

1451 Main Road, Jamesport, NY 631-722-8589 www.lennyspizzabistro.com

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Catering for All Occasions - Request a Catering Menu Most Pasta & Entree Dishes Feed 2 People

- New York State Sales Tax Not included in Posted Prices - Prices Subject to change without notice -

Before placing your order, please let your server know of any food allergies in your party.

Appetizers

MOZZADELLA CADDOZZA	14.05
MOZZARELLA CARROZZAsliced and breaded golden fried mozzarella, served with traditional sauce	14.95
CALAMARI FRITTI	14.95
golden fried rings served with fresh lemon wedges and marinara sauce	
STUFFED MUSHROOMS	15.95
sizzling baked golden brown mushrooms with lobster and shrimp stuffing	
BAKED CLAMS	13.95
chopped clams baked golden brown with stuffing and seasoning	
MUSSELS (Red or White)	14.95
prince edward island mussels, served with red or white sauce	
BRUSCHETTA	14.95
garlic biscotti topped with chopped tomato, basil, garlic, onion and romano	
MOZZARELLA STICKS	10.95
breaded golden fried mozzarella sticks, served with traditional sauce	
FRENCH FRIES	7.95
cut blanched potatoes, deep fried in peanut oil	
HOMEMADE GARLIC BREAD	4.95
fresh baked brooklyn garlic bread	
BUFFALO WINGS (Hot or Mild) crisp, golden fried chicken wings served with bleu cheese and celery	12.95
	16.05
MELANZANA grilled eggplant, red peppers, fresh mozzarella with balsamic	16.95
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Salads

Add Grilled Chicken To Any Salad 3.50 extra
(Feeds 2)

(Feeds 2)	
GARDEN	0.95
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,	2.95
	6.95
CALAMARI	8.95
APPLE WALNUT 1 mesclun, gorgonzola, grilled chicken, cranberries, raisins, chopped walnuts and sliced apples	8.95
FRESH MOZZARELLA	6.95
COLD ANTIPASTO 1 cured meat, tomato, marinated vegetables, diced mozzarella, lemon oregano dressing	6.95
GORGONZOLA 1 mesclun, gorgonzola, portabello mushrooms, roasted red peppers, balsamic vinaigrette	7.95

Catering For All Occasions
Ask For Our Catering Menu

Choice of Pasta: Spaghetti • Rigatoni • Linguine Penne • Angel Hair

Pasta

Whole Wheat Pasta 3.50 extra

Tenne Angernan	
PASTA w/ MEATBALLS	17.00
PASTA w/ SAUSAGE	17.00
PASTA w/ SAUSAGE	27100
BOLOGNESE	19.00
FETTUCCINE ALFREDO 19.00 with Chicken 23.00 with Shrimp 2	25.00
egg noodles, homemade alfredo sauce, fresh garlic, topped with parmesan chee	rse
ALLA VODKA your choice of rigatoni or penne, sauteed onions, scallions, shallots and fresh garlic with sofrito and romano cheese	20.00
ANDOUILLE SAUSAGE (Cajun Sausage, Semi-Hot)	27.00
CARBONARA sauteed peas, onions, bacon and fresh garlic in a light cream sauce with romano cheese	21.00
GARLIC & OIL	
GNOCCHI potato pasta with parmesan cheese	
PRIMAVERA (Red Sauce or Light Cream Sauce)	
BROCCOLI RABE In Season 23.00 Off Season garlic, onions and crumbled sausage	
SHRIMP MICHELLE peas, onions and garlic in a pink cream sauce	
TORTELLINI ALFREDO	20.00
FETTUCCINE SUPREME	25.00 auce
LOBSTER RAVIOLI	20.00
SHRIMP MADAGASCAR pernod cream sauce and romano cheese	27.00
SPINACH MANICOTTI	20.00
(2) jumbo filled crepes, cream sauce with garlic, scallions and onions	20.00
Baked Pasta	
HOMEMADE LASAGNA	
MANICOTTI	17.00
STUFFED SHELLS	17.00
BAKED ZITI	17.00
RAVIOLI. 5 jumbo fresh ravioli, ricotta, mozzarella, tomato sauce	17.00
EGGPLANT PARMIGIANA golden fried eggplant, melted mozzarella, tomato sauce, fresh parsley	21.00
EGGPLANT ROLLATINI layered with ricotta and prosciutto, melted mozzarella, tomato sauce and basil	23.00
layered with ricotta and prosciutto, melted mozzarella, tomato sauce and basil	

Entrees

We Only Use Organically Fed Chicken

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PARMIGIANA
FRANCESE
MARSALA
SORRENTINO
PICCATAChicken 25.00 Veal 28.00 (Off Season M/P) artichoke hearts, roasted red peppers, capers, lemon butter sauce
CARDINALE
CHICKEN LEONARDO
CHICKEN BARTULUCCI
CHICKEN ALLA VODKA 26.00 white wine tomato cream sauce
CHICKEN SUPREME 27.00 portabello mushrooms and sundried tomatoes in a pesto cream sauce
SHRIMP PARMIGIANA
SHRIMP SCAMPI
SHRIMP FRANCESE 27.00 white wine lemon butter cream sauce, parsley
LINGUINE VONGOLE (Red or White) 22.00 homemade clam sauce, chopped clams, basil, garlic, parsley, oregano
STUFFED SOLE 28.00 homemade seafood stuffing, white wine lemon butter and extra virgin olive oil sauce (available broiled)
SEAFOOD PLATTER (Sweet, Medium, Hot or White Wine Sauce) 32.00 shrimp, scungilli, mussels and calamari, white wine, lemon, garlic, marinara sauce
CALAMARI MARINARA (Sweet, Medium, Hot)
MUSSELS (Red or White)
SCUNGILLI MARINARA 25.00 served hot or sweet with mussels
CALAMARI & SCUNGILLI COMBO In Season 28.00 Off Season M/P (Sweet, Medium, Hot) calamari, scungilli and mussels

Side Orders

MIXED VEGETABLES or BROCCOLI 9.50

BROCCOLI RABE In Season 10.50 Off Season M/P

MEATBALLS or SAUSAGE 6.50

NYS sales tax not included. Prices subject to change without notice.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

Pizza

WOOD FIRED

14" Feeds 2-3 People

Toppings 3.25 each

Pepperoni • Sausage • Meatball • Mushrooms • Peppers • Onions

EAST NEW YORK16.00
mozzarella, pizza sauce
MARGHERITA
fresh mozzarella, basil, marinara sauce with sprinkle of asiago cheese
WHITE CLAM21.00
fresh mozzarella, chopped clams, roasted garlic, italian bread crumbs
CHICKEN BACON RANCH21.00
mozzarella, chicken, bacon, asiago, red onion, ranch dressing
WHITE21.00
ricotta, mozzarella, diced garlic
SPINACH ARTICHOKE 20.50
mozzarella, spinach, artichokes, asiago
CINQUE FORMAGGIO21.00
mozzarella, provolone, gorgonzola, parmigiano reggiano, asiago
WILD MUSHROOM 22.95
mushrooms simmered in merlot, caramelized onions, mozzarella, gorgonzola, asiago
BUFFALO CHICKEN21.00
spicy chicken, bleu cheese and mozzarella

BROOKLYN STYLE

NEAPOLITAN (Round)	Pie 18.50	Slice 3.25
SICILIAN (Square)	Pie 22.50	Slice 3.50
GRANDMA (Thin Sicilian)	Pie 23.50	Slice 3.25
HOUSE SPECIAL	Pie 27.50	

TOPPINGS 4.00 each

Extra Cheese • Pepperoni • Sausage • Meatball • Mushrooms Peppers • Fresh Garlic • Black Olives

GOURMET TOPPINGS 4.00 each

Broccoli • Spinach • Eggplant • Pepperoncini • Hot Peppers • Bacon Fresh Tomatoes • Sundried Tomatoes

Heroes

MEATBALL 10.00 • CHICKEN 10.50 GRILLED CHICKEN 10.00 • VEAL 11.50 SHRIMP 11.00 • EGGPLANT 10.00 SAUSAGE 9.50 • PEPPER & EGG 10.00 SAUSAGE & PEPPER 9.50 • ITALIAN SUB 12.00 FRIED FLOUNDER 12.50

Specialty Items

CALZONE 8.50 • PIZZA or CHICKEN POP 8.50 GARLIC KNOTS 8.50/dz • ZEPPOLE 8.50/dz CINNAMON ZEPPOLE 8.50/dz