

**50%
OFF
DRINKS**

11AM-6PM
UNTIL 7PM AT
BAR & HIGHTOPS

LYNORA'S

- SINCE 1976 -

LUNCH

SERVED 11AM - 3PM

MEATBALL MONDAYS

\$2 MEATBALLS

\$8 MARGHERITA
PIZZA

\$8 MEATBALL
PARM HERO

Antipasti

Mozzarella della Casa | 13.95 Ⓞ

ADD PROSCIUTTO \$5

Imported mozzarella, tomatoes, drizzled balsamic reduction

Bruschetta Trio | 10.50

Chopped tomato, basil, garlic, EVOO / Olive tapenade / Goat cheese, roasted peppers

Burrata | 14.95 Ⓞ

ADD PROSCIUTTO \$5

Arugula, tomatoes, EVOO, balsamic reduction

Calamari Fritti | 15.95

Lightly fried calamari, marinara sauce

Polpette della Casa | 12.95

ADD MOZZARELLA \$3

Housemade meatballs, beef and pork with tomato sauce, housemade ricotta

Salumi e Formaggi | 14.95 Ⓞ

Assortment of artisan cheese and Italian cured meats

Salads

ADD: CHICKEN 6, SHRIMP 8, SALMON 8, SKIRT STEAK 8

Insalata Mista | 7.95 Ⓡ Ⓞ

Mixed greens, bruschetta, carrots, balsamic vinaigrette

Insalata Cesare | 9.50

Romaine lettuce, housemade caesar dressing, shaved parmigiana, crostini

Antipasto Salad | 13.95 Ⓞ

Mixed greens, tomato, onion, cucumber, kalamata olives, sopressata, ham, smoked mozzarella, balsamic vinaigrette

Arugula | 8.95 Ⓞ

Arugula, shaved parmigiana, cherry tomatoes, truffle mustard vinaigrette

Sandwiches

CHOICE OF POTATO WEDGES OR SIDE HOUSE SALAD

Vegetariano | 13.95

Eggplant, mushrooms, onion, roasted peppers, mozzarella, balsamic reduction

Eggplant Parmigiana Hero | 12.95

Melted mozzarella and parmigiana, pesto spread

Short Rib Cheesesteak | 14.95

Roasted pepper, onion, mushrooms, smoked mozzarella

Chicken Parmigiana Hero | 13.95

Lightly breaded chicken, melted mozzarella, tomato sauce

Classic Italian Hero | 13.95

Soppressata, ham, capicola, provolone, lettuce, tomato, onion with red wine vinaigrette

Mozzarella e Tomato Hero | 10.95

ADD PROSCIUTTO \$4

Mozzarella, tomatoes, basil, balsamic reduction

Meatball Parmigiana Hero | 12.95

Housemade beef and pork meatballs, mozzarella, tomato sauce

Pasta

GLUTEN FREE PENNE PASTA ADD \$2

Gnocchi al Forno | 15.95

Tomato sauce, basil, mozzarella

Fettuccine Bolognese | 14.95

Slow cooked classic beef ragu

Rigatoni alla Vodka | 13.95 ADD SPECK \$2

Flambéed in vodka

Rigatoni e Polpette | 14.95

Tomato sauce, meatballs, topped with ricotta

Cannelloni al Forno | 12.95

Pork, beef, spinach, bechamel, rolled in a crepe, bolognese sauce, topped with baked mozzarella

Fusilli Carbonara | 16.95

Egg, pancetta, onion, parmigiano

Shrimp Over Linguini | 18.95

Scampi or Fra Diavolo

Tagliolini al Limone | 13.95

Lemon zest, parmigiana cream sauce

Entrees

Pollo Parmigiana | 15.95

Breaded chicken breast, mozzarella, tomato sauce, linguini

Pollo Americano | 14.95 Ⓞ

Grilled chicken over mixed vegetables

Salmon e Escarole | 18.95 Ⓞ

Wild salmon over a bed of escarole, beans and tomato

Red Snapper | 16.95

Shrimp, rosemary, white wine, garlic, lemon sauce, mixed vegetables

Blackened Grouper | 14.95

Over sautéed spinach with lemon butter

Artisan Pizza

SUBSTITUTE CAULIFLOWER CRUST \$2

Margherita | 13.95

Mozzarella, tomato sauce, extra virgin olive oil, basil

American | 18.95

Mozzarella, tomato sauce, mushrooms, ham, salami, meatballs, sausage, pepperoni

Vegetariana | 16.95

Mozzarella, artichokes, mushrooms, onion, kalamata olives, cherry tomatoes

Wild Shroom | 18.95

Mozzarella, fontina, mushrooms, ham, truffle oil

Bianca | 16.95

Mozzarella, fontina, housemade ricotta

Prosciutto e Rucola | 18.95

Tomato sauce, mozzarella, shaved parmigiana, EVOO

Sausage e Broccoli | 18.95

Smoked mozzarella, broccoli rabe

Wine

Sparkling

Prosecco, Torresella, Veneto	G / BTL 9 / 34
Moscato D'Asti, Astoria Lounge, Piedmont (Split)	10
Brut Rose, Lucien Albrecht Cremant, Alsace	12 / 44
Brut, Domaine Carneros, Napa	58
Champagne Brut, Piper Heidsieck (Half Bottle)	45
Champagne Brut, Veuve Clicquot	89

Bianco

Pinot Grigio, Caposaldo, Veneto	9 / 34
Pinot Grigio, Banfi "San Angelo," Tuscany	12 / 44
Pinot Grigio, Santa Margherita, Alto Adige	42
Riesling, Schmitt Sohne, Mosel, Germany	9 / 34
Sauvignon Blanc, Clifford Bay, Marlborough, NZ	9 / 34
Sauvignon Blanc, Cakebread Cellars, Napa	48
Sancerre, Michel Redde "Les Tullieres," Loire, France	62
Chardonnay, Lynora's, Italy	9 / 34
Chardonnay, Vina Robles, Paso Robles	11 / 42
Chardonnay, Chalk Hill, Sonoma	14 / 52
Chardonnay, BR Cohn "Sangiagomo," Sonoma	48
Chardonnay, Cakebread, Napa	76
Rose, Maison Saleya, Provence, France	11 / 42
Rose, Fattoria Sardi (Organic), Tuscany	13 / 48

Rosso

Chianti Classico, Villa Nozzole, Tuscany	13 / 48
Montepulciano D'Abruzzo, Carletto, Abruzzo	9 / 34
Barolo, Luca Bosio, Piedmont	76
Baby Amarone, Masi "Campofiorin," Verona	10 / 38
Super Tuscan, Piccini "Sasso al Poggio," Tuscany	14 / 52
Super Tuscan, Castello Banfi "ASKA," Tuscany	56
Super Tuscan, Tenuta San Guido "Guidalberto," Tuscany	88
Super Tuscan, Tenuta San Guido "Sassicaia," Tuscany	340
Brunello di Montalcino, Villa al Cortile, Tuscany	88
Pinot Noir, Hahn, Monterey	12 / 46
Pinot Noir, King Estate, Willamette, Oregon	16 / 62
Pinot Noir, Resonance (by Louis Jadot), Willamette, Oregon	60
Merlot, St. Francis, Sonoma	13 / 48
Malbec, Trivento "Amado Sur," Mendoza	10 / 38
Shiraz/Cabernet, Cape Mentelle, Western Australia	14 / 52
Cabernet Sauvignon, Lynora's, Italy	9 / 34
Cabernet Sauvignon, Banshee, Paso Robles	12 / 46
Cabernet Sauvignon, Sebastiani, Alexander Valley	16 / 60
Cabernet Sauvignon, Whitehall Lane, Napa	76
Cabernet Sauvignon, Stag's Leap, Napa	102
Cabernet Sauvignon, Silver Oak, Alexander Valley	140
Bordeaux Blend, Kuleto "Frog Prince," Napa	14 / 52
Blend, Chalk Hill Estate, Sonoma	94
Blend, Mullan Road (by Dennis Cakebread), Washington	72
Zinfandel, Boneshaker, Lodi	38

Bubbles | 10

Aperol Spritz

Aperol, prosecco, orange

The Lynora

Fragola Wild Strawberry Liqueur, prosecco, agave, fresh mint

Lillet Spritz

Lillet, prosecco, tonic, fruit, cucumber, basil

Cocktails | 12

Negroni Bianco

Junipero Gin, Thatcher's Blood Orange, Luxardo Bianco, Punt e Mes, black walnut bitters, orange

Boulevardier

Yellowstone Bourbon, Carpano Antica, Campari, chocolate bitters

Manhattan Nero

Rebel Yell Rye, Amaro Montenegro, Angostura Bitters, Drunken Cherries

Messicano

Casamigos Reposado, agave, Drunken Cherries, orange bitters

The Great Gimlet

St. George Citrus Vodka, Luxardo Maraschino, limoncello, lime, rosemary and balsamic stir

The Lime Tree

St. George Gin, cucumber, lemon, lime, agave, mint sprig, cracked salt & pepper

Limonata

Tito's Handmade Vodka, muddled lemon & basil, elderflower, agave

La Sangria (Rosso o Bianco)

Thatcher's Elderflower, St. George Spiced Pear Liqueur, chardonnay or cabernet, strawberries & peach

Martinis | 14

Vesper Martini

Nolet's Gin, Belvedere Vodka, Lillet Blanc, lemon peel

The Dirty Greek

Stoli Cucumber, Carpano Dry, kalamata olive brine, basil

Beer | 6

Domestic

TBC Chancellor
Bud Light
Miller Lite
Michelob Ultra
Saltwater Screamin' Reels IPA
Cigar City Jai Alai IPA
Cigar City Florida Cracker
Becks NA
Yuengling
White Claw (seasonal)

Import

Guinness
Heineken
Corona Light
Stella Artois
Strongbow Cider
Moretti la Rossa

Draft

Peroni Draft

LYNORA'S

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HAPPY HOUR

50% OFF DRINKS EVERYDAY

3PM-6PM @ TABLES | UNTIL 7 @ BAR

\$8

Tagliata Mista

Mixed Greens, bruschetta, carrots,
balsamic vinaigrette
ADD GRILLED CHICKEN \$6

Arancino di Riso

Fried rice balls, mozzarella, bolognese sauce

Insalata Rucola

Arugula, shaved parmigiana, truffle mustard
vinaigrette ADD GRILLED CHICKEN \$6

Bruschetta Trio

Chopped tomato, basil, garlic, EVOO / Olive
tapenade / Goat cheese, roasted peppers

\$10

Margherita Pizza

Mozzarella, tomato sauce, EVOO, basil

Melanzane alla Parmigiana

Eggplant Napoleon, imported mozzarella,
parmigiana, tomato sauce, drizzled pesto

Polpette della Casa

Housemade meatballs, beef and pork with tomato
sauce and housemade ricotta
ADD MOZZARELLA \$2

Mozzarella della Casa

Imported mozzarella, fresh tomatoes,
drizzled balsamic reduction
ADD PROSCIUTTO \$5

Insalata di Spinaci e Barbabietola

Baby spinach, roasted beets, goat cheese,
candied walnuts, blood orange vinaigrette
ADD GRILLED CHICKEN \$6

\$12

Fettuccine Bolognese

Slow cooked beef ragu

Calamari Fritti

Lightly fried calamari and classic
marinara sauce

P.E.I. Mussels

Marinara sauce or garlic oil
ADD PASTA \$5

Gnocchi al Forno

Tomato sauce, fresh mozzarella

Rigatoni alla Vodka

Flambéed in vodka

ADD SPECK \$2

Cannelloni al Forno

Pork, beef, spinach, béchamel, rolled
in a crepe, bolognese sauce, topped with
baked mozzarella

Picante Pizza

Pepperoni, salami, hot cherry
peppers, mozzarella

Bianca Pizza

Mozzarella, fontina, housemade ricotta

Burrata

Arugula, tomatoes, EVOO,
balsamic reduction
ADD PROSCIUTTO \$5

Fusilli Amatriciana

Pancetta, pecorino cheese, red onion, tomato

Stracciatella e Olive

Castelvetro olives and stracciatella
served with focaccia

Tagliolini al Limone

Lemon zest, parmigiana cream sauce

\$14

Vongole

Sautéed clams, your choice of garlic,
white wine and EVOO or classic marinara
ADD PASTA \$5

Americano Pizza

Mozzarella, tomato sauce, mushrooms, salami,
meatballs, sausage, pepperoni

Salumi e Formaggi

Assortment of meats and cheeses

Vegetariana Pizza

Mozzarella, artichokes, mushrooms, cherry
tomatoes, kalamata olives, onions

Fusilli Carbonara

Onion, pancetta, egg, parmigiano

Wine

Sparkling

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Beer | 6

Domestic

TBC Chancellor
Bud Light
Miller Lite
Michelob Ultra
Saltwater Screamin' Reels IPA
Cigar City Jai Alai IPA
Cigar City Florida Cracker
Becks NA
Yuengling
White Claw (seasonal)

Import

Guinness
Heineken
Corona Light
Stella Artois
Strongbow Cider
Moretti la Rossa

Draft

Peroni Draft