



**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](http://LennysLavallette.com)

# APPETIZERS & SIDES

<b>Chicken Fingers</b> .....	5pc	10pc		
Juicy tenders fried until golden brown and served with honey mustard.	14.00	28.00		
<b>Buffalo Tender</b> .....	5pc	10pc		
Chicken tenders smothered in a spicy buffalo sauce. Served with bleu cheese.	14.50	29.00		
<b>Buffalo Wings</b> .....	4pc	8pc	12pc	
Jumbo chicken wings smothered in a buffalo sauce. Served with bleu cheese.	8.00	16.00	24.00	
<b>Mozzarella Sticks</b> .....	6pc	12pc		
Lightly breaded and fried until golden brown. Served with tomato sauce.	11.00	23.00		
<b>HOUSE SPECIALTY Clams Casino GF</b> .....	6pc	12pc		
Littleneck clams stuffed with red peppers, red onions and topped with crispy bacon.	14.95	30.00		
<b>HOUSE SPECIALTY Mussels Marinara GF</b> .....	12pc	24pc		
Prince Edward Island mussels sauteed in mild, medium, or hot marinara sauce.	17.00	31.00		
<b>Meatballs or Sausage</b> .....	2pc	4pc	6pc	8pc
In house made tomato sauce.	8.00	16.00	24.00	34.00
<b>Garlic Knots</b> .....	3pc	9pc	12pc	24pc
Served with tomato sauce.	3.95	11.85	15.85	31.00
<b>Fried Calamari</b> .....	16.75	<b>Garlic Bread</b> .....	7.95	
Fresh calamari dredged in flour & fried until golden brown. Served with choice of mild, medium, or hot marinara sauce.		Fresh Italian bread made with garlic butter and romano cheese. Topped with parsley and mozzarella cheese.		
<b>Buffalo Calamari</b> .....	16.75	<b>With Fresh Sliced Tomatoes</b> .....	9.50	
Tender rings of calamari dredged in flour & lightly fried tossed with our house made buffalo sauce. Topped with diced tomatoes and onions. Served with blue cheese dressing.		<b>French Fries</b> .....	9.00	
<b>Fried Meat Ravioli</b> .....	(4) 15.00	Crispy and golden brown.		
Breaded meat filled ravioli golden fried. Served with tomato sauce for dipping.		<b>Sautéed Spinach GF</b> .....	7.95	
<b>Mozzarella and Tomato GF</b> .....	14.00	Prepared with garlic and olive oil.		
Fresh mozzarella and tomatoes with roasted red peppers, balsamic glaze, and extra virgin olive oil.		<b>Sautéed Broccoli GF</b> .....	6.95	
<b>Charcuterie and Cheese Platter GF</b> .....	18.00	Prepared with garlic and olive oil.		
Prosciutto de parma, sopressata, sharp provolone, house roasted peppers, assorted olives, and sliced plum tomatoes.		<b>Sautéed Broccoli Rabe GF</b> .....	10.95	
<b>Veggie Platter GF</b> .....	9.95	Prepared with garlic and olive oil.		
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.		<b>Add 3 Shrimp</b> .....	9.00	
		<b>Add Sausage</b> .....	4.00	
		<b>Basket of Lenny's Dinner Rolls &amp; Butter</b> .....	(6) 3.00	
		<b>Add Side of Sauce</b> .....	2.00	
		<b>Add Mashed Potatoes</b> .....	9.00	

# SHAREABLE SALADS & SOUPS

		TOP YOUR SALAD		3 Jumbo Shrimp	
Grilled Chicken Breast		Salmon		9.00	
5.00		14.00		Small	Large
		Small	Large		
<b>Garden Salad GF</b> .....	10.95	12.95	<b>Antipasto Salad GF</b> .....	15.95	17.95
Romaine lettuce, tomatoes, cucumbers, onions, black olives, marinated vegetables, and provolone cheese in a vinaigrette dressing.			Romaine lettuce, tomatoes, cucumbers, onions, marinated vegetables, black olives, provolone cheese, ham, salami, and capicola Served in a vinaigrette dressing.		
<b>Classic Caesar Salad</b> .....	10.95	12.95	<b>Calamari Salad GF</b> .....	13.95	14.95
Crisp hearts of romaine lettuce, croutons, and romano cheese shavings. Served with creamy Caesar dressing.			Chilled calamari tossed with fresh lemon, herbs, and olive oil. Served over a bed of field greens.		
<b>Mixed Green &amp; Arugula Salad GF</b> .....	14.50	16.50	<b>Organic Chopped Kale and Apple Salad GF</b> .....	12.95	14.95
Field greens, arugula, crumbled bleu cheese, walnuts, and sliced poached pears, tossed in a raspberry vinaigrette.			Organic kale, green apples, and sharp provolone cheese tossed with a red wine and olive oil vinaigrette.		
<b>HOUSE SPECIALTY Tuscan Salad GF</b> .....	15.95	17.95			
Mixed field greens and arugula with sliced prosciutto, red roasted peppers, and romano cheese shavings tossed in a balsamic vinaigrette dressing.					
<b>ALL SOUPS MADE FRESH DAILY</b>					
<b>Homestyle Chicken Noodle</b> .....				Bowl	8.00
<b>White Bean Pasta E Fagioli</b> .....				Bowl	8.00

# PIZZA

*Personal Gluten Free Crust Available, Please Add \$5.75*

	Personal 10" Serves 1	Medium 14" Serves 2-3	Large 16" Serves 3-4
<b>Cheese Pizza</b> .....	13.00	19.95	20.95
Choice of thin crust or regular			

**HOUSE SPECIALTY Sicilian Cheese Pizza (Square 16")** ..... 26.00  
 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.

<b>Whole Toppings (each)</b> 3.75	<b>TOPPINGS Personal Toppings (each)</b> 1.95	<b>Special! Any 5 Toppings (Medium or Large Additional)</b> 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
<b>Pizza Fresca</b> .....	15.50	24.95	25.95
Pizza sauce, fresh mozzarella, sliced tomatoes, and fresh basil.			
<b>White Pizza</b> .....	15.50	24.95	25.95
Mozzarella, ricotta, and romano cheese.			
<b>Gourmet Veggie Pizza</b> .....	21.00	35.95	36.95
Topped with pizza sauce, mozzarella, sun-dried tomatoes, roasted peppers, broccoli, roasted garlic, and onions.			
<b>Mixed Grilled Veggie Pizza</b> .....	20.00	34.00	35.00
Grilled zucchini, yellow squash, roasted red peppers, eggplant, black olives, red onions, and fresh mozzarella. Drizzled with a balsamic glaze.			
<b>Hawaiian Pizza</b> .....	16.40	27.45	28.45
Pizza sauce, mozzarella, crispy bacon, and pineapple.			
<b>Buffalo Chicken Pizza</b> .....	18.00	30.00	31.00
Chunks of breaded chicken, buffalo sauce, and bleu cheese.			
<b>Chicken Parmigiana Pizza</b> .....	17.50	29.00	30.00
Chunks of breaded chicken, our homemade tomato sauce, mozzarella, and romano cheese.			
<b>Baked Ziti Pizza</b> .....	17.00	28.00	29.00
Topped with tomato sauce, ziti pasta, mozzarella, and ricotta.			
<b>NEW Penne Vodka Pizza</b> .....	17.00	28.00	29.00
Penne pasta and vodka sauce topped with mozzarella cheese.			
<b>HOUSE SPECIALTY Nonna Rosalia Pizza</b> .....	15.50	24.95	25.95
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.			
<b>Make It A Sicilian Style</b> .....			<b>30.00</b>
<b>Grilled Chicken Pesto* Salad Pizza</b> .....	19.50	30.00	31.00
Mozzarella cheese and pesto spread, topped with grilled chicken and field green salad. *Pesto contains nuts and cheese.			
<b>Bacon Chicken Ranch Pizza</b> .....	19.00	31.75	32.75
Chicken cutlet, bacon, and ranch with mozzarella cheese.			
<b>Cheesesteak Pizza</b> .....	21.00	35.95	36.95
Sliced steak, grilled green peppers & onions topped with yellow American & mozzarella cheese. Please specify with or without sauce			

# STROMBOLI & CALZONES

	Small Serves 1	Family Serves 3-4
<b>Stromboli</b> .....	14.00	26.00
Stuffed with mozzarella cheese, and choice of pizza toppings. Toppings extra.		
<b>Calzone</b> .....	14.00	26.00
Filled with mozzarella, ricotta cheese and choice of pizza toppings. Toppings extra.		
<b>Toppings (each)</b> .....	1.95	3.75
<b>Side of Sauce</b> .....	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.

<b>Calamari Marinara</b> ..... 27.00 Calamari sautéed with garlic and herbs in a marinara wine sauce. Tossed with linguini.	<b>Shrimp Marinara</b> ..... 29.95 6 jumbo shrimp sauteed with garlic and herbs in a marinara wine sauce and tossed with linguini.
<b>Calamari Fra Diavolo</b> ..... 27.00 Calamari sauteed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.	<b>Shrimp Scampi</b> ..... 29.95 6 jumbo shrimp sauteed with house roasted mushrooms and garlic. Finished with a velvety lemon, butter and wine sauce tossed with linguini.
<b>HOUSE SPECIALTY Salmon Piccata</b> ..... 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.	<b>Shrimp Fra Diavolo</b> ..... 29.95 6 jumbo shrimp sauteed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.
<b>NEW Flounder Oreganata</b> ..... 29.00 Filet of flounder topped with seasoned breadcrumbs in a lemon sauce over spaghetti.	<b>Shrimp Danielle</b> ..... 31.00 Sauteed onions, prosciutto, and asparagus tips tossed with penne pasta and 5 shrimp in a brandy cream sauce. Drizzled with white truffle oil.
<b>NEW Flounder Piccata</b> ..... 29.00 Flounder with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.	<b>Shrimp Parmigiana</b> ..... 29.95 6 jumbo shrimp breaded and fried. Topped with marinara and melted mozzarella. Served with a side of linguini.
<b>Shrimp Piccata</b> ..... 29.95 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	14.00	9.00
<b>Spaghetti</b>			
<b>With Meat Sauce</b> ..... 21.00			<b>Penne Vodka</b> ..... 21.95 Pasta sauteed with prosciutto and onions in a pink tomato cream sauce.
<b>With Meatballs or Sausage</b> ..... 21.00			<b>Gnocchi</b> ..... 20.00 Potato and semolina dumplings, with extra virgin olive oil, fresh basil, and tomato sauce.
<b>Cheese Ravioli</b> ..... 21.00 6 cheese ravioli topped with extra virgin olive oil, basil and tomato sauce.			<b>Cavatelli With Broccoli and Garlic</b> ..... 21.95 Cavatelli with broccoli sautéed with garlic and olive oil in a romano cheese sauce.
<b>Meat Ravioli</b> ..... 21.00 6 jumbo ravioli filled with seasoned ground beef. Topped with olive oil, fresh basil, and tomato sauce.			<b>Cavatelli With Tomato Sauce</b> ..... 19.50
<b>Cheese Tortellini</b> ..... 19.95 Ring shaped pasta filled with ricotta and topped with extra virgin olive oil, fresh basil, and tomato sauce.			<b>Linguini Carbonara</b> ..... 21.95 Pasta tossed with prosciutto, peas, and onions, in a cream sauce.
<b>Tortellini Alfredo</b> ..... 22.95 Tortellini filled with ricotta. Tossed in a rich cheese and cream sauce.			<b>HOUSE SPECIALTY</b>
<b>Fettuccine Alfredo</b> ..... 21.95 Fettuccine noodles tossed in a rich cheese, cream sauce.			<b>Linguini with Garlic and Oil</b> ..... 21.95 Tossed with sautéed garlic and extra virgin olive oil topped with pecorino romano cheese.
<b>Penne, Linguini, or Spaghetti</b> ..... 17.95 Served with Tomato sauce or Marinara. Topped with basil.			<b>Linguini with Clam Sauce</b> ..... 23.95 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.	
<b>Chicken Marsala</b> ..... 25.95 Seared chicken breast with house roasted mushrooms. Served in a veal demi glaze with a kiss of marsala wine over spaghetti.	<b>HOUSE SPECIALTY Chicken Elizabeth</b> ..... 26.95 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.
<b>Chicken Francaise</b> ..... 25.95 Egg battered chicken sauteed in a velvety lemon, butter and wine sauce over spaghetti.	<b>Grilled Chicken and Broccoli</b> ..... 25.95 Grilled chicken and sauteed broccoli and garlic. Served over penne, with a velvety lemon sauce.
<b>Chicken Piccata</b> ..... 25.95 Egg battered chicken breast with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.	<b>Chicken Saltimbocca</b> ..... 26.95 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.
<b>Chicken Parmigiana</b> ..... 25.95 Breaded chicken cutlet lightly fried. Topped with homemade tomato sauce and melted mozzarella over spaghetti.	<b>Grilled Chicken Bruschetta</b> ..... 25.95 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.
<b>Chicken Cacciatore</b> ..... 25.95 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.*

<b>Veal Milanese</b> ..... 29.95 Egg battered and breaded veal cutlet fried in olive oil. Served with a side of mixed green salad.	<b>Veal Piccata</b> ..... 29.95 Seared veal with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.
<b>Veal Parmigiana</b> ..... 29.95 Breaded veal cutlet lightly fried. Topped with our homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.	<b>Veal Marsala</b> ..... 29.95 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.*

<b>Stuffed Shell</b> ..... 22.00 4 plump pasta shells stuffed with ricotta. Topped with tomato sauce and melted mozzarella.	<b>Baked Ziti</b> ..... 21.00 Topped with tomato sauce, mozzarella, and ricotta. Baked until golden.
<b>HOUSE SPECIALTY Lasagna</b> ..... 23.00 Sheets of pasta layered with seasoned meat, ricotta, and tomato sauce. Baked golden.	<b>Eggplant Parmigiana</b> ..... 24.95 Fresh eggplant fried and topped with our homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.
<b>Homemade Manicotti</b> ..... 22.00 3 large pasta tubes stuffed with ricotta. Topped with tomato sauce and mozzarella.	<b>Rolled Eggplant</b> ..... 25.95 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.*

<b>Salmon and Spinach GF</b> ..... 28.95 Salmon over wilted spinach with roasted potatoes and garnished with roasted red pepper purée.	<b>Shrimp and Spinach GF</b> ..... 28.95 6 tender shrimp served over sautéed wilted spinach and mashed potatoes in a white seafood broth.
<b>Grilled Chicken and Broccoli Rabe GF</b> ..... 26.95 Grilled chicken sautéed with broccoli rabe and garlic. Served with roasted potatoes and garnished with roasted red pepper purée.	

# KIDS MENU

<b>Baked Ziti</b> ..... 12.95	<b>Spaghetti with Meatball</b> ..... 12.95
<b>Cheese Ravioli</b> ..... 14.00 4 ravioli topped with tomato sauce.	<b>Chicken Parmigiana</b> ..... 13.95 Served with spaghetti.
<b>Plain Pasta</b> ..... 10.50 Choice of butter or tomato sauce.	<b>Chicken Fingers &amp; Fries</b> ..... 12.95 3 juicy chicken tenders served with fries and honey mustard.

# DESSERTS

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

# BEVERAGES

<b>Bottled Water</b> ..... 2.00	<b>Acqua Panna (Natural Spring Water) (Liter)</b> ..... 8.95
<b>Coffee</b> ..... 2.75	<b>Pellegrino (Liter)</b> ..... 8.95
<b>Tea</b> ..... 1.95	<b>16 oz (w/ Free Refills)</b> ..... 3.95 Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, Apple Juice, Fresh Brewed Black Tea (Unsweetened)
<b>Espresso</b> ..... 2.75	
<b>Double Espresso</b> ..... 4.50	
<b>Milk</b> ..... 4.00	
<b>Chocolate Milk</b> ..... 4.50	





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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.