



Appetizers

Toasted Ravioli	8.49
Shrimp de Jonghe	14.25
Meatballs (3)	4.50
Sausage & Peppers	4.50
Pizza Bread	4.79
Garlic Bread	4.49
Onion Rings	6.49
Antipasto (serves 2-4)	13.50

Salads & Soup

Tomato Salad as Entrée	9.49
● Lino's Special Salad as Entrée	9.49
Chef Salad as Entrée	9.49
<i>Salad Entrées include Soup, Bread & Butter</i>	
Minestrone Soup, Bowl (served with Garlic Bread)	5.49
● Salmon Salad	15.49
<i>(Grilled Salmon, Artichokes, Goat Cheese, Kalamata Olives)</i>	
<i>(May Substitute Chicken or Shrimp)</i>	

Traditional Italian Cuisine

Includes Bread & Butter, Salad, Coffee and Dessert

	Large	Small
SPAGHETTI with sauce	12.79	11.79
MOSTACCIOLI with sauce (gluten free available)	12.79	11.79
RAVIOLI with sauce (choose from meat, cheese or spinach)	14.79	12.79
GNOCCHI with sauce	14.99	12.99
TORTELLINI with sauce	14.79	12.79
HALF & HALF (pick two of any pasta above)	14.79	12.79
MANICOTTI Ricotta cheese filled	14.29	13.29
● LINO'S FAMOUS BAKED LASAGNA	15.99	13.99
HALF LASAGNA, HALF ANY ONE TRADITIONAL PASTA ABOVE	15.99	13.99
HALF LASAGNA, HALF ANY ONE SIGNATURE PASTA BELOW	16.49	14.49
● FETTUCCINE AL ALFREDO Fresh egg noodles cooked in cream, butter and Parmigiana cheese	15.99	—
<i>Add Mushrooms or Broccoli: 2.50 extra Chicken: 3.75 extra Shrimp: 6.75 extra</i>		
SPAGHETTI ALL'AGLIO E OLIO Spaghetti tossed in lightly sautéed minced garlic and olive oil	15.19	—
<i>and garnished with fresh parsley</i>		

Add to any item - Meatballs, Sausage or Mushrooms: 3.00 Extra

Battista Family Entrées

Choice of Potato or Pasta, Salad, Bread, Butter, Coffee & Dessert

SALTIMBOCCA ALLA ROMANA	19.49
<i>Two hand cut, tender veal cutlets seasoned with fresh sage, layered with prosciutto and sautéed in butter</i>	
VEAL SCALOPPINE AL MARSALA	18.49
<i>Two hand cut, tender veal cutlets topped with a fresh mushroom and Marsala sauce</i>	
PICCATA DI VITELLO (Veal Francais)	18.49
<i>Two hand cut, tender veal cutlets sautéed in butter and covered with a white wine lemon sauce</i>	
BREADED VEAL CUTLET	18.49
<i>Two hand cut, tender veal cutlets freshly breaded with Lino's special breading</i>	
BREAST OF CHICKEN SALTIMBOCCA	16.19
<i>Two 4oz grilled chicken breasts seasoned with fresh sage, layered with prosciutto and sautéed in butter</i>	
BREAST OF CHICKEN ALLA MARSALA	15.99
<i>Two 4oz grilled chicken breasts topped with a fresh mushroom and Marsala sauce</i>	
BREAST OF CHICKEN ALLA FRANCAIS	15.99
<i>Two 4oz grilled chicken breasts sautéed in butter and covered with a white wine lemon sauce</i>	
● PARMIGIANA	Eggplant: 14.99 Chicken: 15.79 Veal: 15.99 Shrimp: 18.99
<i>All Parmigiana selections are baked in our homemade tomato sauce and topped with melted mozzarella and parmigiana cheese</i>	

We are able to accommodate any dietary restrictions. Please ask your server for menu.

From Our Grill

Choice of Potato or Pasta, Salad, Bread, Butter, Coffee & Dessert

NEW YORK STRIP 14oz	23.99
RIB-EYE 16oz	27.19
GROUND SIRLOIN STEAK 1/2 lb. with mushrooms or sautéed onions	14.49
CHICKEN BREAST Two 4oz chicken breasts grilled & lightly topped with our own combination of herbs.....	15.49
Top off your steak with de jonghe breadcrumbs, broiled to perfection	2.00 or crumbled bleu cheese..... 3.00
<i>Only U.S.D.A. Choice Meat (Market Price)</i>	

From the Sea

Choice of Potato or Pasta, Salad, Bread, Butter, Coffee & Dessert

TILAPIA Lightly breaded, baked in butter and covered with a white wine lemon sauce.....	15.19
BAKED COD (Icelandic) White fish filet baked in butter and Italian seasonings	16.49
DEEP FRIED SHRIMP	18.99
● DEEP FRIED COD.....	16.49
● SALMON Grilled & lightly topped with our own combination of herbs	18.29
● SHRIMP DE JONGHE 12 whole peeled shrimp covered in Lino's special breading, garlic and butter	23.99

Poor Boy Sandwiches

Served with French Fries

ITALIAN MEATBALL	10.99
ITALIAN BEEF with Au Jus or Spaghetti Sauce	10.99
ITALIAN SAUSAGE	10.99
GROUND SIRLOIN 1/2 lb.	10.99

Add to any item - Cheese, Green Peppers, Mushrooms & Onions - 1.50 Extra Each

Festa Dinner

Make any Entrée a Festa!



Festa Dinner Entrées Include
 Soup,
 Garlic Bread and Pizza Bread,
 Lino's Special Salad,
 Variety Pasta Tray,
 Baked Potato,
 Coffee and Ice Cream

Each person at the table may pick any entrée of their choice from the menu.
 Simply add 5.95 to the base price of each entrée to make it a Festa Dinner!

Available by table only — each entrée price is per person

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

● — Lino's Signature Dish

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Pizza is Our Specialty

It's all in the cheese!

The truth is Pizza is at the very heart of Lino's. We have a nearby Amish community where we source our milk, and our own cheese-maker that crafts that milk into cheese per our own specifications. Add to that our handmade dough, sausage, and sauces - that are made right here daily - and you'll taste the pride we take in our pizza!

	Medium	Large
1. CHEESE	13.00	14.50
2. CHEESE & SAUSAGE	14.45	15.95
3. CHEESE & PEPPERONI	14.45	15.95
3A. CHEESE & CANADIAN BACON	14.45	15.95
4. CHEESE & ANCHOVIES	14.45	15.95
5. CHEESE & MUSHROOMS	14.45	15.95
6. CHEESE & GREEN PEPPERS	14.45	15.95
7. CHEESE, SAUSAGE & PEPPERONI	15.90	17.90
7A. CHEESE, SAUSAGE & CANADIAN BACON	15.90	17.90
8. CHEESE & ONION	14.45	16.20
9. CHEESE, SAUSAGE & MUSHROOMS	15.90	17.90
10. CHEESE, SAUSAGE & GREEN PEPPERS	15.90	17.90
11. CHEESE, SAUSAGE & ONIONS	15.90	17.90
12. 3-WAY (1/3 CHEESE, 1/3 SAUSAGE, 1/3 ANCHOVIES)	14.45	16.20
13. HALF CHEESE - HALF CHEESE & SAUSAGE	14.45	16.20
14. CHEESE & DOUBLE SAUSAGE	15.90	17.90
15. CHEESE, SAUSAGE & ANCHOVIES	15.90	17.90
16. CHEESE, SAUSAGE, MUSHROOMS, ONIONS, GREEN PEPPERS & ANCHOVIES	20.25	23.00
16A. CHEESE, SAUSAGE, MUSHROOMS, ONIONS, GREEN PEPPERS & PEPPERONI	20.25	23.00
17. CHEESE, SAUSAGE, MUSHROOMS, ONIONS, GREEN PEPPERS, BLACK OLIVES, PEPPERONI, ANCHOVIES & EXTRA SAUCE	23.15	26.15
20. "VEGGIE" - CHEESE, MUSHROOMS, ONIONS, GREEN PEPPERS, BLACK OLIVES	18.80	21.05
 Add Lino's Special Salad		
to any pizza: 3.50 per person	Each Extra Ingredient, Add	1.80
	Shrimp, Add	3.50
	Spinach, Add	2.60
	Gluten-free crust, Add	5.50
		—

A La Carte

MEATBALLS (2) or SAUSAGE	3.00	TORTELLINI or RAVIOLI	5.50
FRENCH FRIES	3.99	LASAGNA	6.00
SPAGHETTI or MOSTACCIOLI	5.15	FETTUCCINE ALFREDO	7.75

Desserts

ICE CREAM (Vanilla or Chocolate), RAINBOW SHERBET, SPUMONI	2.25
SUGAR FREE ICE CREAM	3.00
ALL OCCASION CAKE (Serves 9)	7.00

Lino's offers full banquet facilities for your next party or special event. Ask your server for details.
We accept American Express, Visa, MasterCard and Discover.

For your pleasure, we present a special selection of wines —
including some of the world's most outstanding accomplishments in the noble art of winemaking.

Red Wines - Vini Rossi

	bottle	6 oz. glass
CABERNET SAUVIGNON, Rodney Strong (90 pts, The Tasting Panel).....	28.00	7.50
RIPASSA, Zenato (90 pts, Wine Spectator)	30.00	—
COSTERA, Argiolas (90 pts, Vinous).....	25.00	—
MALBEC RESERVA, Terrazas (90 pts, Wine Enthusiast)	30.00	8.00
CHIANTI CLASSICO RISERVA, Monsanto (92 pts, Wine Spectator)	28.00	—
PINOT NOIR, Meiomi (92 pts, Wine Spectator)	28.00	7.50
BRUNELLO DI MONTALCINO, Tenute Piccini (90 pts, James Suckling)	45.00	—
AMARONE DELLA VALPOLICELLA, Famiglia Pasqua (90 pts, Wine Enthusiast)	45.00	—
BARBERA D'ASTI DOCG, Renato Ratti (91 pts, Wine Spectator)	30.00	—
ROSÉ, Kendall Jackson (86 pts, Wine Enthusiast)	28.00	7.50

White Wines - Vini Bianchi

	bottle	6 oz. glass
CHARDONNAY, Kendall Jackson (91 pts, Wine Enthusiast)	28.00	7.50
RIESLING, Kung Fu Girl (91 pts, Wine Enthusiast)	23.00	6.00
SAUVIGNON BLANC, Rodney Strong (88 pts, Wine Enthusiast)	28.00	7.50

Battista House Wines - Vini Della Casa

	bottle	6 oz. glass
CABERNET SAUVIGNON.....	19.00	5.25
MERLOT.....	19.00	5.25
CHIANTI.....	21.00	5.75
LAMBRUSCO.....	22.00	6.00
ROSCATO	22.00	6.00
PINOT GRIGIO.....	22.00	6.00
WHITE ZINFANDEL	19.00	5.25
CHARDONNAY	19.00	5.25

Sparkling Wines - Vini Spumanti

	bottle	1/2 bottle	6 oz. glass
MOSCATO D'ASTI, Bricco Riella (87 pts, Vinous)	23.00	—	6.00
BRUT PRESTIGE, Mumm Napa (91 pts, Wine Spectator).....	36.00	—	—
PROSECCO, Adami (90 pts, Wine & Spirits).....	30.00	15.00	—
PROSECCO (Split)	—	—	7.00

Table Wine - Vini da Tavola

	Litre	1/2 Litre	6 oz. glass
BURGUNDY, CHABLIS	14.50	10.00	4.75

We welcome you to bring your own wine.
Corkage fee: 12.00