



LUNCH

Small Plates

GARLIC KNOTS Homemade, garlic, parm and olive oil	6 for 5.95	MEATBALL SIDE Lorna's special recipe: huge and delicious, smothered in marinara sauce and parmesan cheese	6.95
LORNA'S HOMEMADE SOUP OF THE DAY Bowl (bowl comes with garlic knots)	6.95	FRIED CALAMARI Served with a spicy marinara dipping sauce	11.95
MATEO'S EGGPLANT Grilled eggplant, roasted peppers and gorgonzola cheese, roasted in the oven	8.95	BRUSCHETIA Tossed Ciabatta served with chopped tomato basil, onion and garlic, mozzarella, and drizzled with olive oil	8.95
ROASTED SAUSAGE AND PEPPERS Two mild Italian sausages with roasted red and green peppers.	8.95	FRIED CHEESE TORTELLONI With spicy marinara	8.95

Salads

Add chicken to any salad \$3.00
Add salmon to any salad \$8.00

ITALIAN SALAD Lettuce, tomatoes, mozzarella, olives and house vinaigrette Chopped: Small 6.95 Large 9.95	Small 5.95 Large 7.95	CAESAR SALAD Romaine lettuce, fresh baked croutons, Lorna's creamy, spicy Caesar dressing.	Small 6.95 Large 9.95
MISTO SALAD Mixed greens, pine nuts, sun dried cranberries, feta cheese, and balsamic vinaigrette	Small 6.95 Large 9.95	ANTIPASTO SALAD Pepperoni, salami, capicollo, tomatoes, olives, mortadella, pepperoncinis, garbanzos, mushrooms, provolone, lettuce and house vinaigrette. Chopped: Small 9.95 Large 13.95	11.95
SPINACH SALAD Spinach leaf, caramelized walnuts, gorgonzola, and green apples with a balsamic vinaigrette	11.95	BUFALA MOZZARELLA AND ROMA TOMATO A gourmet salad in extra virgin olive oil and fresh basil served on a bed of field greens.	10.95

Sides

BROCCOLI LIMONE Fresh broccoli, olive oil, garlic, fresh pepper and lemon. Served hot.	6.95	ITALIAN SAUSAGES 3.00 for 1, 6.00 for 2	
SAUTEED MUSHROOMS Freshly sauteed mushrooms in garlic and virgin olive oil.	6.95	FRESH SAUTEED SPINACH In virgin olive oil, butter and garlic.	6.00
SAUTEED ARTICHOKE Sauteed artichoke hearts in garlic and olive oil	9.95	SIDE OF PASTA Your choice of Marinara or Meat sauce.	6.95

Lorna's Italian Kitchen

3945 Governor Drive, San Diego, CA 92122-2520 PHONE 858-452-0661 FAX 858-452-0302

Hours: Tues. through Thurs., 11:30am to 8:30pm, Friday 11:30am to 9pm, Sat. and Sun., 4pm to 8:30pm.

Lunch Menu
07/24/2019



Pasta Specialties

PASTA WITH MEAT SAUCE Choice of pasta, served with our homemade meat sauce with mushrooms.	8.95	JOY'S TORTELLONI 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	10.95
FUSILLI ROMA Mushrooms, spinach and pancetta in our fresh tomato sauce, served over fusilli pasta.	9.95	ROSEMARY CHICKEN PASTA Chicken in a Rosemary garlic cream sauce tossed with sun-dried tomatoes and grilled onions and fettuccini pasta.	11.95
FETTUCCINI ALFREDO Fettuccini in seasoned cream sauce with Parmesan cheese and black pepper.	9.95	GNOCCHI The Italian potato dumpling. Enjoy with your choice of sauces. Garlic cream sauce, Al Pesto sauce or Gorgonzola Tomato sauce.	10.95
MEAT LASAGNA Layers of pasta, meatballs, Italian sausage, ricotta and mozzarella, baked in our mushroom meat sauce.	10.95	GORGONZOLA AND CHICKEN Chicken, zucchini and fresh tomatoes, tossed with linguini in a gorgonzola cream sauce.	11.95
BROCCOLI PESTO Fusilli pasta baked with broccoli, creamy pesto sauce and mozzarella. <i>(Pesto sauce contains anchovies and walnuts)</i>	10.95	BAKED MOSTACCIOLI Mostaccioli pasta, eggplant, ricotta cheese, baked in our marinara sauce and topped with mozzarella.	10.95
LINGUINI CARBONARA Pancetta, ham, peas and mushrooms in a parmesan cream sauce.	11.95	EGGPLANT PARMIGIANA Lightly breaded and seasoned fresh eggplant. Baked in our homemade marinara sauce. Served with a side of pasta.	10.95
TAGLIATELLE BOLOGNESE Fettuccini in cream sauce with sausage, ground beef, plum tomatoes, fresh garlic and oregano (spicy).	11.95	LINGUINI AGLIO E OLIO Mushroom and black olives sauteed with garlic and olive oil. Tossed with linguini pasta.	9.95
PASTA MARINARA Choice of pasta, served with our homemade marinara.	8.95	STUFFED EGGPLANT Prepared parmigiana style and stuffed with ricotta cheese. Baked in our homemade marinara sauce. Served with a side of pasta.	12.95
LASAGNA FLORENTINE Ricotta cheese and spinach wrapped in a lasagna pasta and baked in marinara sauce.	13.95	LINGUINI PRIMAVERA Fresh vegetables sauteed in olive oil, garlic shallots and herbs, then tossed with pasta.	10.95
CAPELLINI POMODORO Angel hair pasta in a fresh zesty tomato/basil sauce.	9.95		
SUN DRIED TOMATO FETTUCCINI PASTA Fresh mushrooms, sundried tomatoes and broccoli in a garlic cream sauce, tossed with fettuccini.	9.95		
SICILIAN PASTA Capellini pasta in our marinara with roasted eggplant, tomato and garlic and tossed with feta cheese.	9.95		

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

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Seafood Specialties

SALMON FRA DI AVOLO
Lorna's spicy marinara with fresh salmon, spinach, mushrooms tossed with linguini pasta.

13.95

LINGUINI PESCATORE
Shrimp, calamari, clams, salmon and mussels sauteed in garlic and our spicy marinara tossed with linguini pasta.

15.95

SHRIMP PRIMAVERA
Shrimp sauteed with fresh vegetables in a garlic cream sauce tossed with fettuccini.

13.95

SALMON SAUTE
Fresh salmon sauteed with zucchini, mushrooms, grilled red onions and fresh tomato in a lemon butter sauce, tossed with linguini.

13.95

LINGUINI WITH CLAMS
Red or white clam sauce.

12.95

SHRIMP POMODORO
Shrimp sauteed in garlic, served with a zesty sauce over capellini pasta.

13.95

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

Chicken and Veal

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

11.95

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

11.95

VEAL MARSALA
Veal scallopini sauteed with fresh mushrooms in a marsala wine sauce.

23.95

VEAL PICCATA
Veal scallopini sauteed in butter, lemon, white wine and capers.

23.95

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

11.95

CHICKEN PICCATA
Boneless chicken breast sauteed in a lemon butter sauce with shallots and capers.

11.95

VEAL PARMIGIANA
Breaded veal lightly sauteed and baked in a marinara sauce and mozzarella.

23.95

VEAL FLORENTINE
Veal scallopini served in a tomato wine sauce with spinach and provolone.

23.95

Served with pasta marinara.
Add a small Italian salad 3.95

Subs and Parm's

CIABATTA SUBMARINE, Hot/Cold 9.00
Assorted Deli Meats, Provalone, and Italian Dressing.

MEATBALL PARMIGIANA SANDWICH 9.95

SAUSAGE AND PEPPER SANDWICH 9.95

CHICKEN PARMIGIANA SANDWICH 10.95

EGGPLANT PARMIGIANA SANDWICH 9.95

VEAL PARMIGIANA SANDWICH 11.95

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

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)**

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BEVERAGES

ICED TEA (free refills)	2.95
LEMONADE (free refills)	2.95
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
COFFEE (regular or decaf, free refills)	2.95

DESSERTS

CANNOLI	4.95
CHOCOLATE CANNOLI CAKE	5.95
NEW YORK CHEESECAKE	5.95
BROWNIE WALNUT CAKE	5.95
TIRAMISU	7.95
SPUMONI	4.95
HOMEMADE PISTACHIO ICE CREAM	5.95
PINTS TO-GO	
SPUMONI	8.00
PISTACHIO	9.00

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.