



LENNY'S

PIZZA & ITALIAN GRILL

LAVALLETTE, NEW JERSEY, SINCE 1982

***Homemade Tomato
"Sauce"***

Also known as gravy, Sunday sauce, or red sauce. Handed down from generation to generation, our traditional family recipe is prepared with vine ripened tomatoes, slowly cooked with fresh herbs and flavorful pork and veal.
A true "tomato ragu"

Homemade Marinara

Chunks of plum tomatoes simmered with roasted garlic and herbs.

Order Online: LennysLavallette.com

APPETIZERS & SIDES

Chicken Fingers	5pc	10pc	20pc	24pc
Juicy tenders fried until golden brown and served with honey mustard.	8.75	17.00	34.00	39.00
Buffalo Tender	5pc	10pc	20pc	24pc
Chicken tenders smothered in a spicy buffalo sauce. Served with bleu cheese.	9.00	18.00	35.00	42.00
Buffalo Wings	4pc	8pc	16pc	24pc
Jumbo chicken wings smothered in a buffalo sauce. Served with bleu cheese.	6.00	12.00	24.00	34.00
Mozzarella Sticks	6pc	12pc	18pc	24pc
Lightly breaded and fried until golden brown. Served with tomato sauce.	7.00	13.50	20.00	26.00
HOUSESPECIALTY Clams Casino GF	6pc	12pc	18pc	24pc
Littleneck clams stuffed with red peppers, red onions and topped with crispy bacon.	9.95	19.80	29.00	38.00
HOUSESPECIALTY Mussels Marinara GF	12pc	24pc	36pc	
Prince Edward Island mussels sautéed in mild, medium, or hot marinara sauce.	11.50	23.00	34.00	
Meatballs or Sausage	2pc	4pc	16pc	20pc
In house made tomato sauce.	4.50	9.00	36.00	45.00
Garlic Knots	3pc	6pc	9pc	12pc
Served with tomato sauce.	2.75	5.50	8.00	10.50
Fried Calamari	14.00			
Fresh calamari fried until golden brown. Served with choice of mild, medium, or hot marinara sauce.				
Buffalo Calamari	14.00			
Tender rings of calamari lightly fried tossed with our house made buffalo sauce. Topped with diced tomatoes and onions. Served with blue cheese dressing.				
Fried Meat Ravioli	(4) 8.95			
Breaded meat filled ravioli golden fried. Served with tomato sauce for dipping.				
Mozzarella and Tomato GF	9.75			
Fresh mozzarella and tomatoes with roasted red peppers, balsamic glaze, and extra virgin olive oil.				
Charcuterie and Cheese Platter GF	13.50			
Prosciutto de parma, sopressata, sharp provolone, house roasted peppers, assorted olives, and sliced plum tomatoes.				
Veggie Platter GF	8.50			
House roasted eggplant, zucchini, and yellow squash layered with fresh mozzarella, basil, and our house roasted peppers. Drizzled with extra virgin olive oil and balsamic glaze.				
Garlic Bread	5.95			
Fresh Italian bread made with garlic butter and romano cheese. Topped with parsley and mozzarella cheese.				
With Fresh Sliced Tomatoes	7.25			
French Fries	5.00			
Crispy and golden brown.				
Sautéed Spinach GF	5.95			
Prepared with garlic and olive oil.				
Sautéed Broccoli GF	4.95			
Prepared with garlic and olive oil.				
Sautéed Broccoli Rabe GF	8.95			
Prepared with garlic and olive oil.				
Add 3 Shrimp	8.00			
Add Sausage	4.00			

SALADS & SOUPS

GF = GLUTEN FREE

BEVERAGES

Bottled Water	1.75
Coffee	1.95
Tea	1.95
Cappuccino	4.50
Espresso	2.75
Double Espresso	4.50
Milk	2.75
Chocolate Milk	2.95
Pellegrino (Liter)	5.95
Apple Juice	3.00
Coke Products (glass)	3.00
Coke, Diet Coke, Sprite, Birch Beer, Ginger Ale, Gold Peak Sweetened Tea, Gold Peak Unsweetened Black Tea	



TOP YOUR SALAD

Grilled Chicken Breast	5.00	Salmon	8.00	3 Jumbo Shrimp	8.00
Garden Salad GF	8.95	HOUSE SPECIALTY Tuscan Salad GF	13.95		
Romaine lettuce, tomatoes, onions, black olives, marinated vegetables, and provolone cheese in a vinaigrette dressing.		Mixed field greens and arugula with sliced prosciutto, red roasted peppers, and parmesan shavings tossed in a balsamic vinaigrette dressing.			
Classic Caesar Salad	8.95	Antipasto Salad GF	13.95		
Crisp hearts of romaine lettuce, croutons, and parmesan shavings. Served with creamy Caesar dressing.		Romaine lettuce, tomatoes, onions, marinated vegetables, black olives, provolone cheese, ham, salami, and capicola Served in a vinaigrette dressing.			
Mixed Green & Arugula Salad GF	2.50	Organic Chopped Kale and Apple Salad GF	10.95		
Field greens, arugula, crumbled bleu cheese, walnuts, and sliced roasted pears, tossed in a raspberry vinaigrette.		Organic kale, green apples, and sharp provolone cheese tossed with a red wine and olive oil vinaigrette.			
Calamari Salad GF	11.95				
Chilled calamari tossed with fresh lemon, herbs, and olive oil. Served over a bed of field greens.					

ALL SOUPS MADE FRESH DAILY

Homestyle Chicken Noodle	Pint 6.50
White Bean Pasta E Fagioli	Pint 6.50

FROM THE SEA

Served With Fresh Dinner Rolls And A Side Salad.
Sorry, No Substitutions.

Calamari Marinara	21.00	Shrimp Scampi	24.95
Calamari sautéed with garlic and herbs in a marinara wine sauce. Tossed with linguini.		6 jumbo shrimp sauteed with house roasted button mushrooms and garlic. Finished with a velvety lemon, butter and wine sauce tossed with linguini.	
Calamari Fra Diavolo	21.00	Shrimp Fra Diavolo	24.95
Calamari sauteed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.		6 jumbo shrimp sauteed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.	
HOUSE SPECIALTY Salmon Piccata	24.00	Shrimp Danielle	25.95
Delicately seared fresh salmon filet in a velvety lemon, butter and wine sauce, with tomatoes, capers and garlic served over Yukon mashed potatoes.		Sauteed onions, prosciutto, and asparagus tips tossed with penne pasta and 5 shrimp in a brandy cream sauce. Drizzled with white truffle oil.	
NEW Flounder Oreganata	24.00	Shrimp Parmigiana	24.95
Filet of flounder topped with seasoned and moistened breadcrumbs and a lemon wedge. Served over spaghetti.		6 jumbo shrimp breaded and fried. Topped with marinara and melted mozzarella. Served with a side of linguini.	
Shrimp Piccata	24.95		
6 shrimp pan seared in a velvety lemon, butter and wine sauce with tomatoes, capers, and garlic. Served over linguini.			
Shrimp Marinara	24.95		
6 jumbo shrimp sauteed with garlic and herbs in a marinara wine sauce and tossed with linguini.			

CHICKEN ENTREES

Served With Fresh Dinner Rolls And A Side Salad.
Sorry, No Substitutions.

Most Entrees Are Dusted In Flour And Pan Seared.

Chicken Marsala	20.95	HOUSE SPECIALTY	
Seared chicken breast with house roasted button mushrooms. Served in a demi glaze with a kiss of marsala wine over spaghetti.		Chicken Elizabeth	21.95
Chicken Francaise	20.95	Pan seared chicken, wilted spinach, house roasted peppers, and melted fresh mozzarella. Served in a veal reduction with a kiss of marsala sauce over Yukon mashed potatoes. Topped with frizzled onions.	
Egg battered chicken sauteed in a velvety lemon, butter and wine sauce over spaghetti.		Grilled Chicken and Broccoli	20.95
Chicken Piccata	20.95	Grilled chicken and sauteed broccoli and garlic. Served over penne, with a velvety lemon sauce.	
Egg battered chicken breast with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.		Chicken Saltimbocca	21.95
Chicken Parmigiana	20.95	Egg battered chicken topped with wilted spinach, melted mozzarella, and crispy prosciutto. Served in a veal demi glaze over spaghetti.	
Breaded chicken cutlet lightly fried. Topped with homemade tomato sauce and melted mozzarella over spaghetti.		Grilled Chicken Bruschetta	20.95
Chicken Cacciatore	21.95	Grilled chicken topped with chilled fresh cherry tomatoes, crisp red onions and fresh basil tossed in a roasted pepper and garlic puree, served over penne pasta drizzled with balsamic glaze and pecorino romano cheese.	
Pan seared chicken breast sautéed with roasted green peppers, onions and mushrooms in a marinara wine sauce over fettuccini topped with a Romano cheese crust.			

DESSERTS

Chocolate Blackout Cake	6.00
Delicious rich double layered chocolate cake.	
New York Style Cheesecake	6.00
A creamy and delicious slice of cheesecake.	
Limoncello Cake	6.95
Decadent cake with a creamy lemon custard filling topped in a layer of lemon mascarpone.	
Two Mini Cannolis	3.95

VEAL ENTREES

Served With Fresh Dinner Rolls And A Side Salad.
Sorry, No Substitutions.

Veal Milanese	25.95	Veal Parmigiana	25.95
Egg battered and breaded veal cutlet fried in olive oil. Served with a side of mixed green salad.		Breaded veal cutlet lightly fried. Topped with our homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.	

ON THE LIGHTER SIDE

Sorry, No Substitutions.

Salmon and Spinach GF 24.00	Shrimp and Spinach GF 24.00
Salmon over wilted spinach with roasted potatoes and garnished with roasted red pepper purée.	6 tender shrimp served over sautéed wilted spinach and mashed potatoes in a white seafood broth.
Grilled Chicken and Broccoli Rabe GF 22.00	
Grilled chicken sautéed with broccoli rabe and garlic. Served with roasted potatoes and garnished with roasted red pepper purée.	

PASTA

*Served With Fresh Dinner Rolls And A Side Salad.
Gluten Free Pasta Available. Sorry, No Substitutions.*

TOP YOUR PASTA

Grilled Chicken Breast 5.00	Salmon 8.00	3 Shrimp 8.00	
Spaghetti			
With Meat Sauce 16.95			Penne Vodka 17.95
With Meatballs or Sausage 16.95			Pasta sauteed with prosciutto and onions in a pink tomato cream sauce.
Cheese Ravioli 16.95			Gnocchi 16.00
6 cheese ravioli topped with extra virgin olive oil, basil and tomato sauce.			Potato and semolina dumplings, with extra virgin olive oil, fresh basil, and tomato sauce.
Meat Ravioli 16.95			Cavatelli With Broccoli and Garlic 17.95
6 jumbo ravioli filled with seasoned ground beef. Topped with olive oil, fresh basil, and tomato sauce.			Cavatelli with broccoli sautéed with garlic and olive oil in a romano cheese sauce.
Cheese Tortellini 15.95			Cavatelli With Tomato Sauce 15.50
Ring shaped pasta filled with ricotta and topped with extra virgin olive oil, fresh basil, and tomato sauce.			Linguini Carbonara 17.95
Tortellini Alfredo 18.95			Pasta tossed with prosciutto, peas, and onions, in a cream sauce.
Tortellini filled with ricotta. Tossed in a rich cheese and cream sauce.			HOUSE SPECIALTY
Fettuccine Alfredo 17.95			Linguini with Garlic and Oil 17.95
Fettuccine noodles tossed in a rich cheese, cream sauce.			Tossed with sauteed garlic and extra virgin olive oil.
Penne, Linguini, or Spaghetti 14.95			Linguini with Clam Sauce 19.95
Topped with extra virgin olive oil, fresh basil, and tomato sauce or marinara.			Baby clams sauteed with extra virgin olive oil, garlic, white wine, and fresh herbs. Choice of red or white clam sauce.

BAKED PASTA & EGGPLANT

*Served With Fresh Dinner Rolls And A Side Salad. Sorry, No Substitutions
Our Tomato Sauce Contains Meat.*

Stuffed Shell 16.95	Baked Ziti 15.95
4 plump pasta shells stuffed with ricotta. Topped with tomato sauce and melted mozzarella.	Topped with tomato sauce, mozzarella, and ricotta. Baked until golden.
HOUSE SPECIALTY Lasagna 18.95	Eggplant Parmigiana 19.95
Sheets of pasta layered with seasoned meat, ricotta, and tomato sauce. Baked golden.	Fresh eggplant fried and topped with our homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.
Homemade Manicotti 16.95	Rolled Eggplant 20.95
3 large pasta tubes stuffed with ricotta. Topped with tomato sauce and mozzarella.	Eggplant stuffed with ricotta and mozzarella. Topped with homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.

KIDS MENU

Baked Ziti 8.00
Cheese Ravioli 8.00
4 ravioli topped with tomato sauce.
Plain Pasta 6.50
Choice of butter or ricotta cheese.
Spaghetti with Meatball 8.00
Chicken Parmigiana 9.00
Served with spaghetti.
Chicken Fingers 9.00
3 juicy chicken tenders served with fries and honey mustard.

STROMBOLI & CALZONES

	Small Serves 1	Family Serves 3-4
Stromboli	8.50	19.50
Stuffed with mozzarella cheese, and choice of pizza toppings. Toppings extra.		
Calzone	8.50	19.50
Filled with mozzarella, ricotta cheese and choice of pizza toppings. Toppings extra.		
Toppings (each)	1.25	3.00
Side of Sauce75	2.00

HOMEMADE TOMATO "SAUCE"

Also known as gravy, Sunday sauce, or red sauce. Handed down from generation to generation, our traditional family recipe is prepared with vine ripened tomatoes, slowly cooked with fresh herbs and flavorful pork and veal. A true "tomato ragu"

HOMEMADE MARINARA

Chunks of plum tomatoes simmered with roasted garlic and herbs.

PIZZA

Personal and Gluten Free Pizzas Available to add for 4.75!

	Personal 10" Serves 1	Medium 14" Serves 2-3	Large 16" Serves 3-4
Cheese Pizza	8.50	13.95	14.95
Choice of thin crust or regular			
HOUSE SPECIALTY Sicilian Cheese Pizza (Square 16")			20.00
A true Sicilian pie! Prepared in a square pan that has been lightly coated with olive oil. Then twice baked to achieve a crispy and golden-brown crust.			

TOPPINGS

Whole Toppings (each) 3.00	Personal or Half Toppings (each) 1.50	Special! Any 5 Toppings for an Additional 12.25
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CHOICE OF TOPPINGS

Sausage, Pepperoni, Crisp Bacon, Ham, Meatballs, Anchovies, Mushrooms, Black Olives, Roasted Peppers, Roasted Garlic, Spinach, Green Peppers, Sliced Tomatoes, Sun-Dried Tomatoes, Artichoke Hearts, Pineapple, Onions, Broccoli, Eggplant, Fresh Basil, Extra Cheese

GOURMET PIES

	Personal 10" Serves 1	Medium 14" Serves 2-3	Large 16" Serves 3-4
Pizza Fresca	10.75	18.95	19.95
Fresh mozzarella, sliced tomatoes, and fresh basil.			
White Pizza	10.00	18.20	19.20
Mozzarella, ricotta, and romano cheese. Available with roasted garlic.			
Gourmet Veggie Pizza	15.00	26.00	27.00
Topped with tomato sauce, mozzarella, sun-dried tomatoes, roasted peppers, broccoli, roasted garlic, and onions.			
Mixed Grilled Veggie Pizza	15.00	25.00	26.00
Grilled zucchini, yellow squash, roasted red peppers, eggplant, black olives, red onions, and fresh mozzarella. Drizzled with a balsamic glaze.			
Hawaiian Pizza	11.50	19.50	20.50
Topped with tomato sauce, mozzarella, crispy bacon, and pineapple.			
Buffalo Chicken Pizza	12.50	23.00	24.00
Chunks of breaded chicken, buffalo sauce, and bleu cheese.			
Chicken Parmigiana Pizza	12.00	22.00	23.00
Chunks of breaded chicken, our homemade tomato sauce, mozzarella, and romano cheese.			
Baked Ziti Pizza	11.75	21.00	22.00
Topped with tomato sauce, ziti pasta, mozzarella, and ricotta.			
HOUSE SPECIALTY Nonna Rosalia Pizza	10.75	18.95	19.95
Baked with mozzarella cheese, then topped with a light garlic plum tomato sauce, with fresh basil, cracked black pepper, and romano cheese shavings. Drizzled with extra virgin olive oil.			
Chicken Pesto* Salad Pizza	14.50	24.00	25.00
Mozzarella cheese and pesto spread, topped with grilled chicken and field green salad. *Pesto contains nuts and cheese.			



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