



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

WARM BRUSSELS SPROUTS SALAD 15
shaved brussels sprout, mixed greens, pancetta, apple, marcona almonds, warm caramelized shallot vinaigrette

CHOP CHOP SALAD 18
kale, mixed greens, cherry tomatoes, cucumber, chickpeas, avocado, castelvetro olives, salami, provolone, calabrian chili, pepperoncini, house italian vinaigrette

RED WINE POACHED PEAR & GORGONZOLA SALAD 17
red wine poached pear, arugula, candied walnuts, gorgonzola cheese, drizzled with a red wine-honey 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

SANDWICH

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

HOUSE-MADE PASTA

LOBSTER RAVIOLI 38
house-made lobster and shrimp ravioli, lemon-lobster cream sauce, fresh basil

GNOCCHI TOSCANA 18
potato dumplings pan-fried in butter, sweet italian sausage ragu, tomato, burrata

BAKED SPICY RIGATONI AL FORNO 18.5
rigatoni, spicy tomato-vodka sauce, pancetta, mozzarella, baked in the wood burning oven

WILD MUSHROOM PAPPARDELLE 21 V
house-made pappardelle pasta, mixed wild mushrooms, truffle cream sauce, shaved parmesan, fresh herbs

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*)

LASAGNA 22.5
bolognese, béchamel, fresh mozzarella

MEATBALL & SPAGHETTI 22.5
Lena's giant meatball, marinara, parmesan, extra long hand cut spaghetti

SPAGHETTI ALLA BOLOGNESE 21
zesty meat sauce, house-made spaghetti, parmesan, basil

ENTREES

CHICKEN RUSTICA 27
herb-marinated, wood roasted half chicken, potato gnocchi with baby spinach, sun-dried tomatoes, mushrooms, lemon-parmesan butter sauce

ANGUS RIBEYE STEAK* 58
14oz. angus ribeye, fried rosemary-parmigiana fries, tomato salad, italian chimichurri

TUSCAN SALMON* 29
pan-seared atlantic salmon, house-made linguine, roasted broccolini, sun-dried tomato cream sauce

EGGPLANT PARMIGIANA 21 V
breaded eggplant, marinara, fresh mozzarella, extra long hand cut spaghetti

CHICKEN PARMIGIANA 22
breaded chicken breast, mozzarella, provolone, extra long hand cut spaghetti

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

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

SPARKLING

- POGGIO COSTA PROSECCO BRUT DOC, Veneto 9.5/34
- NINO FRANCO "RUSTICO" VALDOBBIADENE PROSECCO SUPERIORE DOCG 51
- MOLO B 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

LIGHT
BODY

MEDIUM
BODY

FULL
BODY

ROSÉ

- LENA'S HOUSE ROSÉ 9/13.5/30**
- PICO MACCARIO LAVIGNONE ROSATO, Piemonte 13.5/20.25/48
- MONT GRAVET, LANGUEGOX, 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 DOCG 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 DOCG 80
- SPERI, VALPOLICELLA CLASSICO SUPERIORE "RIPASSO" (Corvina veronese, rondinella, Molinara), DOC 68
- VITICOLTORI DE CONCILII, CASSIUS, Campania 60
- VITICOLTORI STORICI, AMARONE, Veneto 100

LIGHT
BODY

MEDIUM
BODY

FULL
BODY

NON-ALCOHOLIC REFRESHERS

- HOUSE-MADE LEMONADE 5.5
flavors: raspberry, strawberry, blood orange, peach
- FRAGOLA BOLLE 6.5
strawberry, pineapple, soda water
- APULIA 6.5
mint, blueberries, lime, soda water
- SICILIAN POMPLEMO 6.5
grapefruit juice, agave nectar, lime

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
- CRAFT BEER SEASONAL ROTATOR

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

WINE BY THE GLASS OFFERED IN 6 OZ. OR 9 OZ. POUR