



## SOUPS

- ITALIAN SAUSAGE SOUP** 8  
cannellini beans, spinach, Italian mild sausage, parmesan breadcrumbs
- CHEF'S SEASONAL SOUP** 8

## STARTERS

- SPINACH-ARTICHOKE DIP** 14.5 **V**  
creamy spinach-artichoke dip, crostini
- LENA'S CRAB DIP** 16.5  
lump crabmeat, garlic cream cheese, roasted corn, toasted crostini
- GARLIC BREAD** 10  
focaccia, pepperoni sauce
- CALAMARI** 14.5  
sautéed, grilled or flash fried with cherry peppers; spicy marinara
- GARLIC-PARMESAN WINGS** 14.5  
calabrese-ranch dip
- WHITE BEAN DIP** 12 **V**  
cannellini beans, garlic oil, sliced cucumbers, carrots, celery  
add rustic bread +3

**LENA'S ANTIPASTO PLATTER** 28  
prosciutto di parma, sopressata, marinated olives, marcona almonds, house-made giardinera, stuffed sweet peppadew, fresh mozzarella, parmesan, dried figs (serves minimum of two)

## SALADS

- add:** grilled salmon\* +8, chicken +6, shrimp +7, or steak\* +11
- MIXED GREENS** 10 **V GF**  
cherry tomatoes, cucumbers, shaved red onions, radishes, red wine-garlic vinaigrette
- CAESAR\*** 11  
hearts of romaine, roasted garlic focaccia croutons, shaved parmesan, creamy garlic dressing
- BURRATA & PROSCIUTTO** 18 **GF**  
18-month aged prosciutto di parma, burrata, baby heirloom tomatoes, basil, extra virgin olive oil, balsamic glaze
- OVEN ROASTED BEET SALAD** 14 **V GF**  
baby spinach, red & golden beets, pickled red onions, feta cheese, sherry vinaigrette

**PROSCIUTTO & ARUGULA SALAD** 16  
baby arugula, prosciutto di parma, pears, sliced red onions, shaved parmesan, roasted focaccia croutons, balsamic vinaigrette

**INSALATA CON POLLO** 17  
fried chicken, baby arugula, gorgonzola cheese, bartlett pears, toasted pecans, sweetie drop peppers, sweet mustard dressing

## SANDWICHES

- choice of mixed green salad, caesar salad, garlic-parmesan fries or house-made chips
- LENA'S BURGER\*** 16.5  
smoked provolone, crispy pancetta, caramelized onions, roasted garlic sun dried tomato aioli, onion brioche bun
- B.E.L.T. CIABATTA SANDWICH** 14  
applewood smoked bacon, fried eggs, arugula, sundried tomatoes, calabrese aioli

## ENTRÉES

- GRILLED SALMON & FREGOLA\*** 22  
charred yellow corn, peas, red peppers, fresh plum tomato, fregola pasta, parmesan butter cream sauce
- EGGPLANT PARMIGIANA** 18.5 **V**  
breaded eggplant, marinara, fresh mozzarella, extra long hand cut spaghetti

\*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.

**V** = vegetarian    **GF** = gluten free    **NTS** = no tomato sauce  
20% gratuity added to all parties of 5 or more.

## BRUNCH SPECIALTIES

- HOUSE MADE DONUTS** 10 **V**  
½ dozen cinnamon sugar dusted apple-ricotta donuts, crème anglaise
- WARM BUDINO DI PANE** 12 **V**  
brioche, pecans, golden raisins, crème anglaise
- BERRIES & CREAM FRENCH TOAST** 16 **V**  
brioche, cinnamon mascarpone cheese, mixed berry compote
- EGGS & BACON\*** 13  
two eggs any style, bacon, breakfast potatoes, grilled focaccia
- ITALIAN EGGS BENEDICT\*** 17  
two poached eggs, prosciutto di parma, arugula, hollandaise; choice of breakfast potatoes or green salad
- STEAK & EGGS\*** 23  
5 oz. hanger steak, two farm fresh eggs\* any style, spicy marinara, onions, roasted pepper, basil, ciabatta
- CAPRESE OMELET** 14 **V**  
oven dried tomatoes, fresh mozzarella, fresh basil; choice of breakfast potatoes or green salad
- GARDEN FRITTATA** 15 **GF**  
all the vegetables we can think of, fresh herbs, romano cheese custard; choice of breakfast potatoes or green salad
- TUSCAN SAUSAGE SCRAMBLER** 16  
italian sausage, scrambled eggs, sauteed spinach, sundried tomatoes, grana padano, rosemary peewee potatoes
- BISCUIT & GRAVY** 15  
buttermilk biscuit, sweet italian sausage-rosemary gravy, poached eggs\*
- ITALIAN SAUSAGE & EGG PANINI** 13  
spicy italian sausage patty, fried eggs, provolone, caramelized onions, garlic aioli, ciabatta bread
- BREAKFAST PIZZA** 18/22  
white sauce, scrambled egg, fresh mozzarella, crispy bacon
- LENA'S SUNDAY GRAVY\*** 28  
lena's 24-hour slow simmered tomato gravy, meatballs, beef braciola, parmesan, sweet italian sausage, house made spaghetti, sunny side up egg

## HOUSE-MADE PASTA

- GRILLED CHICKEN ALFREDO** 18.5  
creamy alfredo sauce, parmesan, house-made linguine
- PENNE ALLA VODKA** 16.5  
roasted red peppers, parmesan, sun dried tomatoes, vodka tomato sauce, house-made penne (add chicken +6, shrimp +7, salmon\* +8 or steak\* +11)
- CASARECCE VEGETABLE PASTA** 16 **V**  
seasonal farmers market vegetables, house-made casarecce pasta, white wine, creamy basil pesto (add chicken +6, shrimp +7, salmon\* +8 or steak\* +11)
- LASAGNA** 20  
bolognese, béchamel, fresh mozzarella

## 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** 16/20 **V**  
fresh mozzarella, crushed san marzano tomatoes, plum tomatoes, basil, olive oil
- PROSCIUTTO & ARUGULA** 18/22  
prosciutto di parma, arugula, fresh mozzarella, parmesan
- DI CARNE** 18/24  
sweet italian sausage, prosciutto, pepperoni, fresh mozzarella
- SEASONAL ROASTED VEGETABLES** 15/19 **V**  
balsamic reduction, herbs, tomato sauce
- PEPPERONI** 18/22  
tomato sauce, mozzarella, hand cut pepperoni
- SAUSAGE & PEPPERS** 18/22  
mild italian sausage, caramelized onions, roasted red peppers, smoked provolone
- CHICKEN-CALABRESE RANCH PIZZA** 19/22 **NTS**  
fresh mozzarella, calabrese ranch, grilled chicken, pepperoni, roasted peppers
- MUSHROOM** 16/20 **V NTS**  
béchamel, wood roasted wild mushrooms, mozzarella, truffle oil
- DIAVOLA** 18/23  
spicy sopressata salami, mozzarella, fried kale, calabrese pepper hot honey
- MEATBALL** 18/23  
house-made all beef meatball slices, roasted garlic oil, ricotta, basil, mozzarella

# VELVET & RYE BRUNCH BEVERAGES

## TABLESIDE BLOODY MARY

\$12 each for the first one; \$6 each one thereafter

## BELLINIS

\$9 for the first one; \$4.5 each one thereafter \*excludes the Italian

### 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 20

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

## SIGNATURE COCKTAILS

### ITALIAN PALOMA 14

altos reposado tequila, san pellegrino grapefruit soda, fresh citrus juice

### BLACKBERRY ROSÉ COLLINS 13

beefeaters, muddled blackberries, lime juice, sparkling rosé

### BLOOD ORANGE "NEGRONI" 12.5

absolut, campari, sweet vermouth, blood orange purée

### LIMONCELLO MARTINI 13

absolut, limoncello, lemon juice

### DILETTA MARTINI 14

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

### VIALÉ 13

bourbon, vermouth, aperol, orange bitters

### LA DAME 14

monkey 47 gin, galliano, lemon juice, lemon bitters, mint

### CALABRESE MARGARITA 14

altos reposado tequila, triple sec, calabrese peppers, fresh lemon & lime juice

## DRAFT BEER

**Lena's Lager, Golden Lager, VA | 5.1% 8.5**

**Lena's IPA, India Pale Ale | 6.8% 9**

Lionshead Pilsner, Bavarian Pilsner, PA | 4.5% 8.5

Fairwinds Quayside Kolsch, German Golden Ale, VA | 4.5% 8.5

Devil's Backbone, Vienna Lager, VA | 5.2% 9

Port City, Optimal Wit, Belgian Style White Ale, VA | 4.5% 9

Lost Boy, Comeback Kid, Apple Cider, VA | 6.9% 9.5

Denizens Southside Rye IPA, MD | 7.2% 9

Three Notch'd, 40 Mile IPA, VA | 6% 9

Solace Suns Out Hops Out, Session IPA, VA | 4.8% 9

New Realm, Hazy Like a Fox, New England Style IPA, VA | 6.5% 9

Guinness Stout, Irish Dry Stout, Ireland | 4.2% 11

Lost Rhino Hit the Lip, Helles German-Style Lager,

Ashburn, VA | 5.2% 9

Port City, Seasonal Selection, VA

Craft Beer Seasonal Rotator

Craft Beer Seasonal Rotator

## BOTTLED & CANNED BEER

Kaliber, Non-Alcoholic, Ireland | 0.05% 7

Pabst Blue Ribbon, American Lager, WI | 4.8% 7.5

Austin Eastcider's Blood Orange, Cider, TX | 5% 8

Dogfish Head, SeaQuench Ale, Session Sour, DE | 4.9% 8

Peroni Nastro Azzuro, Euro Pale Lager, IT | 5.1% 8

Bell's Two Hearted Ale, American-style India Pale Ale, MI | 7.25% 9.5

Sixpoint, Resin, Imperial IPA, NY | 9.1% 10.5

James River, James Bean Vanilla Oatmeal Porter, VA | 6.9% 9

## NON-ALCOHOLIC REFRESHERS

### HOUSE-MADE LEMONADE 5

flavors: raspberry, strawberry, blood orange, peach

### FRAGOLA BOLLE 6

strawberry, pineapple, soda water

### APULIA 6

mint, blueberries, lime, soda water

### SICILIAN POMPLEMO 6

grapefruit juice, agave nectar, lime

## FROZEN

### FROSÉ 12.5

rosé wine, absolut strawberry juice, strawberry purée, fresh lime juice

### SEASONAL FROZEN 12.5

## SANGRIA

### ITALIAN RED SANGRIA 9 28

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

### CITRUS WHITE SANGRIA 9 28

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

### PEACH ROSÉ SANGRIA 9 28

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

## SPARKLING

- Poggio Costa Prosecco Brut DOC, Veneto 9/32
- Nino Franco "Rustico" Valdobbiadene Prosecco Superiore DOCG 49
- Zardetto Prosecco Rosé Extra Dry DOC, Veneto 10/36
- Molo 8 Lambrusco, Mantovano DOC 30

## WHITE

- **Lena's House Pinot Grigio 8/12/26**
- Maso Canali Pinot Grigio, DOC Trentino 40
- Mokoroa Sauvignon Blanc, New Zealand 11/16.5/40
- Vigneti Del Vulture "Pipoli" Greco-Fiano, Basilicata IGT 12/18/44
- Vermentino di Sardegna "Villa Solais", DOC DOC 10/15/36
- Annabella, Chardonnay, Napa Valley, California 11/16.5/42
- Feudi Di San Gregorio, Falanghina, Sannio, Campania 55

## ROSÉ

- **Lena's House Rosé 8/12/26**
- Pico Maccario Lavignone Rosato, Piemonte 11/16.5/40
- Mont Gravet, Languedoc, France 9/13.5/30
- Pietradolce Rosato, DOC, Sicilia 42

## RED

- Kris Pinot Noir, Sicilia 10/15/36
- Toscolo Chianti DOCG, Toscana 9/13.5/32
- Di Majo Norante, Sangiovese Terre degli Osci IGT 8/12/32
- Cecchi Chianti DOCG, Toscana 36
- Jezebel Pinot Noir, Oregon 14/21/52
- **Lena's House Cabernet Sauvignon 8/12/26**
- Monte Antico Toscana (Sangiovese, Merlot Cabernet), Toscana IGT 10/15/36
- Valle Reale Montepulciano d'Abruzzo, DOC 11/16.5/40
- Poderi Luigi Einaudi, Dogliani DOCG 46
- Vigneti Zabú Nero d'Avola, Terre Siciliane DOC 34
- Donna Olimpia Tageto (Cabernet Sauvignon/Merlot/Petit Verdot/Cabernet Franc), Toscana IGT 14/21/50
- Matane Primitivo, Puglia IGT 9/13.5/32
- Villa al Cortile "Riserva" Brunello di Montalcino, Toscana DOCG 99
- Terrabianca Campaccio, IGT, (Sangiovese/Cabernet Sauvignon), Toscana 69
- Reversanti Barolo, Piemonte DOCG 78
- Speri, Valpolicella Classico Superiore "Ripasso" (Corvina veronese, rondinella, Molinara), DOC 66

• Wines By the Glass offered in 6 oz. or 9 oz. pour