecco, grapefruit bitters
- DOLCE AMARO 16
amaro nino, domaine de canton, lemon juice, lemon bitters, strawberries, basil
- SEASONAL REFRESHER 16
seasonal fruits & purees, white wine, prosecco
- BLACKBERRY ROSÉ COLLINS 15
bluecoat gin, muddled blackberries, lime juice, sparkling rosé
- BLOOD ORANGE "NEGRONI" 16
deep eddy vodka, campari, sweet vermouth, blood orange purée
- LIMONCELLO MARTINI 16
deep eddy vodka, limoncello, lemon juice
- DILETTA MARTINI 16
bacardi rum, st. elder, lemon juice, strawberry purée
- VIALÉ 16
evan williams bourbon, vermouth, aperol, orange bitters
- LA DAME 16
bluecoat gin, galliano, lemon juice, lemon bitters, mint
- CALABRESE MARGARITA 16
lunazul reposado tequila, triple sec, calabrese peppers, lemon & lime juice

FROZEN

- FROSÉ 13.5
rosé wine, burnetts strawberry vodka, strawberry purée, fresh lime juice
- SEASONAL FROZEN 13.5

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
- BOLD ROCK, Draft, Apple Hard Cider, VA | 4.7% 9.5
- 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, Future IPA, VA | 6.5% 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
- CRAFT BEER SEASONAL ROTATOR

BOTTLED & CANNED BEER

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