

FROM THE SEA

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

Calamari Marinara 24.00	Shrimp Piccata 27.00
Calamari sautéed with garlic and herbs in a marinara wine sauce. Tossed with linguini.	6 shrimp pan seared in a velvety lemon, butter and wine sauce with tomatoes, capers, and garlic. Served over linguini.
Calamari Fra Diavolo 24.00	Shrimp Scampi 27.00
Calamari sautéed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.	6 jumbo shrimp sautéed with house roasted button mushrooms and garlic. Finished with a velvety lemon, butter and wine sauce tossed with linguini.
HOUSE SPECIALTY Salmon Piccata 26.00	Shrimp Fra Diavolo 27.00
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 sautéed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.
NEW Flounder Oreganata 26.00	Shrimp Danielle 28.00
Filet of flounder topped with seasoned breadcrumbs in a lemon sauce over spaghetti.	Sautéed onions, prosciutto, and asparagus tips tossed with penne pasta and 5 shrimp in a brandy cream sauce. Drizzled with white truffle oil.
NEW Flounder Piccata 26.00	Shrimp Parmigiana 27.00
Flounder with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.	6 jumbo shrimp breaded and fried. Topped with marinara and melted mozzarella. Served with a side of linguini.
Shrimp Marinara 27.00	
6 jumbo shrimp sautéed with garlic and herbs in a marinara wine sauce and tossed with linguini.	

PASTA

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

TOP YOUR PASTA

	Salmon	3 Shrimp	
	5.00	9.00	9.00
Spaghetti			
With Meat Sauce 18.95	Penne Vodka 19.95		Pasta sautéed with prosciutto and onions in a pink tomato cream sauce.
With Meatballs or Sausage 18.95	Gnocchi 18.00		Potato and semolina dumplings, with 17 virgin olive oil, fresh basil, and tomato sauce.
Cheese Ravioli 18.95	Cavatelli With Broccoli and Garlic 19.95		Cavatelli with broccoli sautéed with garlic and olive oil in a romano cheese sauce.
6 cheese ravioli topped with extra virgin olive oil, basil and tomato sauce.	Cavatelli With Tomato Sauce 17.50		
Meat Ravioli 18.95	Linguini Carbonara 19.95		Pasta tossed with prosciutto, peas, and onions, in a cream sauce.
6 jumbo ravioli filled with seasoned ground beef. Topped with olive oil, fresh basil, and tomato sauce.	HOUSE SPECIALTY Linguini with Garlic and Oil 19.95		Tossed with sautéed garlic and extra virgin olive oil, and grated romano cheese.
Cheese Tortellini 17.95	Linguini with Clam Sauce 21.95		Baby clams sautéed with extra virgin olive oil, garlic, white wine, and fresh herbs. Choice of red or white clam sauce.
Ring shaped pasta filled with ricotta and topped with extra virgin olive oil, fresh basil, and tomato sauce.			
Tortellini Alfredo 20.95			
Tortellini filled with ricotta. Tossed in a rich cheese and cream sauce.			
Fettuccine Alfredo 19.95			
Fettuccine noodles tossed in a rich cheese, cream sauce.			
Penne, Linguini, or Spaghetti 15.95			
Topped with extra virgin olive oil, fresh basil, and tomato sauce or marinara.			

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 22.95	HOUSE SPECIALTY Chicken Elizabeth 23.95
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 22.95	Grilled Chicken and Broccoli 22.95
Egg battered chicken sautéed in a velvety lemon, butter and wine sauce over spaghetti.	Grilled chicken and sautéed broccoli and garlic. Served over penne, with a velvety lemon sauce.
Chicken Piccata 22.95	Chicken Saltimbocca 23.95
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 22.95	Grilled Chicken Bruschetta 22.95
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 27.00	Veal Piccata 27.00
Egg battered and breaded veal cutlet fried in olive oil. Served with a side of mixed green salad.	Seared veal with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.
Veal Parmigiana 27.00	Veal Marsala 27.00
Breaded veal cutlet lightly fried. Topped with our homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.	Seared veal with house roasted button mushrooms. Served in a veal demi glaze with a kiss of marsala wine over 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 18.95	Baked Ziti 17.95
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 21.00	Eggplant Parmigiana 21.95
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 18.95	Rolled Eggplant 22.95
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 25.95	Shrimp and Spinach GF 25.95
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 23.95	
Grilled chicken sautéed with broccoli rabe and garlic. Served with roasted potatoes and garnished with roasted red pepper purée.	

KIDS MENU

Baked Ziti 10.95	Spaghetti with Meatball 10.95
Cheese Ravioli 12.00	Chicken Parmigiana 11.95
4 ravioli topped with tomato sauce.	Served with spaghetti.
Plain Pasta 8.95	Chicken Fingers 10.95
Baby clams sautéed with extra virgin olive oil, garlic, white wine, and fresh herbs. Choice of butter or ricotta cheese.	3 juicy chicken tenders served with fries and honey mustard.

DESSERTS

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

BEVERAGES

1 Liter Bottle 3.25
Coke Products
12oz Can 1.75
Coke, Diet Coke, Sprite
Bottled Water 1.75

There are walnuts in this facility. Our tomato sauce contains meat. Marinara sauce is vegan. Lemon sauce is gluten free. Veal demi glaze is gluten free. We do not fry in peanut oil.

Prices and menu items subject to change without notice.

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TAKE-OUT MENU

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I Love Lenny's!

Lenny's isn't the typical Pizzeria. Their pizza is delicious and the slices are HUGE. The prices are reasonable. They have a nice area to sit down and you can also order more Italian food items if you'd like. After dinner, you can venture across the street to Iceberg Ice Cream (owned by the same nice people) for a great dessert. I would definitely recommend this place. They are so nice - you feel at home!

- Jennifer W.

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APPETIZERS & SIDES

GF = GLUTEN FREE

	5pc	10pc	20pc
Chicken Fingers Juicy tenders fried until golden brown and served with honey mustard.	12.00	24.00	46.00
	5pc	10pc	20pc
Buffalo Tender Chicken tenders smothered in a spicy buffalo sauce. Served with bleu cheese.	12.50	25.00	48.00
	4pc	8pc	12pc
Buffalo Wings Jumbo chicken wings smothered in a buffalo sauce. Served with bleu cheese.	8.00	16.00	24.00
	6pc	12pc	18pc
Mozzarella Sticks Lightly breaded and fried until golden brown. Served with tomato sauce.	9.95	19.50	29.00
	6pc	12pc	18pc
HOUSE SPECIALTY Clams Casino GF Littleneck clams stuffed with red peppers, red onions and topped with crispy bacon.	13.00	25.00	37.00
	12pc	24pc	
HOUSE SPECIALTY Mussels Marinara GF Prince Edward Island mussels sauteed in mild, medium, or hot marinara sauce.	15.00	30.00	
	2pc	4pc	6pc
Meatballs or Sausage In house made tomato sauce.	6.00	12.00	18.00
	3pc	6pc	9pc
Garlic Knots Served with tomato sauce.	3.75	7.50	11.25
	12pc	24pc	
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.	13.00		
Mozzarella and Tomato GF Fresh mozzarella and tomatoes with roasted red peppers, balsamic glaze, and extra virgin olive oil.	12.00		
Charcuterie and Cheese Platter GF Prosciutto de parma, sopressata, sharp provolone, house roasted peppers, assorted olives, and sliced plum tomatoes.	16.95		
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.	9.95		
Garlic Bread Fresh Italian bread made with garlic butter and romano cheese. Topped with parsley and mozzarella cheese.	7.95		
With Fresh Sliced Tomatoes Crispy and golden brown.	9.50		
French Fries Prepared with garlic and olive oil.	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 Add Sausage	9.00	4.00	

SHAREABLE SALADS & SOUPS

TOP YOUR SALAD

Grilled Chicken Breast 5.00	Salmon 9.00	3 Jumbo Shrimp 9.00
	Small	Large
Garden Salad GF Romaine lettuce, tomatoes, onions, black olives, marinated vegetables, and provolone cheese in a vinaigrette dressing.	8.95	10.95
Classic Caesar Salad Crisp hearts of romaine lettuce, croutons, and parmesan shavings. Served with creamy Caesar dressing.	8.95	10.95
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
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
Antipasto Salad GF Romaine lettuce, tomatoes, onions, marinated vegetables, black olives, provolone cheese, ham, salami, and capicola Served in a vinaigrette dressing.	13.95	15.95
Calamari Salad GF Chilled calamari tossed with fresh lemon, herbs, and olive oil. Served over a bed of field greens.	11.95	13.95
Organic Chopped Kale and Apple Salad GF Organic kale, green apples, and sharp provolone cheese tossed with a red wine and olive oil vinaigrette.	10.95	12.95

ALL SOUPS MADE FRESH DAILY

Homestyle Chicken Noodle White Bean Pasta E Fagioli	Pint 7.00	Quart 12.00
	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 Choice of thin crust or regular	11.00	16.95	17.95
HOUSE SPECIALTY Sicilian Cheese Pizza (Square 16") 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.		23.00	
	Whole Toppings (each) 3.75	TOPPINGS Personal or Half Toppings (each) 1.95	Special! Any 5 Toppings for (Medium or Large Only) 16.00
CHOICE OF TOPPINGS			
Sausage • Pepperoni • Crisp Bacon • Ham • Meatballs • Anchovies • Mushrooms • Black Olives Roasted Peppers • Roasted Garlic • Spinach • Green Peppers • Onions • Sliced Tomatoes Sun-Dried Tomatoes • Artichoke Hearts • Pineapple • Broccoli • Eggplant • Fresh Basil • Extra Cheese			

GOURMET PIES

	Personal 10" Serves 1	Medium 14" Serves 2-3	Large 16" Serves 3-4
Pizza Fresca Fresh mozzarella, pizza sauce, sliced tomatoes, and fresh basil.	13.50	21.95	22.95
White Pizza Mozzarella, ricotta, and romano cheese. Available with roasted garlic.	13.50	21.95	22.25
Gourmet Veggie Pizza Topped with pizza sauce, mozzarella, sun-dried tomatoes, roasted peppers, broccoli, roasted garlic, and onions.	19.00	32.95	33.95
Mixed Grilled Veggie Pizza Grilled zucchini, yellow squash, roasted red peppers, eggplant, black olives, red onions, and fresh mozzarella. Drizzled with a balsamic glaze.	18.00	31.00	32.00
Hawaiian Pizza Topped with pizza sauce, mozzarella, crispy bacon, and pineapple.	14.90	24.45	25.45
Buffalo Chicken Pizza Chunks of breaded chicken, buffalo sauce, and bleu cheese.	16.00	27.00	28.00
Chicken Parmigiana Pizza Chunks of breaded chicken, our homemade tomato sauce, mozzarella, and romano cheese.	15.50	26.00	27.00
Baked Ziti Pizza Topped with pizza sauce, ziti pasta, mozzarella, and ricotta.	15.00	25.00	26.00
NEW Penne Vodka Pizza Penne pasta and vodka sauce topped with mozzarella cheese.	15.00	25.00	26.00
HOUSE SPECIALTY Nonna Rosalia Pizza 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. Make it a Sicilian Style 16" Pan Baked Pizza	13.50	21.95	22.95
Grilled Chicken Pesto* Salad Pizza Mozzarella cheese and pesto spread, topped with grilled chicken and field green salad. *Pesto contains nuts and cheese.	17.50	27.00	28.00
Bacon Chicken Ranch Pizza Chicken cutlet, bacon, and ranch with mozzarella cheese.	16.95	28.75	29.75

STROMBOLI & CALZONES

	Small Serves 1	Family Serves 3-4
Stromboli Stuffed with mozzarella cheese, and choice of pizza toppings. Toppings extra.	12.00	24.00
Calzone Filled with mozzarella, ricotta cheese and choice of pizza toppings. Toppings extra.	12.00	24.00
Toppings (each)	1.75	3.50
Side of Sauce	1.75	3.50

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.

HOT SUBS

Served on a sub roll. Make Any Sub a Combo for 2.75

	7"	12"
TOP YOUR SUB		
Add Cheese Choice of Mozzarella, Swiss, or American.	2.00	2.50
Add Grilled Veggies (each) Choice of mushrooms, green peppers, or onions.	1.00	1.50
	7"	12"
Grilled Chicken Pesto* Sub Served with roasted peppers, pesto sauce, and fresh mozzarella. *Pesto contains nuts and cheese.	11.50	16.50
Grilled Veggie Pesto* Sub Roasted eggplant, zucchini, yellow squash, red bell peppers, and fresh mozzarella, with a pesto sauce. *Pesto contains nuts and cheese.	11.50	16.50
Parmigiana Sub Topped with tomato sauce and mozzarella.		
HOUSE SPECIALTY Chicken	10.50	15.50
HOUSE SPECIALTY Meatball	10.00	15.00
Sausage	10.00	15.00
Veal	15.00	20.00
Eggplant	10.00	15.00
Meatball or Sausage Sub Served in homemade tomato sauce.	9.50	14.50
Sausage, Peppers and Onions Sub Please specify with or without sauce.	10.50	15.50
Peppers and Egg Sub	10.00	15.00

CHICKEN CUTLET SUBS

Served on a sub roll. Make Any Sub a Combo for 2.75

	7"	12"
TOP YOUR SUB		
Add Cheese Choice of Mozzarella, Swiss, or American.	2.00	2.50
Add Grilled Veggies (each) Choice of mushrooms, green peppers, or onions.	1.00	1.50
	7"	12"
Chicken Cutlet Sub (Plain)	9.50	14.00
With Tomato Sauce	10.00	15.00
With Lettuce, Tomatoes and Mayo	10.75	15.75
Crispy Chicken (Plain) Slices of breaded chicken breast, bacon, field greens, and creamy ranch.	12.25	16.00
Grilled Chicken Sub (Plain)	10.00	15.00
With Lettuce, Tomatoes and Mayo	10.75	15.75

SUBS & WRAPS

Served on a sub roll or whole wheat wrap. Subs come plain, please specify your toppings. Make Any Sub or Wrap a Combo for 2.75

	7"	12"
TOP YOUR SUB		
<i>Lettuce • Tomatoes • Onions • Roasted Peppers • Hot Peppers • Mayo • Mustard • Oil and Vinegar</i>		
	7"	12"
Add Cheese Choice of Provolone, Swiss, or American.	2.00	2.50
	7" Sub or Wrap	12"
#1 Ham, Salami and Provolone	10.75	15.75
#2 Ham, Capicola and Provolone	10.75	15.75
#3 Ham and Provolone	10.50	15.50
#4 Italian Ham, salami, capicola and provolone.	11.25	16.25
#5 Assorted Cheese	10.50	15.50
#6 Pepperoni and Provolone	10.50	14.50
#7 Tuna Fish	11.00	16.00
#8 Turkey	10.75	15.75
#9 Rustic Italian Ham, prosciutto, sopressata, roasted red peppers, and fresh mozzarella.	12.50	17.50

CHEESESTEAKS

Served on a sub roll. Make Any Cheesesteak a Combo for 2.75

	7"	12"
TOP YOUR CHEESESTEAK		
Add Grilled Veggies (each) Choice of mushrooms, green peppers, onions or hot peppers.	1.00	1.50
	7"	12"
Cheese Steak Made with 100% USDA sliced beef, topped with (yellow) American cheese.	9.50	14.50
Chicken Cheese Steak Chopped chicken breast, topped with (yellow) American cheese.	9.50	14.50