THE LOFT AT LENA'S OCEANS 21

SOUPS

ITALIAN SAUSAGE SOUP 8
cannellini beans, spinach, Italian mild sausage, parmesan breadcrumbs

CHEF'S SEASONAL SOUP 8

STARTERS

SPINACH-ARTICHOKE DIP 12.5 V
creamy spinach-artichoke dip, crostini

LENA'S CRAB DIP 16
lump crabmeat, garlic cream cheese, roasted corn, toasted crostinis

GARLIC BREAD 10
focaccia, pepperoni sauce

CALAMARI 14
sautéed, grilled or flash fried with cherry peppers; spicy marinara

GARLIC-PARMESAN WINGS 14.5
calabrese-ranch dip

WHITE BEAN DIP 10 V
cannellini beans, garlic oil, sliced cucumbers, carrots, celery
add rustic bread +3

LENA'S GIANT MEATBALL 15
10 oz. house-made all beef meatball, fresh mozzarella stuffed, marinara sauce

LENA'S ANTIPASTO PLATTER 27
prosciutto di parma, sopressata, marinated olives, marcona almonds, house-made giardinera, stuffed sweet peppadew, fresh mozzarella, parmesan, dried figs
(serves minimum of two)

SALADS

add: grilled salmon +8, chicken +6, shrimp +7, or steak* +11*

MIXED GREENS 9 V GF
cherry tomatoes, cucumbers, shaved red onions, radishes, red wine-garlic vinaigrette

CAESAR* 11
hearts of romaine, roasted garlic focaccia croutons, shaved parmesan, creamy garlic dressing

BURRATA & PROSCIUTTO 18 GF
18-month aged prosciutto di parma, burrata, baby heirloom tomatoes, basil, extra virgin olive oil, balsamic glaze

OVEN ROASTED BEET SALAD 14 V GF
baby spinach, red & golden beets, pickled red onions, feta cheese, sherry vinaigrette

PROSCIUTTO & ARUGULA SALAD 15
baby arugula, prosciutto di parma, pears, sliced red onions, shaved parmesan, roasted focaccia croutons, balsamic vinaigrette

INSALATA CON POLLO 16
fried chicken, baby arugula, gorgonzola cheese, bartlett pears, toasted pecans, sweetie drop peppers, sweet mustard dressing

SANDWICH

choice of mixed green salad, caesar salad, garlic-parmesan fries or house-made chips

LENA'S BURGER* 16.5
smoked provolone, crispy pancetta, caramelized onions, roasted garlic-sun dried tomato aioli, onion brioche bun

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*Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HOUSE-MADE PASTA

SEASONAL GNOCCHI 16
ask your server for details

GRILLED CHICKEN ALFREDO 18
creamy alfredo sauce, parmesan, house-made linguine

PENNE ALLA VODKA 16
roasted red peppers, parmesan, sun dried tomatoes, vodka tomato sauce, house-made penne *(add chicken +6, shrimp +7, salmon* +8 or steak* +11)*

CASARECCE VEGETABLE PASTA 16 V
seasonal farmers market vegetables, house-made casarecce pasta, white wine, creamy basil pesto *(add chicken +6, shrimp +7, salmon* +8 or steak* +11)*

LASAGNA 19
bolognese, béchamel, fresh mozzarella

MEATBALL & SPAGHETTI 18.5
lena's giant meatball, marinara, parmesan, extra long hand cut spaghetti

SPAGHETTI ALLA BOLOGNESE 18
zesty meat sauce, house-made spaghetti, parmesan, basil

ENTRÉES

SCALLOPS & FREGOLA* Market Price
seared scallops, charred yellow corn, peas, red peppers, fresh plum tomato, fregola pasta, parmesan butter cream sauce

SLOW BRAISED LEG OF LAMB 32
braised leg of lamb, rosemary mint red wine, creamy parmesan polenta, gremolata

GRILLED SALMON & FREGOLA* 21
charred yellow corn, peas, red peppers, fresh plum tomato, fregola pasta, parmesan butter cream sauce

EGGPLANT PARMIGIANA 18.5 V
breaded eggplant, marinara, fresh mozzarella, extra long hand cut spaghetti

CHICKEN PARMIGIANA 19
breaded chicken breast, mozzarella, provolone, extra long hand cut spaghetti

LENA'S SUNDAY GRAVY 28
lena's 24-hour slow simmered tomato gravy, meatballs, beef braciola, parmesan, sweet italian sausage, house-made spaghetti

900° WOOD-FIRED PIZZA

10" round/14" round. The extreme heat of the oven may cause some blistering or charring of the crust - it's authentically delicious.
GF *option available, 10" only; +2.*

MARGHERITA 16/20 V
fresh mozzarella, crushed san marzano tomatoes, plum tomatoes, basil, olive oil

PROSCIUTTO & ARUGULA 18/22
prosciutto di parma, arugula, fresh mozzarella, parmesan

DI CARNE 18/24
sweet italian sausage, prosciutto, pepperoni, fresh mozzarella

SEASONAL ROASTED VEGETABLES 15/19 V
balsamic reduction, herbs, tomato sauce

PEPPERONI 18/22
tomato sauce, mozzarella, hand cut pepperoni

SAUSAGE & PEPPERS 18/22
mild italian sausage, caramelized onions, roasted red peppers, smoked provolone

CHICKEN-CALABRESE RANCH PIZZA 19/22
fresh mozzarella, calabrese ranch, grilled chicken, pepperoni, roasted peppers

MUSHROOM 16/20 V NTS
béchamel, wood roasted wild mushrooms, mozzarella, truffle oil

DIAVOLA 18/23
spicy sopressata salami, mozzarella, fried kale, calabrese pepper hot honey

MEATBALL 18/23
house-made all beef meatball slices, roasted garlic oil, ricotta, basil, mozzarella

SIDES

FRIED BRUSSEL SPROUTS 8 V
POLENTA FRIES 8 V GF
CHARRED BROCOLINI 6 V GF
SAUTÉED GARLIC WILD MUSHROOMS 6 V GF
GARLIC-PARMESAN FRIES 5

V = vegetarian GF = gluten free NTS = no tomato sauce

OCEANS 21 Beverages

SANGRIA

ITALIAN RED SANGRIA 9 28
our original house-made recipe with chianti, tuaca, limoncello, fresh citrus

CITRUS WHITE SANGRIA 9 28
our original house-made recipe with moscato, orange liqueur, honey, peach schnapps, citrus fruit

PEACH ROSÉ SANGRIA 9 28
our original house-made recipe with rosé, blueberries, grapefruit, peach, sparkling rosé

SPARKLING

La Marca Prosecco DOC, Veneto 9/32
Nino Franco "Rustico" Valdobbiadene Prosecco Superiore DOCG 49
Riondo Prosecco Rosé, Veneto IGT 10/36
Molo 8 Lambrusco, Mantovano DOC 30

WHITE

LIGHT BODY

Lena's House Pinot Grigio 8/12/26
Benvolio Pinot Grigio, Friuli, Graves DOC 28
Tasca d'Almerita, Sicilia Regaleali Bianco, Sicily 10/15/36
Maso Canali Pinot Grigio, DOC Trentino 11/16.5/40
Mokoroa Sauvignon Blanc, New Zealand 11/16.5/40

MEDIUM BODY

Tormaresca Chardonnay, Puglia IGT 10/15/36
Primo Bianco Mesa, Vermentino, Di Sardegna DOC 10/15/36
The Pairing, Chardonnay, Sta Rita Hills, Santa Barbara California 68

FULL BODY

Feudi Di San Gregorio, Falanghina, Sannio, Campania 12/18/44
Annabella, Chardonnay, Napa Valley, California 10/15/36
Castello della Sala "Bramito del Cervo" Chardonnay, Umbria IGT 56

ROSÉ

Lena's House Rosé 8/12/26
Santa Cristina "Cipresseto," Toscana IGT 11/16.5/40
Mont Gravet, Languegox, France 9/13.5/30
Pietradolce Rosato, DOC, Sicilia 42

RED

LIGHT BODY

Kris Pinot Noir, Sicilia 10/15/36
Toscolo Chianti DOCG, Toscana 9/13.5/32
Di Majo Norante, Sangiovese Terre degli Osci IGT 8/12/32
Cecchi Chianti DOCG, Toscana 36
Jezebel Pinot Noir, Oregon 14/21/52
De Lancellotti, La Sorella Pinot Noir, Oregon 72

MEDIUM BODY

Lena's House Cabernet Sauvignon 8/12/26
Santa Cristina "Le Maestrelle," IGT (Sangiovese/Merlot/Syrah), Toscana 36
Allegrini "Palazzo della Torre," Veronese IGT, (Corvina Veronese/ Rondinella/Sangiovese) Veneto 52
Cusumano Nero d'Avola, Terre Sicilia IGT 34

FULL BODY

Donna Olimpia Tageto (Cabernet Sauvignon/Merlot/Petit Verdot/ Cabernet Franc), Toscana IGT 13/19.5/48
Matane Primitivo, Puglia IGT 9/13.5/32
Allegrini Valpolicella DOC (Corvina Veronese/Rondinella), Veneto 48
Villa al Cortile "Riserva" Brunello di Montalcino, Toscana DOCG 99
Terrabianca Campaccio IGT, (Sangiovese/Cabernet Sauvignon), Toscana 69
Reversanti Barolo, Piemonte DOCG 78
Bull by Horns, Cabernet Sauvignon, Central Coast California 13/19.5/52

Wines By the Glass offered in 6 oz. or 9 oz. pour

SHARE YOUR OCEANS 21 MOMENTS WITH US

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NON-ALCOHOLIC REFRESHERS

HOUSE-MADE LEMONADE 5
flavors: raspberry, strawberry, blood orange, peach

FRAGOLA BOLLE 6
strawberry, pineapple, soda water

APULIA 6
mint, blueberries, lime, soda water

SICILIAN POMPLEMO 6
grapefruit juice, agave nectar, lime

SIGNATURE COCKTAILS

ITALIAN PALOMA 14
altos reposado tequila, san pellegrino grapefruit soda, fresh citrus juice

BLACKBERRY ROSÉ COLLINS 13
beefeaters, muddled blackberries, lime juice, sparkling rosé

BLOOD ORANGE "NEGRONI" 12.5
absolut, campari, sweet vermouth, blood orange purée

LIMONCELLO MARTINI 13
absolut, limoncello, lemon juice

DILETTA MARTINI 14
bacardi rum, st. elder, fresh lemon juice, strawberry purée

VIALÉ 13
bourbon, vermouth, aperol, orange bitters

LA DAME 14
monkey 47 gin, galliano, lemon juice, lemon bitters, mint

CALABRESE MARGARITA 14
altos reposado tequila, triple sec, calabrese peppers, fresh lemon & lime juice

FROZEN

FROSÉ 12.5
rosé wine, absolut strawberry juice, strawberry purée, fresh lime juice

SEASONAL FROZEN 12.5

DRAFT BEER

Lena's Lager, Golden Lager, VA | 5.1% 9
Lena's IPA, India Pale Ale | 6.8% 9.5
Lionshead Pilsner, Bavarian Pilsner, PA | 4.5% 8.5
Stella Artois, Belgian Lager, Belgium | 5% 9
Devil's Backbone, Vienna Lager, VA | 5.2% 9
Port City, Optimal Wit, Belgian Style White Ale, VA | 4.5% 9
Lost Boy, Comeback Kid, Apple Cider, VA | 6.9% 9.5
Denizens Southside Rye IPA, MD | 7.2% 9
Three Notch'd, 40 Mile IPA, VA | 6% 9
Solace Suns Out Hops Out, Session IPA, VA | 4.8% 9
New Realm, Hazy Like a Fox, New England Style IPA, VA | 6.5% 9
Guinness Stout, Irish Dry Stout, Ireland | 4.2% 11
Lost Rhino Hit the Lip, Helles German-Style Lager, Ashburn, VA | 5.2% 9
Port City, Seasonal Selection, VA
Sam Seasonal
Seasonal Rotator

BOTTLED & CANNED BEER

Kaliber, Non-Alcoholic, Ireland | 0.05% 7
Pabst Blue Ribbon, American Lager, WI | 4.8% 7.5
Austin Eastcider's Blood Orange, Cider, TX | 5% 8
Dogfish Head, SeaQuench Ale, Session Sour, DE | 4.9% 8
Peroni Nastro Azzuro, Euro Pale Lager, IT | 5.1% 8
Bell's Two Hearted Ale, American-style India Pale Ale, MI | 7.25% 9.5
Sixpoint, Resin, Imperial IPA, NY | 9.1% 10.5
James River, James Bean Vanilla Oatmeal Porter, VA | 6.9% 9