



LENNY'S

PIZZA & ITALIAN GRILL

LAVALLETTE, NEW JERSEY, SINCE 1982

DINE IN MENU

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		
Juicy tenders fried until golden brown and served with honey mustard.	13.50	27.00		
Buffalo Tender	5pc	10pc		
Chicken tenders smothered in a spicy buffalo sauce. Served with bleu cheese.	13.95	27.90		
Buffalo Wings	4pc	8pc	12pc	
Jumbo chicken wings smothered in a buffalo sauce. Served with bleu cheese.	8.00	16.00	24.00	
Mozzarella Sticks	6pc	12pc		
Lightly breaded and fried until golden brown. Served with tomato sauce.	10.50	21.00		
HOUSE SPECIALTY Clams Casino GF	6pc	12pc		
Littleneck clams stuffed with red peppers, red onions and topped with crispy bacon.	14.75	29.50		
HOUSE SPECIALTY Mussels Marinara GF	12pc	24pc		
Prince Edward Island mussels sauteed in mild, medium, or hot marinara sauce.	16.00	31.00		
Meatballs or Sausage	2pc	4pc	6pc	8pc
In house made tomato sauce.	8.00	16.00	24.00	32.00
Garlic Knots	3pc	9pc	12pc	24pc
Served with tomato sauce.	3.75	11.25	15.00	27.00
Fried Calamari	16.00	Garlic Bread	7.95	
Fresh calamari dredged in flour &fried until golden brown.		Fresh Italian bread made with garlic butter and romano		
Served with choice of mild, medium, or hot marinara sauce.		cheese. Topped with parsley and mozzarella cheese.		
Buffalo Calamari	16.00	With Fresh Sliced Tomatoes	9.50	
Tender rings of calamari dredged in flour & lightly fried tossed		French Fries	8.00	
with our house made buffalo sauce. Topped with diced tomatoes		Crispy and golden brown.		
and onions. Served with blue cheese dressing.		Sautéed Spinach GF	7.00	
Fried Meat Ravioli	(4) 14.00	Prepared with garlic and olive oil.		
Breaded meat filled ravioli golden fried. Served		Sautéed Broccoli GF	6.00	
with tomato sauce for dipping.		Prepared with garlic and olive oil.		
Mozzarella and Tomato GF	13.00	Sautéed Broccoli Rabe GF	9.95	
Fresh mozzarella and tomatoes with roasted red		Prepared with garlic and olive oil.		
peppers, balsamic glaze, and extra virgin olive oil.		Add 3 Shrimp	9.00	
Charcuterie and Cheese Platter GF	16.95	Add Sausage	4.00	
Prosciutto de parma, sopressata, sharp provolone, house		Basket of Lenny’s Dinner Rolls & Butter	(6) 3.00	
roasted peppers, assorted olives, and sliced plum tomatoes.		Add Side of Sauce	2.00	
Veggie Platter GF	9.95			
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.				

SHAREABLE SALADS & SOUPS

TOP YOUR SALAD			
Grilled Chicken Breast	Salmon	3 Jumbo Shrimp	
5.00	13.00	9.00	
		Small	Large
Garden Salad GF	Small	9.95	11.95
Romaine lettuce, tomatoes, cucumbers, onions, black olives, marinated	Large		
vegetables, and provolone cheese in a vinaigrette dressing.			
Classic Caesar Salad		9.95	11.95
Crisp hearts of romaine lettuce, croutons, and romano cheese			
shavings. Served with creamy Caesar dressing.			
Mixed Green &			
Arugula Salad GF		13.50	15.50
Field greens, arugula, crumbled bleu cheese, walnuts, and			
sliced poached pears, tossed in a raspberry vinaigrette.			
HOUSE SPECIALTY			
Tuscan Salad GF		14.95	16.95
Mixed field greens and arugula with sliced prosciutto,			
red roasted peppers, and romano cheese shavings			
tossed in a balsamic vinaigrette dressing.			
ALL SOUPS MADE FRESH DAILY			
Homestyle Chicken Noodle			Bowl 7.50
White Bean Pasta E Fagioli			Bowl 7.50

PIZZA

25

Personal Gluten Free Crust Available, Please Add \$5.75

	Personal 10" Serves 1	Medium 14" Serves 2-3	Large 16" Serves 3-4
Cheese Pizza Choice of thin crust or regular	12.50	18.95	19.95

HOUSE SPECIALTY Sicilian Cheese Pizza (Square 16") 25.00
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) 3.75	Personal Toppings (each) 1.95	Special! Any 5 Toppings (Medium or Large Additional) 16.00
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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 Pizza sauce, fresh mozzarella, sliced tomatoes, and fresh basil.	15.00	23.95	24.95
White Pizza Mozzarella, ricotta, and romano cheese.	15.00	23.95	24.95
Gourmet Veggie Pizza Topped with pizza sauce, mozzarella, sun-dried tomatoes, roasted peppers, broccoli, roasted garlic, and onions.	20.50	34.95	35.95
Mixed Grilled Veggie Pizza Grilled zucchini, yellow squash, roasted red peppers, eggplant, black olives, red onions, and fresh mozzarella. Drizzled with a balsamic glaze.	19.50	33.00	34.00
Hawaiian Pizza Pizza sauce, mozzarella, crispy bacon, and pineapple.	16.40	26.45	27.45
Buffalo Chicken Pizza Chunks of breaded chicken, buffalo sauce, and bleu cheese.	17.50	29.00	30.00
Chicken Parmigiana Pizza Chunks of breaded chicken, our homemade tomato sauce, mozzarella, and romano cheese.	17.00	28.00	29.00
Baked Ziti Pizza Topped with tomato sauce, ziti pasta, mozzarella, and ricotta.	16.50	27.00	28.00
NEW Penne Vodka Pizza Penne pasta and vodka sauce topped with mozzarella cheese.	16.50	27.00	28.00
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.	15.00	23.95	24.95
Make It A Sicilian Style			29.00
Grilled Chicken Pesto* Salad Pizza Mozzarella cheese and pesto spread, topped with grilled chicken and field green salad. *Pesto contains nuts and cheese.	19.00	29.00	30.00
Bacon Chicken Ranch Pizza Chicken cutlet, bacon, and ranch with mozzarella cheese.	18.50	30.75	31.75
Cheesesteak Pizza Sliced steak, grilled green peppers & onions topped with yellow American & mozzarella cheese. Please specify with or without sauce	20.50	34.95	35.95

STROMBOLI & CALZONES

	Small Serves 1	Family Serves 3-4
Stromboli Stuffed with mozzarella cheese, and choice of pizza toppings. Toppings extra.	14.00	26.00
Calzone Filled with mozzarella, ricotta cheese and choice of pizza toppings. Toppings extra.	14.00	26.00
Toppings (each)	2.00	3.75
Side of Sauce	2.00	3.75

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	26.00	Shrimp Marinara	29.00
Calamari sautéed with garlic and herbs in a marinara wine sauce. Tossed with linguini.		6 jumbo shrimp sautéed with garlic and herbs in a marinara wine sauce and tossed with linguini.	
Calamari Fra Diavolo	26.00	Shrimp Scampi	29.00
Calamari sautéed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.		6 jumbo shrimp sautéed with house roasted mushrooms and garlic. Finished with a velvety lemon, butter and wine sauce tossed with linguini.	
HOUSE SPECIALTY Salmon Piccata	28.00	Shrimp Fra Diavolo	29.00
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	28.00	Shrimp Danielle	30.00
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	28.00	Shrimp Parmigiana	29.00
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 Piccata	29.00		
6 shrimp pan seared in a velvety lemon, butter and wine sauce with tomatoes, capers, and garlic. Served over linguini.			

PASTA

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

TOP YOUR PASTA			
Grilled Chicken Breast	Salmon	3 Shrimp	
5.00	13.00	9.00	
Spaghetti			
With Meat Sauce.....	21.00	Penne Vodka	21.95
With Meatballs or Sausage.....	21.00	Pasta sautéed with prosciutto and onions in a pink tomato cream sauce.	
Cheese Ravioli	21.00	Gnocchi	20.00
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	21.00	Cavatelli With Broccoli and Garlic	21.95
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	19.95	Cavatelli With Tomato Sauce	19.50
Ring shaped pasta filled with ricotta and topped with extra virgin olive oil, fresh basil, and tomato sauce.		Linguini Carbonara	21.95
Tortellini Alfredo	22.95	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	21.95	Linguini with Garlic and Oil	21.95
Fettuccine noodles tossed in a rich cheese, cream sauce.		Tossed with sautéed garlic and extra virgin olive oil topped with pecorino romano cheese.	
Penne, Linguini, or Spaghetti	17.95	Linguini with Clam Sauce	23.95
Served with Tomato sauce or Marinara. Topped with basil.		Chopped clams sautéed 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	24.95	HOUSE SPECIALTY Chicken Elizabeth	25.95
Seared chicken breast with house roasted mushrooms. Served in a veal 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 demi glaze with a kiss of marsala sauce over Yukon mashed potatoes. Topped with frizzled onions.	
Chicken Francaise	24.95	Grilled Chicken and Broccoli	24.95
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	24.95	Chicken Saltimbocca	25.95
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 with a kiss of marsala wine over spaghetti.	
Chicken Parmigiana	24.95	Grilled Chicken Bruschetta	24.95
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	24.95		
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 Milanese29.00	Veal Piccata29.00
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 Parmigiana29.00	Veal Marsala29.00
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 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 Shell21.00	Baked Ziti20.00
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 Lasagna23.00	Eggplant Parmigiana23.95
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 Manicotti21.00	Rolled Eggplant24.95
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 GF27.95	Shrimp and Spinach GF27.95
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 GF25.95	
Grilled chicken sautéed with broccoli rabe and garlic. Served with roasted potatoes and garnished with roasted red pepper purée.	

KIDS MENU

Baked Ziti11.95	Spaghetti with Meatball11.95
Cheese Ravioli13.00	Chicken Parmigiana12.95
4 ravioli topped with tomato sauce.	Served with spaghetti.
Plain Pasta9.95	Chicken Fingers & Fries11.95
Choice of butter or tomato sauce.	3 juicy chicken tenders served with fries and honey mustard.

DESSERTS

Chocolate Blackout Cake7.00	New York Style Cheesecake7.00
Delicious rich double layered chocolate cake.	A creamy and delicious slice of cheesecake.
Limoncello Cake7.95	Two Mini Cannolis4.50
Decadent cake with a creamy lemon custard filling topped in a layer of lemon mascarpone.	

Bottled Water1.75	Acqua Panna (Natural Spring Water) (Liter)7.95
Coffee2.75	Pellegrino (Liter)7.95
Tea1.95	16 oz (w/ Free Refills)3.50
Espresso2.75	Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, Apple Juice, Fresh Brewed Black Tea (Unsweetened)
Double Espresso4.50	
Milk3.50	
Chocolate Milk3.95	





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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.