

BRUNCH

Soups

- ITALIAN SAUSAGE SOUP** 8
cannellini beans, spinach, Italian mild sausage, parmesan
breadcrumbs
- CHEF'S SEASONAL SOUP** 8

Salads

- add: grilled salmon* +8, chicken +6, shrimp +7, or steak* +11*
- MIXED GREENS** 9 **V GF**
cherry tomatoes, cucumbers, shaved red onions, radishes, red
wine-garlic vinaigrette
- CAESAR*** 11
hearts of romaine, roasted garlic focaccia croutons, shaved
parmesan, creamy garlic dressing
- BURRATA & PROSCIUTTO** 18 **GF**
18-month aged prosciutto di parma, burrata, baby heirloom
tomatoes, basil, extra virgin olive oil, balsamic glaze

- PROSCIUTTO & ARUGULA SALAD** 13.5
baby arugula, prosciutto di parma, pears, sliced red onions,
shaved parmesan, roasted focaccia croutons, balsamic vinaigrette

Starters

- SPINACH-ARTICHOKE DIP** 11 **V**
creamy spinach-artichoke dip, crostini
- LENA'S CRAB DIP** 15.5
lump crabmeat, garlic cream cheese, roasted corn, toasted crostinis
- GARLIC BREAD** 8
focaccia, pepperoni sauce
- CALAMARI** 13
sautéed, grilled or flash fried with cherry peppers; spicy marinara
- GARLIC-PARMESAN WINGS** 13
calabrese-ranch dip
- WHITE BEAN DIP** 10 **V**
cannellini beans, garlic oil, sliced cucumbers, carrots, celery

- LENA'S ANTIPASTO PLATTER** 25
prosciutto di parma, sopressata, marinated olives, marcona
almonds, house-made giardinera, stuffed sweet peppadew, fresh
mozzarella, parmesan, dried figs *(serves minimum of two)*

Entrées

- GRILLED SALMON & FREGOLA** 20
charred yellow corn, peas, roasted golden beets, red peppers,
fresh plum tomato, fregola pasta, parmesan butter cream sauce
- EGGPLANT PARMIGIANA** 17.5 **V**
breaded eggplant, marinara, fresh mozzarella, extra long hand cut
spaghetti

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

  @LenasWoodFire #LenasFullBloom

Brunch Specialties

- HOUSE MADE DONUTS** 9 **V**
½ dozen cinnamon sugar dusted apple-ricotta donuts, crème anglaise
- EGGS & BACON*** 12
two eggs any style, bacon, breakfast potatoes, grilled focaccia
- ITALIAN EGGS BENEDICT*** 16
two poached eggs, prosciutto di parma, arugula, hollandaise; choice of breakfast potatoes or green salad
- STEAK & EGGS*** 18
5 oz. hanger steak, two farm fresh eggs* any style, spicy marinara, onions, roasted pepper, basil, ciabatta
- CAPRESE OMELET** 13 **V**
oven dried tomatoes, fresh mozzarella, fresh basil; choice of breakfast potatoes or green salad
- GARDEN FRITTATA** 13 **GF**
all the vegetables we can think of, fresh herbs, romano cheese custard; choice of breakfast potatoes or green salad
- BISCUIT & GRAVY** 13.5
buttermilk biscuit, sweet italian sausage-rosemary gravy, poached eggs*
- ITALIAN SAUSAGE & EGG PANINI** 13
spicy italian sausage patty, fried eggs, provolone, caramelized onions, garlic aioli, ciabatta bread
- BREAKFAST PIZZA** 17/21
white sauce, scrambled egg, fresh mozzarella, crispy bacon
- LENA'S SUNDAY GRAVY*** 25
lena's 24-hour slow simmered tomato gravy, meatballs, beef braciola, parmesan, sweet italian sausage, house made spaghetti, sunny side up egg

House-Made Pasta

- GRILLED CHICKEN ALFREDO** 17
creamy alfredo sauce, parmesan, house-made linguine
- PENNE ALLA VODKA** 15
roasted red peppers, parmesan, sun dried tomatoes, vodka tomato sauce, house-made penne
(add chicken +6, shrimp +7, salmon +8 or steak* +11)*
- CASARECCE VEGETABLE PASTA** 16 **V**
seasonal farmers market vegetables, house-made casarecce pasta, white wine, creamy basil pesto
(add chicken +6, shrimp +7, salmon +8 or steak* +11)*
- LASAGNA** 18
bolognese, béchamel, fresh mozzarella

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** 15/19 **V**
fresh mozzarella, crushed san marzano tomatoes, plum tomatoes, basil, olive oil
- PROSCIUTTO & ARUGULA** 17/21
prosciutto di parma, arugula, fresh mozzarella, parmesan
- DI CARNE** 17/23
sweet italian sausage, prosciutto, pepperoni, fresh mozzarella
- SEASONAL ROASTED VEGETABLES** 14/18 **V**
balsamic reduction, herbs, tomato sauce
- PEPPERONI** 17/21
tomato sauce, mozzarella, hand cut pepperoni
- SAUSAGE & PEPPERS** 17/21
mild italian sausage, caramelized onions, roasted red peppers, smoked provolone
- CHICKEN-CALABRESE RANCH PIZZA** 18/21
fresh mozzarella, calabrese ranch, grilled chicken, pepperoni, roasted peppers
- MUSHROOM** 15/19 **V NTS**
béchamel, wood roasted wild mushrooms, mozzarella, truffle oil
- DIAVOLA** 17/22
spicy sopressata salami, mozzarella, fried kale, calabrese pepper hot honey
- MEATBALL** 17/21
house-made all beef meatball slices, roasted garlic oil, ricotta, basil, mozzarella



FullBLOOM Beverages

Bloddy Mary

\$10 for the first one; \$5 each one thereafter

Bellinis

\$9 for the first one; \$4.5 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 18

your choice of four 5 oz. signature or classic mimosa's & bellini's

Signature Cocktails

ITALIAN PALOMA 13.5

altos reposado tequila, san pellegrino grapefruit soda, fresh citrus juice

BLACKBERRY ROSÉ COLLINS 12.5

beefeaters, muddled blackberries, lime juice, sparkling rosé

BLOOD ORANGE "NEGRONI" 12

absolut, campari, sweet vermouth, blood orange purée

LIMONCELLO MARTINI 12.5

absolut, limoncello, lemon juice

ZENZERO 11.5

bombay sapphire, ginger shrub, grapefruit bitters, tonic

VIALÉ 12.5

bourbon, vermouth, aperol, orange bitters

LA DAME 13

monkey 47 gin, galliano, lemon juice, lemon bitters, mint

CALABRESE MARGARITA 13.5

altos reposado tequila, triple sec, calabrese peppers, fresh lemon & lime juice

Draft Beer

Lionshead Pilsner, Bavarian Pilsner, PA | 4.5% 8

Stella Artois, Belgian Lager, Belgium | 5% 8.5

Fairwinds Quayside Kölsch, German Golden Ale, VA | 4.5% 8.5

Devil's Backbone, Vienna Lager, VA | 5.2% 8.5

Port City, Optimal Wit, Belgian Style White Ale, VA | 4.5% 8.5

Lost Boy, Comeback Kid, Apple Cider, VA | 6.9% 9

Denizens Southside Rye IPA, MD | 7.2% 8.5

Vasen Lager, Golden Lager, VA | 5.1% 9

Three Notch'd, 40 Mile IPA, VA | 6% 8.5

Stone, Indian Pale Ale, VA | 6.9% 8.5

Solace Suns Out Hops Out, Session IPA, VA | 4.8% 8.5

New Realm, Hazy Like a Fox, New England Style IPA, VA | 6.5% 8.5

Guinness Stout, Irish Dry Stout, Ireland | 4.2% 10.5

Port City, Seasonal Selection, VA

Sam Seasonal

Seasonal Rotator

Bottled & Canned Beer

Kaliber, Non-Alcoholic, Ireland | 0.05% 7

Pabst Blue Ribbon, American Lager, WI | 4.8% 7.5

Austin Eastcider's Blood Orange, Cider, TX | 5% 8

Dogfish Head, SeaQuench Ale, Session Sour, DE | 4.9% 8

Peroni Nastro Azzuro, Euro Pale Lager, IT | 5.1% 8

Bell's Two Hearted Ale, American-style India Pale Ale, MI | 7.25% 9.5

Sixpoint, Resin, Imperial IPA, NY | 9.1% 10.5

James River, James Bean Vanilla Oatmeal Porter, VA | 6.9% 9

Non-Alcoholic Refreshers

HOUSE-MADE LEMONADE 5

flavors: raspberry, strawberry, blood orange, peach

FRAGOLA BOLLE 4.5

strawberry, pineapple, soda water

APULIA 5.5

mint, blueberries, lime, soda water

SICILIAN POMPLEMO 5.5

grapefruit juice, agave nectar, lime

Frozen

FROSÉ 12.5

rosé wine, absolut strawberry juice, strawberry purée, fresh lime juice

SEASONAL FROZEN 12.5

Sparkling

- La Marca Prosecco DOC, Veneto 9/32
- Nino Franco "Rustico" Valdobbiadene Prosecco Superiore DOCG 49
- Riondo Prosecco Rosé, Veneto IGT 10/36
- Molo 8 Lambrusco, Mantovano DOC 30

White

- Lena's House Pinot Grigio 8/12/26
- Benvolio Pinot Grigio, Friuli, Graves DOC 28
- Tasca d'Almerita, Sicilia Regaleali Bianco, Sicily 10/15/36
- Maso Canali Pinot Grigio, DOC Trentino 11/16.5/40
- Mokoroa Sauvignon Blanc, New Zealand 11/16.5/40

LIGHT BODY

- Tormaresca Chardonnay, Puglia IGT 10/15/36
- Primo Bianco Mesa, Vermentino, Di Sardegna DOC 10/15/36
- The Pairing, Chardonnay, Sta Rita Hills, Santa Barbara California 68

MEDIUM BODY

- Feudi Di San Gregorio, Falanghina, Sannio, Campania 12/18/44
- Annabella, Chardonnay, Napa Valley, California 10/15/36
- Castello della Sala "Bramito del Cervo" Chardonnay, Umbria IGT 56

FULL BODY

Rosé

- Lena's House Rosé 8/12/26
- Santa Cristina "Cipresseto," Toscana IGT 11/16.5/40
- Mont Gravet, Languegoux, France 9/13.5/30
- Pietradolce Rosato, DOC, Sicilia 42

Red

- Kris Pinot Noir, Sicilia 10/15/36
- Toscolo Chianti DOCG, Toscana 9/13.5/32
- Di Majo Norante, Sangiovese Terre degli Osci IGT 8/12/32
- Cecchi Chianti DOCG, Toscana 36
- Jezebel Pinot Noir, Oregon 14/21/52
- De Lancellotti, La Sorella Pinot Noir, Oregon 72

LIGHT BODY

- Lena's House Cabernet Sauvignon 8/12/26
- Santa Cristina "Le Maestrelle," IGT (Sangiovese/Merlot/Syrah), Toscana 36
- Allegrini "Palazzo della Torre," Veronese IGT, (Corvina Veronese/Rondinella/Sangiovese) Veneto 52
- Cusumano Nero d'Avola, Terre Sicilia IGT 34

MEDIUM BODY

- Donna Olimpia Tageto (Cabernet Sauvignon/Merlot/Petit Verdot/Cabernet Franc), Toscana IGT 13/19.5/48
- Matane Primitivo, Puglia IGT 9/13.5/32
- Allegrini Valpolicella DOC (Corvina Veronese/Rondinella), Veneto 48
- Villa al Cortile "Riserva" Brunello di Montalcino, Toscana DOCG 99
- Terrabianca Campaccio IGT, (Sangiovese/Cabernet Sauvignon), Toscana 69
- Reversanti Barolo, Piemonte DOCG 78
- Quilt, Cabernet Sauvignon, Napa Valley, California 25/37.5/100

FULL BODY

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

Live life in full bloom. Share your moments with us.

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