

SMALL PLATES

OVEN ROASTED CHICKEN WINGS - BEER BRINED, OVER TOMATO, BASIL, ONION & BLEU CHEESE SALAD
OR. TRADITIONAL BUFFALO STYLE 9.95

LP CLAMS – CHOPPED CLAM, SHRIMP, ROASTED PEPPERS, BACON & ONIONS
WITH AN HERBED BROTH 10.95

CALAMARI – FLASH FRIED CALAMARI TOSSED WITH PEPPADEWS, RED SAUCE 12.95

EGGPLANT MEATBALLS – WHITE WINE, TOUCH OF TOMATO 8.95

THE ORIGINAL WHITE TRUFFLE ASIAGO CHIPS 8.95

MINI RICE BALLS - BACON AND CARAMELIZED ONION RICE BALLS WITH BASIL MAYO 9.95

LONG STEM ARTICHOKEs - TOPPED WITH SEASONED FRESH HERB CRUMBS, LEMON, FRESH OREGANO
AND WHITE WINE 9.95

CRAB CAKES – CORN SALSA, GUACAMOLE – ROASTED GARLIC AIOLI 11.95

SPINACH & ARTICHOKE DIP – W/ FOCACCIA TRIANGLES 10.95

LP ONION SOUP – 4 VARIETIES OF ONION TOPPED WITH MELTED MUIENSTER & A CRISPY BRUCHETTA 7.95

SALAD

AVOCADO – FILLED WITH TOMATO AND FRESH MOZZARELLA – RED WINE VINAIGRETTE 10.95

CAESAR - TRADITIONAL 10.95

BRUSSEL SPROUT CAESAR – SLIVERED BRUSSEL SPROUTS, PROSCIUTTO, TOMATO & CROUTONS 10.95

CHOPPED - MIXED LETTUCES, SOPPRESSATA, OLIVES, ARTICHOKEs, CUCUMBER, ROASTED PEPPERS, ROASTED
YELLOW TOMATOES & CRISPY BLEU CHEESE TRUFFLE -TOASTED GARLIC VINAIGRETTE 10.95

FLAME GRILLED BEET SALAD - ARUGULA, THIN RED PEPPERS, PISTACHIOS, FENNEL AND RICOTTA SALATA
– HONEY SHERRY VINAIGRETTE 10.95

NO LEAF - VEGETABLE SALAD CONSISTING OF ASPARAGUS, STRING BEANS, BROCCOLI, ROASTED PEPPERS,
ARTICHOKES, CHICK PEAS, CUCUMBER & FRESH MOZZARELLA, BUTTERNUT – HONEY SHERRY VINAIGRETTE
10.95

CRUNCHIFIED WEDGE SALAD –ICEBERG TOPPED WITH OUR CRUMBLED HOMEMADE POTATO CHIPS,
SCALLIONS, PEPPERONI, ALMONDS & BLUE CHEESE DRESSING 10.95

ADD GRILLED CHICKEN 7.95 GRILLED SHRIMP 9.95
OR GRILLED FILET MIGNON 11.95

VEGETABLES

(SERVES 2-4)

~ZUCCHINI LINGUINI WITH GARLIC OIL 6.95

~ROASTED BRUSSELS SPROUTS WITH CAESAR AIOLI 6.95 ~ROASTED BROCCOLI 6.95

~SAUTÉED SPINACH GARLIC AND OIL 6.95

PIE LOVERS

~CLASSIC 12.95 ~PEPPERONI 12.95

~WHITE TRUFFLE, SHITAKE MUSHROOM AND RICOTTA 14.95

~ G PIE - MELTED GORGONZOLA, TOMATO BRUSCHETTA & ARUGULA SALAD 14.95

~ WHITE CLAM 14.95 ~GLUTEN FREE 15.95

LP CLASSICS

SERVED WITH A CHOICE OF FRIES OR TATER TOTS ALL SERVED W/ PICKLES

PIGS ASS - THE FAMOUS ROAST PORK SANDWICH WITH A LITTLE TWIST, THINLY SLICED ROASTED PORK BUTT, DUCK SAUCE & MUENSTER ON TOASTED GARLIC BREAD \$16.95

LP THUMB-BITS - FILET MIGNON SLICED ON GARLIC BREAD TOPPED WITH MOZZARELLA \$17.95

SIGNATURE LP BLACK ANGUS BURGER- LOBSTER SALAD, CHEDDAR & BACON \$17.95

BLACK ANGUS BURGER \$14.95

(INCLUDES 2 TOPPINGS FROM BELOW ANY MORE AN ADDITIONAL \$.50 EACH)
AMERICAN CHEESE, BACON, TOMATO, CARAMELIZED ONION, ROASTED PEPPERS,
CHEDDAR, MOZZARELLA,, MUENSTER

MAIN COURSE

BEGGARS PURSE - 4 CHEESE PASTA SHAPED LIKE A PURSE, WITH A PROSCIUTTO CREAM TOPPED WITH LEMON BREAD CRUMBS 17.95

FLAME GRILLED NAKED BURGER - OVER AN ARUGULA, VINE RIPE TOMATO, RED ONION, AVOCADO AND BLEU CHEESE SALAD 16.95

LP CHICKEN BREAST – FRANCOISE STYLE OVER BUTTERNUT SQUASH, BRUSSELL SPROUTS, BACON & CRAISINS 19.95

PORK SHANK - SPINACH, SHITAKE MUSHROOM AND ROASTED POTATO – DEMI GLAZE 21.95

OVEN ROASTED ½ DUCK – WILD BERRY GLAZE, BLACK RICE AND SEARED SPINACH 26.95

GARLIC & HERB ROASTED BABY BACK RIBS – WITH SEARED SPINACH & ROASTED POTATO 23.95

ROASTED SHRIMP - HERB CRUSTED ROASTED SHRIMP OVER SPINACH & PEPPADEWS 23.95

PAN ROASTED SALMON – MULTIGRAIN COUS COUS, SEARED SPINACH AND ROASTED YELLOW TOMATO- PAN SAUCE 21.95

GRILLED FILET MIGNON – ROASTED POTATOES, SHITAKE MUSHROOMS, BACON, SPINACH & CRAISINS – DEMI GLAZE 26.95

~ \$ 3.00 PLATE SHARE CHARGE ~

** ASK ABOUT OUR PRIVATE PARTY ROOM AND OFF-PREMISE CATERING **