



BRUNCH MENU

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 28.5**
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, castelvetro 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
- CHOP CHOP SALAD 18.5**
kale, mixed green, cherry tomatoes, cucumber, chickpeas, avocado, castelvetro olives, salami, provolone, calabrian chili, pepperoncini, house italian 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

SANDWICHES

- choice of mixed green salad, caesar salad, garlic-parmesan fries or house-made chips*
- LENA'S BURGER* 20**
fried egg, smoked provolone, crispy pancetta, caramelized onions, roasted garlic sun dried tomato aioli, onion brioche bun
- ITALIAN SAUSAGE & EGG PANINI 16**
spicy italian sausage patty, fried eggs, provolone, caramelized onions, garlic aioli, ciabatta bread
- GRUYERE & PROSCIUTTO MELT 17.5**
prosciutto di parma, gruyere, fried egg, apple, dijon mustard, sourdough
- B.E.L.T. CIABATTA SANDWICH 16.5**
applewood smoked bacon, fried eggs, arugula, sundried tomatoes, calabrese aioli

BRUNCH SPECIALTIES

- BERRIES & CREAM FRENCH TOAST 18 V**
brioche, cinnamon mascarpone cheese, mixed berry compote
- EGGS & BACON* 15.5**
two eggs any style, bacon, breakfast potatoes, grilled focaccia
- ITALIAN EGGS BENEDICT* 19.5**
two poached eggs, prosciutto di parma, arugula, hollandaise; choice of breakfast potatoes or green salad
- FRIED CHICKEN, BISCUIT & GRAVY 19.5**
fried chicken thigh, house-made biscuit, poached eggs, italian sausage gravy
- HUEVOS RANCHEROS* 17**
sunny side up eggs, pork belly, tomato ranchero sauce, queso fresco, avocado, crispy corn tortilla
- STEAK & EGGS* 24.5**
5 oz. hanger steak, two farm fresh eggs* any style, spicy marinara, onions, roasted pepper, basil, ciabatta
- CAPRESE OMELET 16 V**
oven dried tomatoes, fresh mozzarella, fresh basil; choice of breakfast potatoes or green salad
- SHRIMP AND GRITS 20**
shrimp, creole cream sauce, italian sausage, asparagus, grape tomatoes, sunny side up egg
- GARDEN FRITTATA 16.5 GF**
all the vegetables we can think of, fresh herbs, romano cheese custard; choice of breakfast potatoes or green salad
- TUSCAN SAUSAGE SCRAMBLER 18.5**
italian sausage, scrambled eggs, sautéed spinach, sundried tomatoes, grana padano, rosemary peewee potatoes
- AVOCADO TOAST* 17.5**
avocado, tomato, za'atar herb, poached egg, cilantro lime vinaigrette, multigrain toast
- CARBONARA PIZZA* 20/28**
roasted garlic, mascarpone cheese, mozzarella, pancetta, sunny side up eggs, cracked black pepper, parmesan

HOUSE-MADE PASTA

- GRILLED CHICKEN ALFREDO 23.5**
creamy alfredo sauce, parmesan, house-made linguine
- PENNE ALLA VODKA 19**
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*)

LENA'S SUNDAY GRAVY* 30.5
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; +2.5.

- 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 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 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

BELLINIS

\$10 for the first one; \$6 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

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 fruit & 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, absolut strawberry juice, 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 HAMMERDOWN HELLES LAGER, Helles German-Style Lager, Ashburn, 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

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

NON-ALCOHOLIC REFRESHERS

HOUSE-MADE LEMONADE 6

flavors: raspberry, strawberry, blood orange, peach

APULIA 7

mint, blueberries, lime, soda water

SICILIAN POMPLEMO 7

grapefruit juice, agave nectar, lime

FRAGOLA BOLLE 7

strawberry, pineapple, soda water

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 10.5/15.75/42

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

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

ROSÉ

LENA'S HOUSE ROSÉ 9/13.5/30

PIETRADOLCE ROSATO, DOC, Sicilia 14/21/50

MONT GRAVET, LANGUEDOX, 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

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

MATANE PRIMITIVO, Puglia IGT 10/15/36

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

LIGHT BODY

MEDIUM BODY

FULL BODY

LIGHT BODY

MEDIUM BODY

FULL BODY