



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

GF = GLUTEN FREE

APPETIZERS & SIDES

Chicken Fingers Juicy tenders fried until golden brown and served with honey mustard.	5pc 11.00	10pc 22.00	20pc 44.00	24pc 48.00
Buffalo Tender Chicken tenders smothered in a spicy buffalo sauce. Served with bleu cheese.	5pc 11.50	10pc 23.00	20pc 46.00	24pc 50.00
Buffalo Wings Jumbo chicken wings smothered in a buffalo sauce. Served with bleu cheese.	4pc 8.00	8pc 16.00	16pc 32.00	24pc 48.00
Mozzarella Sticks Lightly breaded and fried until golden brown. Served with tomato sauce.	6pc 9.00	12pc 18.00	18pc 27.00	24pc 36.00
HOUSE SPECIALTY Clams Casino GF Littleneck clams stuffed with red peppers, red onions and topped with crispy bacon.	12.00	24.00	36.00	48.00
HOUSE SPECIALTY Mussels Marinara GF Prince Edward Island mussels sauteed in mild, medium, or hot marinara sauce.	12pc 18.00	24pc 28.00	36pc 42.00	
Meatballs or Sausage In house made tomato sauce.	2pc 5.50	4pc 11.00	16pc 44.00	20pc 55.00
Garlic Knots Served with tomato sauce.	3pc 3.50	6pc 7.00	9pc 10.50	12pc 14.00
Fried Calamari Fresh calamari fried until golden brown. Served with choice of mild, medium, or hot marinara sauce.	16.00			
Buffalo Calamari Tender rings of calamari lightly fried tossed with our house made buffalo sauce. Topped with diced tomatoes and onions. Served with blue cheese dressing.	16.00			
Fried Meat Ravioli (4) Breaded meat filled ravioli golden fried. Served with tomato sauce for dipping.	11.00			
Mozzarella and Tomato GF Fresh mozzarella and tomatoes with roasted red peppers, balsamic glaze, and extra virgin olive oil.	11.00			
Charcuterie and Cheese Platter GF Prosciutto de parma, sopressata, sharp provolone, house roasted peppers, assorted olives, and sliced plum tomatoes.	15.50			
Veggie Platter GF 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.	9.00			
Garlic Bread Fresh Italian bread made with garlic butter and romano cheese. Topped with parsley and mozzarella cheese.	7.00			
With Fresh Sliced Tomatoes	8.50			
French Fries Crispy and golden brown.	7.00			
Sautéed Spinach GF Prepared with garlic and olive oil.	7.00			
Sautéed Broccoli GF Prepared with garlic and olive oil.	6.00			
Sautéed Broccoli Rabe GF Prepared with garlic and olive oil.	9.95			
Add 3 Shrimp	9.00			
Add Sausage	4.00			

SHAREABLE SALADS & SOUPS

TOP YOUR SALAD					
Grilled Chicken Breast	Salmon		3 Jumbo Shrimp		
5.00	9.00		9.00		
	Small	Large	Small	Large	
Garden Salad GF Romaine lettuce, tomatoes, onions, black olives, marinated vegetables, and provolone cheese in a vinaigrette dressing.	8.95	10.95	13.95	15.95	
Classic Caesar Salad Crisp hearts of romaine lettuce, croutons, and parmesan shavings. Served with creamy Caesar dressing.	8.95	10.95	11.95	13.95	
Mixed Green & Arugula Salad GF Field greens, arugula, crumbled bleu cheese, walnuts, and sliced roasted pears, tossed in a raspberry vinaigrette.	12.50	14.50	10.95	12.95	
HOUSE SPECIALTY Tuscan Salad GF Mixed field greens and arugula with sliced prosciutto, red roasted peppers, and parmesan shavings tossed in a balsamic vinaigrette dressing.	13.95	15.95			

ALL SOUPS MADE FRESH DAILY

Homestyle Chicken Noodle	Pint 7.00	Quart 12.00
White Bean Pasta E Fagioli	Pint 7.00	Quart 12.00

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	9.50	15.95	16.95
Choice of thin crust or regular			
HOUSE SPECIALTY Sicilian Cheese Pizza (Square 16")			22.00
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.			
Whole Toppings (each) 3.50	TOPPINGS Personal or Half Toppings (each) 1.75	Special! Any 5 Toppings for an Additional 14.00	

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	12.00	20.25	21.95
Pizza sauce, fresh mozzarella, sliced tomatoes, and fresh basil.			
White Pizza	11.50	20.25	21.25
Mozzarella, ricotta, and romano cheese. Available with roasted garlic.			
Gourmet Veggie Pizza	16.50	29.95	30.95
Topped with pizza sauce, mozzarella, sun-dried tomatoes, roasted peppers, broccoli, roasted garlic, and onions.			
Mixed Grilled Veggie Pizza	16.50	27.00	28.00
Grilled zucchini, yellow squash, roasted red peppers, eggplant, black olives, red onions, and fresh mozzarella. Drizzled with a balsamic glaze.			
Hawaiian Pizza	13.00	22.95	23.95
Pizza sauce, mozzarella, crispy bacon, and pineapple.			
Buffalo Chicken Pizza	14.00	25.00	26.00
Chunks of breaded chicken, buffalo sauce, and bleu cheese.			
Chicken Parmigiana Pizza	13.50	24.00	25.00
Chunks of breaded chicken, our homemade tomato sauce, mozzarella, and romano cheese.			
Baked Ziti Pizza	13.25	23.00	24.00
Topped with tomato sauce, ziti pasta, mozzarella, and ricotta.			
HOUSE SPECIALTY Nonna Rosalia Pizza	12.00	20.95	21.95
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	15.50	26.00	27.00
Mozzarella cheese and pesto spread, topped with grilled chicken and field green salad. *Pesto contains nuts and cheese.			

STROMBOLI & CALZONES

	Small Serves 1	Family Serves 3-4
Stromboli	10.00	23.00
Stuffed with mozzarella cheese, and choice of pizza toppings. Toppings extra.		
Calzone	10.00	23.00
Filled with mozzarella, ricotta cheese and choice of pizza toppings. Toppings extra.		
Toppings (each)	1.60	3.20
Side of Sauce	1.00	2.50

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.

FROM THE SEA

Served with fresh dinner rolls.
Add a side salad for \$2.00. Sorry, no substitutions.

Calamari Marinara 22.00	Shrimp Marinara 25.95
Calamari sautéed with garlic and herbs in a marinara wine sauce. Tossed with linguini.	6 jumbo shrimp sauteed with garlic and herbs in a marinara wine sauce and tossed with linguini.
Calamari Fra Diavolo 22.00	Shrimp Scampi 25.95
Calamari sauteed with garlic and herbs in a devilishly spicy marinara 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.
HOUSE SPECIALTY Salmon Piccata 25.00	Shrimp Fra Diavolo 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.	6 jumbo shrimp sauteed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.
NEW Flounder Oreganata 25.00	Shrimp Danielle 26.95
Filet of flounder topped with seasoned breadcrumbs in a lemon sauce over spaghetti.	Sauteed onions, prosciutto, and asparagus tips tossed with penne pasta and 5 shrimp in a brandy cream sauce. Drizzled with white truffle oil.
Shrimp Piccata 25.95	Shrimp Parmigiana 25.95
6 shrimp pan seared in a velvety lemon, butter and wine sauce with tomatoes, capers, and garlic. Served over linguini.	6 jumbo shrimp breaded and fried. Topped with marinara and melted mozzarella. Served with a side of linguini.

PASTA

Served with fresh dinner rolls.
Add a side salad for \$2.00. Sorry, no substitutions.

TOP YOUR PASTA

Grilled Chicken Breast 5.00	Salmon 9.00	3 Shrimp 9.00	
Spaghetti			
With Meat Sauce 17.95			Penne Vodka 18.95
With Meatballs or Sausage 17.95			Pasta sauteed with prosciutto and onions in a pink tomato cream sauce.
Cheese Ravioli 17.95			Gnocchi 17.00
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 17.95			Cavatelli With Broccoli and Garlic 18.95
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 16.95			Cavatelli With Tomato Sauce 16.50
Ring shaped pasta filled with ricotta and topped with extra virgin olive oil, fresh basil, and tomato sauce.			Linguini Carbonara 18.95
Tortellini Alfredo 19.95			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 18.95			Linguini with Garlic and Oil 18.95
Fettuccine noodles tossed in a rich cheese, cream sauce.			Tossed with sauteed garlic and extra virgin olive oil.
Penne, Linguini, or Spaghetti 15.95			Linguini with Clam Sauce 20.95
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.

CHICKEN ENTREES

Served with fresh dinner rolls.
Add a side salad for \$2.00. Sorry, no substitutions.

Most Entrees Are Dusted In Flour And Pan Seared.

Chicken Marsala 21.95	HOUSE SPECIALTY Chicken Elizabeth 22.95
Seared chicken breast with house roasted button mushrooms. Served in a demi glaze with a kiss of marsala wine over spaghetti.	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.
Chicken Francaise 21.95	Grilled Chicken and Broccoli 21.95
Egg battered chicken sauteed in a velvety lemon, butter and wine sauce over spaghetti.	Grilled chicken and sauteed broccoli and garlic. Served over penne, with a velvety lemon sauce.
Chicken Piccata 21.95	Chicken Saltimbocca 22.95
Egg battered chicken breast with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.	Egg battered chicken topped with wilted spinach, melted mozzarella, and crispy prosciutto. Served in a veal demi glaze over spaghetti.
Chicken Parmigiana 21.95	Grilled Chicken Bruschetta 21.95
Breaded chicken cutlet lightly fried. Topped with homemade tomato sauce and melted mozzarella over spaghetti.	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.
Chicken Cacciatore 22.95	
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.	

VEAL ENTREES

Served with fresh dinner rolls.
Add a side salad for \$2.00. 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.

BAKED PASTA & EGGPLANT

Served with fresh dinner rolls. Add a side salad for \$2.00. Sorry, no substitutions.
Our Tomato Sauce Contains Meat.

Stuffed Shell 17.95	Baked Ziti 16.95
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 19.95	Eggplant Parmigiana 20.95
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 17.95	Rolled Eggplant 21.95
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.

ON THE LIGHTER SIDE

Sorry, no substitutions.

Salmon and Spinach GF 24.95	Shrimp and Spinach GF 24.95
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 22.95	
Grilled chicken sautéed with broccoli rabe and garlic. Served with roasted potatoes and garnished with roasted red pepper purée.	

KIDS MENU

Baked Ziti 9.95	Spaghetti with Meatball 9.95
Cheese Ravioli 9.95	Chicken Parmigiana 10.95
4 ravioli topped with tomato sauce.	Served with spaghetti.
Plain Pasta 7.95	Chicken Fingers 10.95
Choice of butter or ricotta cheese.	3 juicy chicken tenders served with fries and honey mustard.

DESSERTS

Chocolate Blackout Cake 7.00	New York Style Cheesecake 7.00
Delicious rich double layered chocolate cake.	A creamy and delicious slice of cheesecake.
Limoncello Cake 7.95	Two Mini Cannolis 4.50
Decadent cake with a creamy lemon custard filling topped in a layer of lemon mascarpone.	

BEVERAGES

Bottled Water 1.75	Pellegrino (Liter) 7.95
Coffee 2.75	Apple Juice 4.00
Tea 1.95	20 oz Cans 1.75
Espresso 2.75	Coke, Diet Coke, Sprite, Birch Beer, Ginger Ale,
Double Espresso 4.50	Gold Peak Sweetened Tea, Gold Peak Unsweetened Black Tea
Milk 3.50	
Chocolate Milk 3.95	





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LAVALLETTE, NEW JERSEY, SINCE 1982

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.