



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, 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
- 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, castelvetro 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

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

- 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

Sandwich

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

- LENA'S BURGER*** 19
smoked provolone, crispy pancetta, caramelized onions, roasted garlic-sun dried tomato aioli, onion brioche bun

House-Made Pasta

- LOBSTER RAVIOLI** 39.5
house-made lobster and shrimp ravioli, lemon-lobster cream sauce, fresh basil
- 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

Entrées

- CHICKEN RUSTICA** 28.5
herb-marinated, wood roasted half chicken, potato gnocchi with baby spinach, sun-dried tomatoes, mushrooms, lemon-parmesan butter sauce
- ANGUS RIBEYE STEAK*** 59
14oz. angus ribeye, fried rosemary-parmigiana fries, tomato salad, italian chimichurri
- 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

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

20% gratuity added to all parties of 5 or more.

V = vegetarian GF = gluten free NTS = no tomato sauce

*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 10/32
- Nino Franco "Rustico" Valdobbiadene Prosecco Superiore D.O.C.G. 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 15.4/23.25/62
- Pellegrino, Moscato, Sicilia 10/15/40
- 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 75

light
body

medium
body

full
body

Rosé

- Lena's House Rosé 9.5/14.25/32
- Mont Gravel, Languegoux, France 10/15/34
- Pietradolce Rosato, DOC, Sicilia 14/21/50
- Mirabeau Forever Summer Rose, South of France, France 11.5/17.25/46
- Figuière, Méditerranée Rosé, Provence, France 52

Red

- Toscolo Chianti D.O.C.G., Toscana 11/16.25/40
- Di Majo Norante, Sangiovese Terre degli Osci IGT 11.5/17.25/42
- Cecchi Chianti D.O.C.G., Toscana 40
- Salvalai, Pinot Noir Trevenezie, Veneto-Friuli 12.5/18.75/50
- Jezebel Pinot Noir, Oregon 14/22.5/56
- Lena's House Cabernet Sauvignon 9.5/14.25/32
- Monte Antico Toscana (Sangiovese, Merlot Cabernet), Toscana IGT 11/16.25/40
- 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 D.O.C.G. 50
- Vigneti Zabù Nero d'Avola, Terre Siciliane DOC 38
- Matane Primitivo, Puglia IGT 10/15/36
- Viticoltori De Conciliis, Cassius, Campania 62
- One Stone Cellars, Cabernet Sauvignon, Paso Robles, California 13.5/20.25/657
- Architect, Cabernet Sauvignon, Alexander Valley, California 17.5/26.25/70
- Reversanti Barolo, Piemonte D.O.C.G. 82
- Speri, Valpolicella Classico Superiore "Ripasso" (Corvina veronese, rondinella, Molinara), DOC 70
- Viticoltori Storici, Amarone, Veneto 102

light
body

medium
body

full
body

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

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 fruit & puree, 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

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Real Pizza. Real Beer. Real People.

