



BRUNCH MENU

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

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

Bowls

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

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

Sandwiches

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

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

ITALIAN SAUSAGE & EGG PANINI 14.5
spicy italian sausage patty, fried eggs, provolone, caramelized onions, garlic aioli, ciabatta bread

GRUYERE & PROSCIUTTO MELT 16
prosciutto di parma, gruyere, fried egg, apple, dijon mustard, sourdough

B.E.L.T. CIABATTA SANDWICH 15.5
applewood smoked bacon, fried eggs, arugula, sundried tomatoes, calabrese aioli

Brunch Specialties

BERRIES & CREAM FRENCH TOAST 17 V
brioche, cinnamon mascarpone cheese, mixed berry compote

EGGS & BACON* 14.5
two eggs any style, bacon, breakfast potatoes, grilled focaccia

ITALIAN EGGS BENEDICT* 18
two poached eggs, prosciutto di parma, arugula, hollandaise; choice of breakfast potatoes or green salad

FRIED CHICKEN, BISCUIT & GRAVY 18.5
fried chicken thigh, house-made biscuit, poached eggs, italian sausage gravy

HUEVOS RANCHEROS* 16
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 15 V
oven dried tomatoes, fresh mozzarella, fresh basil; choice of breakfast potatoes or green salad

SHRIMP AND GRITS 19
shrimp, creole cream sauce, italian sausage, asparagus, grape tomatoes, sunny side up egg

GARDEN FRITTATA 16 GF
all the vegetables we can think of, fresh herbs, romano cheese custard; choice of breakfast potatoes or green salad

TUSCAN SAUSAGE SCRAMBLER 17
italian sausage, scrambled eggs, sautéed spinach, sundried tomatoes, grana padano, rosemary peewee potatoes

AVOCADO TOAST* 16.5
avocado, tomato, za'atar herb, poached egg, cilantro lime vinaigrette, multigrain toast

CARBONARA PIZZA* 19/26
roasted garlic, mascarpone cheese, mozzarella, pancetta, sunny side up eggs, cracked black pepper, parmesan

House-Made Pasta

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*)

LENA'S SUNDAY GRAVY* 29.5
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 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

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 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

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

Frozen

FROSÉ 13

rosé wine, burnetts strawberry vodka, 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

Non-Alcoholic Refreshers

HOUSE-MADE LEMONADE 5.5

flavors: raspberry, blood orange, strawberry, 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

Sparkling

• Poggio Costa Prosecco Brut DOC, Veneto 9.5/34

Nino Franco "Rustico" Valdobbiadene Prosecco Superiore D.O.C.G. 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

• 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

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

• Mirabeau Forever Summer Rose, South of France, France 11/16.5/44

Pietradolce Rosato, DOC, Sicilia 44

Figuière, Méditerranée Rosé, Provence, France 50

Red

• Toscolo Chianti D.O.C.G., Toscana 10.5/15.75/38

• Di Majo Norante, Sangiovese Terre degli Osci IGT 11/16.5/40

• Cecchi Chianti D.O.C.G., 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 D.O.C.G. 48

• Vigneti Zabú Nero d'Avola, Terre Siciliane DOC 36

• Matane Primitivo, Puglia IGT 9.5/14.25/34

• 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 D.O.C.G. 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