



SUMMER 2024: ALEXANDRIA RESTAURANT WEEK MENU

August 16-25, 2024 -- \$40/person

first course (choose 1)

LENA'S HOUSE SALAD V / GF

romaine, radicchio, butter lettuce, grape tomatoes, shaved red onion, castelvetrano olives, pepperoncini, shaved parmesan, creamy oregano dressing

CRISPY BRUSSEL SPROUTS V

fried garlic, calabrian chilis, balsamic glaze, calabrese chili oil, parmesan, black pepper

RED WINE POACHED PEAR & GORGONZOLA SALAD

red wine poached pear, arugula, candied walnuts, gorgonzola cheese, drizzled with a red wine-honey vinaigrette

second course (choose 1)

GNOCCI TOSCANA

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

WILD MUSHROOM PAPPARDELLE V

house-made pappardelle pasta, mixed wild mushrooms, truffle cream sauce, shaved parmesan, fresh herbs

ANY 10" PIZZA

(V / GF OPTIONS AVAILABLE)

third course (choose 1)

LEMON RICOTTA CHEESECAKE

creamy ricotta cheesecake with a hint of lemon, raspberry coulis, whipped cream

TORTA AL CIOCCOLATO GF

70% dark chocolate olive oil cake, chocolate sauce, whipped cream

TIRAMISU V

house-made lady fingers, espresso, brandy, mascarpone, cocoa

WARM POACHED PEAR

red wine poached pear, mascarpone, cinnamon whipped cream

V = vegetarian GF = gluten free

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

  @LenasWoodFire