



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.	12.50	25.00		
Buffalo Tender	5pc	10pc		
Chicken tenders smothered in a spicy buffalo sauce. Served with bleu cheese.	13.00	26.00		
Buffalo Wings	4pc	8pc		
Jumbo chicken wings smothered in a buffalo sauce. Served with bleu cheese.	8.00	16.00		
Mozzarella Sticks	6pc	12pc		
Lightly breaded and fried until golden brown. Served with tomato sauce.	9.95	19.50		
HOUSE SPECIALTY Clams Casino GF	6pc	12pc		
Littleneck clams stuffed with red peppers, red onions and topped with crispy bacon.	13.95	27.95		
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.	7.00	14.00	21.00	28.00
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 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.		
Buffalo Calamari	16.00	With Fresh Sliced Tomatoes	9.50	
Tender rings of calamari lightly fried tossed with our house made buffalo sauce. Topped with diced tomatoes and onions. Served with blue cheese dressing.		French Fries	8.00	
Fried Meat Ravioli	(4) 14.00	Crispy and golden brown.		
Breaded meat filled ravioli golden fried. Served with tomato sauce for dipping.		Sautéed Spinach GF	7.00	
Mozzarella and Tomato GF	13.00	Prepared with garlic and olive oil.		
Fresh mozzarella and tomatoes with roasted red peppers, balsamic glaze, and extra virgin olive oil.		Sautéed Broccoli GF	6.00	
Charcuterie and Cheese Platter GF	16.95	Prepared with garlic and olive oil.		
Prosciutto de parma, sopressata, sharp provolone, house roasted peppers, assorted olives, and sliced plum tomatoes.		Sautéed Broccoli Rabe GF	9.95	
Veggie Platter GF	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.		Add 3 Shrimp	9.00	
		Add Sausage	4.00	
		Basket of Lenny's Dinner Rolls & Butter	(6) 3.00	
		Add Side of Sauce	2.00	

SHAREABLE SALADS & SOUPS

		TOP YOUR SALAD			
Grilled Chicken Breast		Salmon		3 Jumbo Shrimp	
5.00		10.00		9.00	
		Small	Large	Small	Large
Garden Salad GF	9.95	11.95	Antipasto Salad GF	14.95	16.95
Romaine lettuce, tomatoes, onions, black olives, marinated vegetables, and provolone cheese in a vinaigrette dressing.			Romaine lettuce, tomatoes, onions, marinated vegetables, black olives, provolone cheese, ham, salami, and capicola Served in a vinaigrette dressing.		
Classic Caesar Salad	9.95	11.95	Calamari Salad GF	12.95	14.95
Crisp hearts of romaine lettuce, croutons, and parmesan shavings. Served with creamy Caesar dressing.			Chilled calamari tossed with fresh lemon, herbs, and olive oil. Served over a bed of field greens.		
Mixed Green & Arugula Salad GF	13.50	15.50	Organic Chopped Kale and Apple Salad GF	11.95	13.95
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.		
HOUSE SPECIALTY Tuscan Salad GF	14.95	16.95			
Mixed field greens and arugula with sliced prosciutto, red roasted peppers, and parmesan 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

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	12.00	17.95	18.95
Choice of thin crust or regular			

HOUSE SPECIALTY Sicilian Cheese Pizza (Square 16") 24.00
 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 Only) 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	14.50	22.95	23.95
Pizza sauce, fresh mozzarella, sliced tomatoes, and fresh basil.			
White Pizza	14.50	22.95	23.95
Mozzarella, ricotta, and romano cheese.			
Gourmet Veggie Pizza	19.95	33.95	34.95
Topped with pizza sauce, mozzarella, sun-dried tomatoes, roasted peppers, broccoli, roasted garlic, and onions.			
Mixed Grilled Veggie Pizza	18.95	32.00	33.00
Grilled zucchini, yellow squash, roasted red peppers, eggplant, black olives, red onions, and fresh mozzarella. Drizzled with a balsamic glaze.			
Hawaiian Pizza	15.90	25.45	26.45
Pizza sauce, mozzarella, crispy bacon, and pineapple.			
Buffalo Chicken Pizza	16.95	28.00	29.00
Chunks of breaded chicken, buffalo sauce, and bleu cheese.			
Chicken Parmigiana Pizza	16.50	27.00	28.00
Chunks of breaded chicken, our homemade tomato sauce, mozzarella, and romano cheese.			
Baked Ziti Pizza	16.00	26.00	27.00
Topped with tomato sauce, ziti pasta, mozzarella, and ricotta.			
NEW Penne Vodka Pizza	16.00	26.00	27.00
Penne pasta and vodka sauce topped with mozzarella cheese.			
HOUSE SPECIALTY Nonna Rosalia Pizza	14.50	22.95	23.95
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.			
Make It A Sicilian Style			28.00
Grilled Chicken Pesto* Salad Pizza	18.50	28.00	29.00
Mozzarella cheese and pesto spread, topped with grilled chicken and field green salad. *Pesto contains nuts and cheese.			
Bacon Chicken Ranch Pizza	17.95	29.75	30.75
Chicken cutlet, bacon, and ranch with mozzarella cheese.			

STROMBOLI & CALZONES

	Small Serves 1	Family Serves 3-4
Stromboli	13.00	25.00
Stuffed with mozzarella cheese, and choice of pizza toppings. Toppings extra.		
Calzone	13.00	25.00
Filled with mozzarella, ricotta cheese and choice of pizza toppings. Toppings extra.		
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 25.00 Calamari sautéed with garlic and herbs in a marinara wine sauce. Tossed with linguini.	Shrimp Marinara 28.00 6 jumbo shrimp sauteed with garlic and herbs in a marinara wine sauce and tossed with linguini.
Calamari Fra Diavolo 25.00 Calamari sauteed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.	Shrimp Scampi 28.00 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 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.	Shrimp Fra Diavolo 28.00 6 jumbo shrimp sauteed with garlic and herbs in a devilishly spicy marinara sauce. Tossed with linguini.
NEW Flounder Oreganata 27.00 Filet of flounder topped with seasoned breadcrumbs in a lemon sauce over spaghetti.	Shrimp Danielle 29.00 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 Piccata 27.00 Flounder with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.	Shrimp Parmigiana 28.00 6 jumbo shrimp breaded and fried. Topped with marinara and melted mozzarella. Served with a side of linguini.
Shrimp Piccata 28.00 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		
	Salmon		3 Shrimp
Grilled Chicken Breast 5.00	10.00		9.00
Spaghetti			
With Meat Sauce 19.95		Penne Vodka 20.95	
With Meatballs or Sausage 19.95		Pasta sauteed with prosciutto and onions in a pink tomato cream sauce.	
Cheese Ravioli 19.95		Gnocchi 19.00	
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 19.95		Cavatelli With Broccoli and Garlic 20.95	
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 18.95		Cavatelli With Tomato Sauce 18.50	
Ring shaped pasta filled with ricotta and topped with extra virgin olive oil, fresh basil, and tomato sauce.		Linguini Carbonara 20.95	
Tortellini Alfredo 21.95		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 20.95		Linguini with Garlic and Oil 20.95	
Fettuccine noodles tossed in a rich cheese, cream sauce.		Tossed with sauteed garlic and extra virgin olive oil topped with pecorino romano cheese.	
Penne, Linguini, or Spaghetti 16.95		Linguini with Clam Sauce 22.95	
Served with Tomato sauce or Marinara. Topped with basil.		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 23.95 Seared chicken breast with house roasted button mushrooms. Served in a veal demi glaze with a kiss of marsala wine over spaghetti.	HOUSE SPECIALTY Chicken Elizabeth 24.95 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.
Chicken Francaise 23.95 Egg battered chicken sauteed in a velvety lemon, butter and wine sauce over spaghetti.	Grilled Chicken and Broccoli 23.95 Grilled chicken and sauteed broccoli and garlic. Served over penne, with a velvety lemon sauce.
Chicken Piccata 23.95 Egg battered chicken breast with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.	Chicken Saltimbocca 24.95 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.
Chicken Parmigiana 23.95 Breaded chicken cutlet lightly fried. Topped with homemade tomato sauce and melted mozzarella over spaghetti.	Grilled Chicken Bruschetta 23.95 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.
Chicken Cacciatore 23.95 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 28.00 Egg battered and breaded veal cutlet fried in olive oil. Served with a side of mixed green salad.	Veal Piccata 28.00 Seared veal with tomatoes, capers, and garlic sautéed with a velvety lemon, butter and wine sauce over spaghetti.
Veal Parmigiana 28.00 Breaded veal cutlet lightly fried. Topped with our homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.	Veal Marsala 28.00 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 19.95 4 plump pasta shells stuffed with ricotta. Topped with tomato sauce and melted mozzarella.	Baked Ziti 18.95 Topped with tomato sauce, mozzarella, and ricotta. Baked until golden.
HOUSE SPECIALTY Lasagna 22.00 Sheets of pasta layered with seasoned meat, ricotta, and tomato sauce. Baked golden.	Eggplant Parmigiana 22.95 Fresh eggplant fried and topped with our homemade tomato sauce and melted mozzarella. Served with a side of spaghetti.
Homemade Manicotti 19.95 3 large pasta tubes stuffed with ricotta. Topped with tomato sauce and mozzarella.	Rolled Eggplant 23.95 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.

Salmon and Spinach GF 26.95 Salmon over wilted spinach with roasted potatoes and garnished with roasted red pepper purée.	Shrimp and Spinach GF 26.95 6 tender shrimp served over sautéed wilted spinach and mashed potatoes in a white seafood broth.
Grilled Chicken and Broccoli Rabe GF 24.95 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 4 ravioli topped with tomato sauce.	Chicken Parmigiana 11.95 Served with spaghetti.
Plain Pasta 8.95 Choice of butter or tomato sauce.	Chicken Fingers 10.95 3 juicy chicken tenders served with fries and honey mustard.

DESSERTS

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

Bottled Water 1.75	Chocolate Milk 3.95
Coffee 2.75	Pellegrino (Liter) 7.95
Tea 1.95	16 oz (w/ Free Refills) 3.50 Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, Apple Juice, Fresh Brewed Black Tea (Unsweetened)
Espresso 2.75	
Double Espresso 4.50	
Milk 3.50	





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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.