



SOUPS

ITALIAN SAUSAGE SOUP 8.5
cannellini beans, spinach, Italian mild sausage, parmesan breadcrumbs

CHEF'S SEASONAL SOUP 8.5

STARTERS

SPINACH-ARTICHOKE DIP 15 V
creamy spinach-artichoke dip, crostini

LENA'S CRAB DIP 17
lump crabmeat, garlic cream cheese, roasted corn, toasted crostini

ARANCINI 14 V
risotto, fresh mozzarella, house-made marinara sauce

GARLIC BREAD 10.5
focaccia, pepperoni sauce

CALAMARI 15
sautéed, grilled or flash fried with cherry peppers; spicy marinara

GARLIC-PARMESAN WINGS 15
calabrese-ranch dip

WHITE BEAN DIP 12.5 V
cannellini beans, garlic oil, sliced cucumbers, carrots, celery
add rustic bread +3

LENA'S GIANT MEATBALL 15.5
10 oz. house-made all beef meatball, fresh mozzarella stuffed, marinara sauce

HOUSE MADE DONUTS 10.5 V
½ dozen cinnamon sugar dusted apple-ricotta donuts, crème anglaise

SALADS

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

MIXED GREENS 12.5 V GF
cherry tomatoes, cucumbers, shaved red onions, radishes, red wine-garlic vinaigrette

CAESAR* 11.5
hearts of romaine, roasted garlic focaccia croutons, shaved parmesan, creamy garlic dressing

BURRATA & PROSCIUTTO 18.5 GF
18-month aged prosciutto di parma, burrata, baby heirloom tomatoes, basil, extra virgin olive oil, minus 8 vinegar, balsamic glaze

OVEN ROASTED BEET SALAD 14.5 V GF
baby spinach, red & golden beets, pickled red onions, feta cheese, sherry vinaigrette

PROSCIUTTO & ARUGULA SALAD 16.5
baby arugula, prosciutto di parma, pears, sliced red onions, shaved parmesan, roasted focaccia croutons, balsamic vinaigrette

INSALATA CON POLLO 17.5
fried chicken, baby arugula, gorgonzola cheese, bartlett pears, toasted pecans, sweet drop peppers, sweet mustard dressing

BOWLS

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

QUINOA & KALE BOWL 16 V GF
quinoa, baby kale, cucumbers, house-made guacamole, cilantro lime vinaigrette

WARM FARRO & FRISEE BOWL 15.5 V
warm farro, tomato bruschetta, house-made guacamole, white bean dip, feta, frisee, cilantro lime vinaigrette

SANDWICHES

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

LENA'S BURGER* 18
fried egg, smoked provolone, crispy pancetta, caramelized onions, roasted garlic sun dried tomato aioli, onion brioche bun

ITALIAN SAUSAGE & EGG PANINI 14
spicy italian sausage patty, fried eggs, provolone, caramelized onions, garlic aioli, ciabatta bread

GRUYERE & PROSCIUTTO MELT 15.5
prosciutto de parma, gruyere, fried egg, apple, dijon mustard, sourdough

B.E.L.T. CIABATTA SANDWICH 15
applewood smoked bacon, fried eggs, arugula, sundried tomatoes, calabrese aioli

BRUNCH SPECIALTIES

BERRIES & CREAM FRENCH TOAST 16.5 V
brioche, cinnamon mascarpone cheese, mixed berry compote

EGGS & BACON* 14
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

FRIED CHICKEN, BISCUIT & GRAVY 18
fried chicken thigh, house-made biscuit, poached eggs, italian sausage gravy

HUEVOS RANCHEROS* 15.5
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 14.5 V
oven dried tomatoes, fresh mozzarella, fresh basil; choice of breakfast potatoes or green salad

GARDEN FRITTATA 15.5 GF
all the vegetables we can think of, fresh herbs, romano cheese custard; choice of breakfast potatoes or green salad

TUSCAN SAUSAGE SCRAMBLER 16.5
italian Sausage, scrambled eggs, sauteed spinach, sundried tomatoes, grana padano, rosemary peewee potatoes

AVOCADO TOAST* 16
avocado, tomato, za'atar herb, poached egg, cilantro lime vinaigrette, multigrain toast

BREAKFAST PIZZA 18/22
white sauce, scrambled egg, fresh mozzarella, roasted red peppers, crispy bacon

HOUSE-MADE PASTA

GRILLED CHICKEN ALFREDO 19.5
creamy alfredo sauce, parmesan, house-made linguine

PENNE ALLA VODKA 17
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* 28.5
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, pepperoni, fresh mozzarella

SEASONAL ROASTED VEGETABLES 16/20 V
balsamic reduction, herbs, tomato sauce

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.

VELVET & RYE BRUNCH BEVERAGES

TABLESIDE BLOODY MARY

\$12.5 each for the first one; \$6.25 each one thereafter

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

SIGNATURE COCKTAILS

ITALIAN PALOMA 14.5

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

BLACKBERRY ROSÉ COLLINS 13.5

beefeaters, muddled blackberries, lime juice, sparkling rosé

BLOOD ORANGE "NEGRONI" 13

absolut, campari, sweet vermouth, blood orange purée

LIMONCELLO MARTINI 13.5

absolut, limoncello, lemon juice

DILETTA MARTINI 14.5

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

VIALÉ 13.5

bourbon, vermouth, aperol, orange bitters

LA DAME 14.5

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

CALABRESE MARGARITA 14.5

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

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

Devil's Backbone, Vienna Lager, VA | 5.2% 9.5

Port City, Optimal Wit, Belgian Style White Ale, VA | 4.5% 9.5

Lost Boy, Comeback Kid, Apple Cider, VA | 6.9% 10

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

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

Ashburn, VA | 5.2% 9.5

Port City, Seasonal Selection, VA

Craft Beer Seasonal Rotator

Craft Beer Seasonal Rotator

BOTTLED & CANNED BEER

Kaliber, Non-Alcoholic, Ireland | 0.05% 7.5

Pabst Blue Ribbon, American Lager, WI | 4.8% 8

Austin Eastcider's Blood Orange, Cider, TX | 5% 8.5

Dogfish Head, SeaQuench Ale, Session Sour, DE | 4.9% 8.5

Peroni Nastro Azzuro, Euro Pale Lager, IT | 5.1% 8.5

Bell's Two Hearted Ale, American-style India Pale Ale, MI | 7.25% 9

Sixpoint, Resin, Imperial IPA, NY | 9.1% 11

James River, James Bean Vanilla Oatmeal Porter, VA | 6.9% 9.5

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

FROZEN

FROSÉ 13

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

SEASONAL FROZEN 13

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 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

• Falfesi 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

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

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, Languedoc, France 9.5/14.25/32

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 Trevenzies, 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

Poderi Luigi Einaudi, Dogliani DOCG 48

Vigneti Zabù Nero d'Avola, Terre Siciliane DOC 36

• Donna Olimpia Tageto (Cabernet Sauvignon/Merlot/Petit Verdot/
Cabernet Franc), Toscana IGT 14.5/21.75/52

• 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

Reversanti Barolo, Piemonte DOCG 80

Speri, Valpolicella Classico Superiore "Ripasso"

(Corvina veronese, rondinella, Molinara), DOC 68

Viticoltori De Conciliis, Cassius, Campania 60

Viticoltori Storici, Amarone, Veneto 100

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

LIGHT
BODY

MEDIUM
BODY

FULL
BODY

LIGHT
BODY

MEDIUM
BODY

FULL
BODY