



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 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

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

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 COAST 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

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, 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

Frozen

FROSÉ 13.5

rosé wine, burnetts strawberry vodka, strawberry purée, fresh lime juice

SEASONAL FROZEN 13.5

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, blood orange, strawberry, peach

FRAGOLA BOLLE 7

strawberry, pineapple, soda water

APULIA 7

mint, blueberries, lime, soda water

SICILIAN POMPLEMO 7

grapefruit juice, agave nectar, lime

Sparkling

• Poggio Costa Prosecco Brut DOC, Veneto 10/36

Nino Franco "Rustico" Valdobbiadene Prosecco Superiore DOPG 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 14.5/21.75/42

• 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 9.5/14.25/32

• Pietradolce Rosato, DOC, Sicilia 14/21/50

• Mont Gravet, Languedoc, France 10/15/34

• Mirabeau Forever Summer Rose, South of France, France

11.5/17.25/46

Figuière, Méditerranée Rosé, Provence, France 52

Red

• Toscolo Chianti DOPG, Toscana 11/16.5/40

• Di Majo Norante, Sangiovese Terre degli Osci IGT 11.5/17.25/42

Cecchi Chianti DOPG, 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 DOPG 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 DOPG 82

Viticoltori De Conciliis, Cassius, Campania 62

Viticoltori Storici, Amarone, Veneto 102

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