



LIMITED MENU

Update: 5/13/2020

Take-out & Delivery only

New on the Menu:

THREE NEW ICE CREAM FLAVORS! See the dessert page for details.

SMALL PLATES

GARLIC KNOTS 6 for 5.95
Homemade, garlic, parm, and olive oil.

LORNA'S HOMEMADE SOUP OF THE DAY 6.95
Ask about our hot, comforting soup.
Bowl comes with Garlic Knots.

MATEO'S EGGPLANT 8.95
Grilled eggplant, roasted peppers and gorgonzola cheese, roasted in the oven

ROASTED SAUSAGE AND PEPPERS 8.95
Two mild Italian sausages with roasted red and green peppers.

MEATBALL SIDE 6.95
Lorna's special recipe: huge and delicious, smothered in marinara sauce and parmesan cheese

FRIED CALAMARI 11.95
Served with a spicy marinara dipping sauce

BRUSCHETTA 8.95
Tossed Ciabatta served with chopped tomato basil, onion and garlic, mozzarella, and drizzled with olive oil

FRIED CHEESE TORTELLONI 8.95
With spicy marinara

SALADS

Add chicken to any salad \$3.00

ITALIAN SALAD Small 5.95 Large 7.95
Lettuce, tomatoes, mozzarella, olives and house vinaigrette
Chopped: Small 6.95 Large 9.95

MISTO SALAD Small 6.95 Large 9.95
Mixed greens, pine nuts, sun dried cranberries, feta cheese, and balsamic vinaigrette

CAESAR SALAD Small 6.95 Large 9.95
Romaine lettuce, fresh baked croutons, Lorna's creamy, spicy Caesar dressing.

ANTIPASTO SALAD 11.95
Pepperoni, salami, capicollo, tomatoes, olives, mortadella, pepperoncinis, garbanzos, mushrooms, provolone, lettuce and house vinaigrette.
Chopped: Small 9.95 Large 13.95



PASTA SPECIALTIES

PASTA WITH MEAT SAUCE

11.95

Choice of pasta, served with our homemade meat sauce with mushrooms.

FUSILLI ROMA

13.95

Mushrooms, spinach and pancetta in our fresh tomato sauce, served over fusilli pasta.

FETTUCCINI ALFREDO

13.95

Fettuccini in seasoned cream sauce with Parmesan cheese and black pepper.

MEAT LASAGNA

13.95

Layers of pasta, meatballs, Italian sausage, ricotta and mozzarella, baked in our mushroom meat sauce.

BROCCOLI PESTO

13.95

Fusilli pasta baked with broccoli, creamy pesto sauce and mozzarella.

(Pesto sauce contains anchovies and walnuts)

LINGUINI CARBONARA

13.95

Pancetta, ham, peas and mushrooms in a parmesan cream sauce.

TAGLIATELLE BOLOGNESE

15.95

Fettuccini in cream sauce with sausage, ground beef, plum tomatoes, fresh garlic and oregano (spicy).

PASTA MARINARA

10.95

Choice of pasta, served with our homemade marinara.

LASAGNA FLORENTINE

13.95

Ricotta cheese and spinach wrapped in a lasagna pasta and baked in marinara sauce.

JOY'S TORTELLONI

13.95

Made fresh here. Pasta stuffed with fresh herbs, ricotta and cream cheese. Enjoy with your choice of sauces: Marinara, Meat Sauce, Garlic Cream, Tomato Cream Sauce

GORGONZOLA AND CHICKEN

15.95

Chicken, zucchini and fresh tomatoes, tossed with linguini in a gorgonzola cream sauce.

GNOCCHI

13.95

The Italian potato dumpling. Enjoy with your choice of sauces. Garlic cream sauce, Al Pesto sauce or Gorgonzola Tomato sauce.

BAKED MOSTACCIOLI

13.95

Mostaccioli pasta, eggplant, ricotta cheese, baked in our marinara sauce and topped with mozzarella.

EGGPLANT PARMIGIANA

13.95

Lightly breaded and seasoned fresh eggplant. Baked in our homemade marinara sauce. Served with a side of pasta.

LINGUINI PRIMAVERA

13.95

Fresh vegetables sauteed in olive oil, garlic shallots and herbs, then tossed with pasta.

Add a small Italian salad \$3.95
Add breast of chicken to any pasta \$4.00
Add \$2.00 to make any item gluten free



CHICKEN

CHICKEN MARSALA

17.95

Boneless chicken breast and fresh mushrooms in a marsala wine sauce.

CHICKEN FLORENTINE

17.95

Boneless chicken breast in a tomato wine sauce with fresh spinach and provolone.

CHICKEN FRA DI AVOLO

15.95

Lorna's spicy marinara with chicken, spinach, mushrooms tossed with linguini pasta.

CHICKEN PARMIGIANA

17.95

Breaded boneless chicken breast sauteed and baked in marinara sauce and mozzarella.

CHICKEN PICCATA

17.95

Boneless chicken breast sauted in a lemon butter sauce with shallots and capers.

Served with pasta marinara.
Add a small Italian salad 3.95

SIDES

BROCCOLI LIMONE

6.95

Fresh broccoli, olive oil, garlic, fresh pepper and lemon. Served hot.

SAUTEED MUSHROOMS

6.95

Freshly sauteed mushrooms in garlic and virgin olive oil.

SAUTEED ARTICHOKES

9.95

Sauteed artichoke hearts in garlic and olive oil

ITALIAN SAUSAGES

3.00 for 1, 6.00 for 2

FRESH SAUTEED SPINACH

6.00

In virgin olive oil, butter and garlic.

SIDE OF PASTA

6.95

Your choice of Marinara or Meat sauce.

SEAFOOD SPECIALTIES

MUSSELS FRA DI AVOLO

15.95

Lorna's spicy marinara with mussels, spinach, mushrooms tossed with linguini pasta.

CALAMARI FRA DI AVOLO

15.95

Lorna's spicy marinara with calamari, spinach, mushrooms tossed with linguini pasta.

LINGUINI WITH CLAMS

14.95

Red or white clam sauce.

Add a small Italian salad 3.95
Add 2.00 to make any item Gluten Free



PIZZA

Lorna's pizza is the traditional Neapolitan style, medium-thin-crust. We use California mozzarella cheese. Our pizza sauce is made daily from Italian pear tomatoes, olive oil, fresh garlic, fresh basil, fresh parsley and oregano.

	12"	16"		12"	16"
CHEESE PIZZA	11.95	15.95	SICILIAN PIZZA	15.95	23.95
PESTO SAUCE WITH ARTICHOKES PIZZA	15.95	23.95	Roasted peppers, salami and smoked mozzarella.		
Sun-dried tomatoes, feta cheese and pine nuts.			EGGPLANT PIZZA	15.95	23.95
FOUR CHEESE PIZZA	15.95	23.95	(No Cheese) Grilled eggplant, spinach, roasted peppers and garlic.		
Gorgonzola, feta, parmesan & marscapone cheeses and fresh basil.			U.C. SPECIAL	17.95	25.95
U.C. VEGGIE SPECIAL	15.95	23.95	Fresh tomato, cheese, pepperoni, sausage, meatball, mushroom, onion and bell pepper.		
Fresh tomato, cheese, eggplant, onion, bell pepper, mushroom, olive and broccoli.			CALIFORNIA PIZZA	17.95	25.95
GOLDEN TRIANGLE SPECIAL	15.95	23.95	Pesto sauce with chicken, sun-dried tomatoes, mushrooms and provolone cheese.		
Fresh basil, garlic, broccoli, artichoke hearts and ricotta cheese.			MEAT LOVERS	17.95	25.95
ADD CHICKEN:	12" \$4.00	16" \$6.00	Meatball, pepperoni, sausage, Canadian bacon.		

EACH ITEM 1.50 ON A SMALL AND 2.00 ON A LARGE

Fresh basil	Eggplant
Mushroom	Onion
Pineapple	Bell Pepper
Fresh Garlic	Jalepenos
	Fresh Tomato

Ranch Dressing 2.00

EACH ITEM 2.00 ON A SMALL AND 3.00 ON A LARGE

Canadian Bacon	Broccoli
Anchovy	Sun Dried Tomatoes
Artichoke	Pine Nuts
Capocollo (Spiced Ham)	Olives
Salami	Ricotta Cheese
Pepperoni	Meatball
XX Cheese	Sausage

CALZONE

Our calzone are rolled pizza dough filled with ricotta and mozzarella cheese. Folded and baked.

SMOKED MOZZARELLA, CHICKEN AND BROCCOLI CALZONE	15.95	MEATBALL, SUN DRIED TOMATO AND ONION CALZONE	14.95
FRESH SPINACH, MUSHROOM AND GORGONZOLA CHEESE CALZONE	14.95	SUN DRIED TOMATO AND FRESH MUSHROOM CALZONE	14.95
CUSTOM CALZONE	16.95		
Select your choice of three fillings			

**Add a small Italian salad for 3.95.
Side of sauce (no charge - just ask)**



BEVERAGES

SODAS (per can)	2.00
PELLEGRINO WATER (500 ml) Italian Sparkling Water	3.95
APPLE JUICE (Martinelli) 10oz	2.00
HOT TEA	2.95
MILK	2.95

DESSERTS

CANNOLI	4.95
CHOCOLATE CANNOLI CAKE	5.95
NEW YORK CHEESECAKE	5.95
BROWNIE WALNUT CAKE	5.95
TIRAMISU	7.95

ICE CREAM PINTS TO-GO

SPUMONI	8.00
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*A mix of marachino cherry,
pistachio and amaretto flavors.*

PISTACHIO	9.00
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Sweet, nutty, salty.

NEW! MINT CHOCOLATE CHIP	9.00
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Refreshing on the palate.

NEW! COOKIES & CREAM	9.00
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Classic sandwich cookie flavors.

NEW! DULCE DEL LECHE	9.00
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Sweet caramel ribbons.

No personal checks accepted.
\$10.00 corkage fee for wine brought
into restaurant.

We apologize for the inconvenience,
but to expedite service, we can only
accept a maximum of two (2) credit/debit
cards per table.

Thank you for your understanding.

TO-GO BEVERAGES

Wine by the glass

See our list of wines
for sale to-go by the
glass (listed below).

Beer (bottle)

Budweiser	\$5
Stone Brewery IPA	\$7
Stella Artois	\$7
Peroni	\$7

White Wine

Benvolio Pinot Grigio, Friuli, Italy

Vibrant and crisp with citrus and
white peach

Glass To-Go	Bottle
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\$8	\$28
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\$8	\$28
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Calina Chardonnay, Chile

Apple, pear and citrus with a hint of
oak

Red Wine

Murphy-Goode Merlot, California

Black cherry, thyme and dark fruit

Glass To-Go	Bottle
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---	\$35
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Silver Palm Pinot Noir, California

Bright cherries, raspberries and spice

---	\$30
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Murphy-Goode "Liars Dice" Zinfandel,

Sonoma, California

Rich, juicy flavors of black fruit
and blackberry jam

---	\$36
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Calina Cabernet Sauvignon, Chile

Red fruit, blackberries, and cedar

\$8	\$28
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Cetamura Chianti, Italy

Youthful, rustic blend of Sangiovese and
Canaiole

\$8	\$28
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TintoNegro Malbec, Argentina

Aromas of dark cherry, ripe berries
and bittersweet chocolate

---	\$30
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