



SOUP & SALADS

- PASTA FAGIOLI 9
- ARUGULA SALAD
- tomato, shaved cheese, lemon vinaigrette 10/15
- GORGONZOLA SALAD
- romaine, tomato, olives, gorgonzola, lemon vinaigrette 10/15
- CAESAR SALAD
- romaine, shaved cheese, croutons 10/15
- HOUSE SALAD
- romaine, cucumbers, olives, pepperoncini, tomato
- choice of Balsamic Vinaigrette or Creamy Gorgonzola 10/15

APPETIZERS

- CLAMS OREGANATA
- oregano, breadcrumbs, lemon butter 17
- CAPRESE
- fresh mozzarella, sliced tomato, balsamic glaze, & basil 16
- BURRATA
- crispy eggplant & arugula salad 17
- EGGPLANT PANCAKES
- layered mozzarella, ricotta, & marinara sauce 15
- LENNY’S LONG HOTS 12
- breaded Long Hots, sausage stuffing
- ITALIAN CLASSIC MEATBALLS
- peppers, & ricotta cheese 12
- CLAMS OR MUSSELS POSILLIPO
- marinara or white wine lemon butter 20
- CALAMARI FRITTI
- cherry peppers & pomodoro 16 (Family 22)
- ITALIAN FEAST
- platter of classic Italian and chicken meatballs, sausage, eggplant pancakes, peppers, & ricotta 21 (Family 31)
- ANTIPASTO PLATTER
- prosciutto, coppa, soppressata, Genoa salami, mortadella, caprese salad, roasted peppers, olives, & artichoke hearts 21 (Family 31)

PASTA

- MEATBALLS, SAUSAGE, BOLOGNESE, OR COMBO
- spaghetti or rigatoni 26 (\$2 combo)
- SPAGHETTI
- pomodoro 18
- RIGATONI ALLA VODKA
- pomodoro, vodka, butter, cream 20
- RIGATONI BROCCOLI RABE
- broccoli rabe, red pepper flake, & parmigiana 27
- add Sausage 29
- FETTUCCINI ALFREDO
- creamy parmigiana sauce 26
- AL’S FIVE CHEESE RAVIOLI
- large cheese stuffed pasta in pomodoro 26
- EGGPLANT ALLA NORMA
- Eggplant, Rigatoni, pomodoro, ricotta salata 24
- GNOCCHI ALLA RICOTTA
- potato pasta, pomodoro, and ricotta cheese 24
- Whole wheat or gluten free pasta available upon request 2

ENTREES

- *Select Entrees Choice of Mixed Vegetables, Garlic Mashed Potato, Spaghetti, or Rigatoni
- EGGPLANT PARMIGIANA*
- baked with mozzarella & pomodoro 27
- MEATBALL STUFFED EGGPLANT PARMIGIANA*
- stuffed with meatballs & baked 31
- POULTRY
- CHICKEN CUTLET
- (Parmigiana or Milanese) 29/34
- CHICKEN MEATBALLS
- escarole & beans 29
- CHICKEN SCALOPPINE*
- (Francese, Piccata, or Marsala) 29/34
- CHICKEN SCARPARELLO
- bone in chicken, sausage, artichokes, potatoes, capers, mushrooms, cherry peppers, white wine lemon butter 33

MEATS

- BRAISED SHORT RIB
- slowly cooked over creamy mushroom risotto 38
- VEAL SCALOPPINE*
- (Francese, Piccata, or Marsala) 38/43
- 14 oz CENTER CUT VEAL CHOP
- (Tuscan Grilled, Milanese, or Parmigiana) 60
- VEAL CHOP LUIGI*
- lightly breaded with eggplant, mozzarella, and pomodoro 62

FISH AND SEAFOOD

- SNAPPER
- (Francese or Oreganata) 37
- SALMON MARCO POLO*
- sautéed with ginger, shallots, & fresh tomato 35
- SHRIMP OREGANATA
- broccoli rabe 38
- SEAFOOD FRA DIAVOLO
- clams, shrimp, calamari, lobster tail, mussels, marinara, linguine 56
- SHRIMP SCAMPI
- linguine, tomatoes, garlic, lemon butter 37
- LINGUINE VONGOLE
- whole clams, garlic, pepper flakes 35

JOHNNY’S SIGNATURE

- RIGATONI JOHNNY O
- alla vodka, pancetta, sundried tomato, ricotta, ricotta salata 24
- SONNY’S SCUNGILLI
- conch, marinara, linguine 52
- POLLO VICARI ai TARTUFO
- chicken, prosciutto, provolone, mushrooms, black truffle risotto, light marsala cream sauce 29
- ANGELO’S AGRODOLCE
- baby back ribs, fig & raisin sweet/sour sauce, roasted potato

PIZZA AND FLATBREADS

- 10” CHEESE PIZZA
- cheese \$14
- MARGHERITA CLASSICA
- fresh mozzarella, basil leaves, drizzle of extra virgin olive oil 15
- MARINARA RUSTICA
- garlic slivers, oregano, extra virgin olive oil (no cheese) 10
- BIANCA AI FUNGHI
- mozzarella, sautéed mushrooms, rosemary 16
- DIAVOLA SEMPLICE
- mozzarella, spicy salami (calabrese), chili flakes 16
- PROSCIUTTO E RUCOLA
- mozzarella (baked), ricotta, prosciutto and arugula 18
- ACCIUGHE E OLIVE
- mozzarella, anchovies, black olives, oregano 15
- SALSICCIA NAPOLETANA
- mozzarella, crumbled Italian sausage, fennel seeds 17
- BURRATA E POMODORINI
- cherry tomatoes (baked), burrata (added after baking), basil 19
- PEPPERONI AMERICANO
- Mozzarella, Pepperoni 17
- MEDITERRANEA LEGGERA
- mozzarella, sun-dried tomatoes, oregano 15
- SHORTRIB FLATBREAD
- braised beef, gorgonzola cheese, mozzarella, scallions, balsamic cream glaze 15
- MARGHERITA FLATBREAD
- heirloom tomatoes, fresh mozzarella, basil 12
- GARLIC AND CHEESE LOAF
- house bread with garlic butter & mozzarella 11

SIDES

- ESCAROLE 8
- ESCAROLE AND BEANS 9
- BROCCOLI RABE 10
- TRI COLOR PEPPERS 8
- 20% Gratuity will be added to parties of 6 or more
- PASTA 8
- SAUSAGE 8
- CHICKEN 10
- MEATBALLS 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Wines		Glass Bottle		Bottle Only		Bottle	
SPARKLING				SPARKLING			
Prosecco, V Brut DOC		15	54	Venice DOCG Brut Prosecco			62
Moscato D’ Asti, Doralli DOCG		16	58	Veuve Clicquot Brut Yellow Label			160
CHARDONNAY				CHARDONNAY			
Macon-Villages Louis Jadot, Burgundy		15	54	Nals Margreid Kalk, Alto Adige Italy			66
Chalk Hill, Sonoma Coast California		16	58	Cakebread Cellars, Napa Valley			87
PINOT GRIGIO				AMARONE DELLA VALPOLICELLA			
Vanzini DOC Lombardia		16	58	Villa Loren, Veneto Italy			75
Santa Margherita, Alto Adige Italy		18	66	Bertani, Veneto Italy			95
ROSE				BAROLO & BARBERA & BARBARESCO			
Whispering Angel, Provence France		17	62	Broccardo, Piedmonte Italy			85
SAUVIGNON BLANC				Barbera DOC Beppe Marino Piedmonte			90
Kim Crawford, Marlborough New Zealand		16	58	Barbaresco Pio Cesare Piedmonte			132
Poderi Langhe DOC Piedmonte		19	68	BRUNELLO DI MONTALCINO & ROSSO			
OTHER WHITES				La Togata Notte Di Note, Tuscany			75
White Zinfandel, Beringer, California		11	40	Col D’ Orcia, Tuscany			87
Riesling, R. Prum Essence, Germany		13	46	Banfi, Tuscany			120
Gavi La Bollina DOCG Piemonte		18	66	Rosso Di Montalcino Col Di Lamo G. Neri			85
CABERNET SAUVIGON				CABERNET SAUVIGNON			
Josh Cellars, California		14	50	Mount Veeder, Napa Valley			95
J Lohr, Paso Robles California		15	54	Magnificat Single Vineyard Drei Dona Italy			120
Roth Estate, Alexander Valley California		18	66	Silver Oak, Alexander Valley			130
				Caymus, Napa Valley			150
CHIANTI				CHIANTI CLASSICO RISERVA			
Poggio Stelle Chianti Classico DOCG		16	58	Ruffino Ducale Tan Label, Tuscany			58
Opera Classico Riserva Otello, Tuscany		17	62	Ruffino Ducale Oro “Gold Label” Tuscany			87
Banfi Classico Riserva, Tuscany		18	66	MERLOT			
MERLOT				Duckhorn, Napa Valley			87
Bogle, California		14	50	PINOT NOIR			
PINOT NOIR				Nals Margreid Angra Vineyard Alto Adige			86
Acrobat, Oregon		15	54	Belle Glos Clark & Telephone, Santa Maria Valley			87
Meiomi, California		16	58	SUPER TUSCAN			
Vanzini Single Vineyard Lombardia		17	62	Ruffino Modus, Tuscany			60
SUPER TUSCAN				Ornellaia Le Volte, Tuscany			75
Origo, Tuscany		15	54	Tignanello Antinori, Tuscany			170
Villa Antinori, Tuscany		18	66	ITALIAN REDS			
Radicato Rosso Toscana		20	72	Sangiovese, Bocelli, Tuscany			42
OTHER REDS				Valpolicella Ripasso Tinazzi			57
Malbec, Don Genaro, Mendoza Argentina		14	50	Primitivo Limaca Puglia			80
Red Blend, Unshackled, California		17	62	Torre Migliori Montepulciano D Abruzzo DOCG			65
Red Blend, The Walking Fool California		18	66	Nero D Avola, Carlo Pellegrino Tareni, Sicilia			48
HOUSE WINE				RED BLENDS			
Impero Premium Collection		10	36	Allegrini Palazzo Della Torre, Veneto			52
Montepulciano D’Abruzzo				Etna Rosso DOC Russo Family Sicilia			79
Sangiovese				The Prisoner, California			85
Chardonnay				Opus One Overture, Napa Valley 220			220
Pinot Grigio							
BEER		8					
Barrel of Monks IPA Moretti							
Coors Light			Peroni				
Peroni 0.0			Miller Lite				
Corona			Budweiser				
Guinness			Heinekin				
Stella Artois			Michelob Ultra				



