

APPETIZERS

New Made Here **TOASTED RAVIOLI**

Homemade Cheese Ravioli's lightly breaded and flash fried GBD served with Blush Sauce. \$8.5

Made Here **BUFFALO CHICKEN EGGROLLS**

A blend of fresh Chicken, Cheese, and our classic spicy buffalo wing sauce all stuffed in a crispy Egg Roll served with LV's Homemade Bleu Cheese Dressing. \$7.

MOZZARELLA STICKS

Battered Mozzarella fried GBD served with LV's Marinara sauce. \$7.

POUTINE

Fresh cut Fries topped with Fresh Mozzarella, Gravy, Sunny Side Up Egg (Local) and Scallions. \$7.

Made Here **BADA-BING SHRIMP**

Lightly breaded Shrimp tossed in our sweet and spicy Bada-Bing sauce. \$10.

Made Here **CALAMARI FRITTI**

Calamari Hand-breaded to order with Parmesan and Peppers served with Homemade Marinara. \$10.5

New GF **BBQ TATER SKINS**

Potato Skins filled with Cheddar/Jack Cheese, Bacon, Pulled Pork, and Scallions drizzled with Ranch, Sriracha Aioli, and Barbeque Sauce. \$9.

New **MUSSELS CHIOGGIA**

Prince Edward Island Mussels steamed in a broth of Scallions, Wine, Tomato, Garlic, Basil, Sweet Cream, and a hint of Butter served with Garlic Points. \$10.5

LV'S FAMOUS WINGS

One dozen of our TRADITIONAL or BONELESS served with homemade Bleu Cheese and Celery served Mild ~ Medium ~ Hot ~ "Hot BBQ" ~ Hot Garlic ~ Hot Cajun ~ Extra Hot (cayenne) ~ Atomic (haba ero) ~ Sweet ~ BBQ ~ Honey Mustard ~ LV's Signature "Garbage Sauce" (The Original) ~ Garlic Parm (butter sauce) ~ or Your Own "Custom Combination" of sauces (be creative). \$11.5

FLATBREADS

TUSCAN CHICKEN

Herb grilled All-Natural Chicken, Artichokes, Mozzarella, Parmesan, Bruschetta Tomatoes, Parmesan Cream sauce, and Balsamic reduction. \$10.5

SHRIMP FLATBREAD

Shrimp, Mozzarella, Spinach, Garlic, Scallions, Bruschetta Tomatoes, and Roasted Red Peppers. \$10.5

ROMAN

Pepperoni, homemade Italian Sausage, Ricotta, Mozzarella Cheese, Tomato Sauce, and Oregano. \$9.5

MARGARITA FLATBREAD

Fresh Mozzarella, Tomato Sauce, Bruschetta Tomatoes, and Fresh Basil. \$8.

MAIN STREET FLATBREAD

Topped with Mozzarella, Cheddar/Jack, Bleu Cheese, Bruschetta Tomatoes, Garlic, and Spices served with side of Marinara. \$8.

PEPPERONI FLATBREAD

Tomato sauce, Mozzarella, Pepperoni, and select herbs. \$8.

BLACK & BLEU FLATBREAD

Shaved Prime Rib, Blacken seasoning, Bleu Cheese, Bruschetta Tomatoes, Scallions, Balsamic Reduction, Mozzarella, and Garlic Sauce. \$10.5

SALADS

SALAD BAR

Over 50 items including Homemade Soups, Chili, and LV's famous Garlic Knots. \$8.

GF GREEK

Mixed Greens, Pepperoncini, Kalamata Olives, Tomatos, Cucumbers, and Feta Cheese served with dressing on the side (add Grilled All-Natural Chicken \$3.) \$10.5

BUFFALO CHICKEN

Crispy spicy Buffalo Chicken, crumbled Bleu Cheese, Mixed Greens, Veggies, and Homemade Ranch. \$11.5

GF VIENNA

All-Natural Chicken Breast, Grilled Chicken Breast, Bacon, Cheddar/Jack, Mixed Greens, Veggies, and Homemade Ranch Dressing. \$11.5

CAESAR

Fresh Romaine, Parmesan, Croutons, and Caesar Dressing. (anchovies? on us by request). \$9.5(Classic) add \$5.(Shrimp) \$3.(All-Natural Chicken Breast)

18% gratuity added to parties over 6

BURGERS & SANDWICHES

*Include Choice of: Fresh Cut Fries - Cole Slaw - Homemade Chips - Caesar Side Salad
(Substitute Onion Rings \$1.5)*

*** Gluten Free Roll available \$1.**

BRUNCH BURGER

8oz. Angus Burger on Brioche Roll with a Sunny-side up Egg (Local), Hash Brown, Applewood Smoked Bacon, melted American Cheese, and Ketchup. \$12.

STEAK HOUSE BURGER

8oz. Black Angus Burger on Brioche Roll with Bacon, crumbled Bleu Cheese, American Cheese, LV-1 House-made Steak Sauce, and grilled Onions. \$12.

T.F.D. FIREHOUSE BURGER

Cajun seasoned 8oz. Angus Burger on Brioche Roll with Cheddar/Jack, Jalapeño, Lettuce, Tomato, Onion, Mayo and our signature Garbage Sauce (we suggest LV's spicy fries with this one). Mmm Mmm Spicy!!! \$12.

BIG AZZ BBQ BURGER

12oz. Angus Burger on Brioche Roll with Applewood Smoked Bacon, melted Cheddar/Jack Cheese, caramelized Onion, and smokey BBQ Sauce. \$14.

BUFFALO CHICKEN SANDWICH

Hand-breaded All-Natural Chicken Breast tossed in spicy Buffalo Wing Sauce, Lettuce, Tomato, and Blue Cheese Dressing on Brioche. \$10.

CHICKEN SANDWICH

All-Natural Chicken Breast, choice of; (Grilled ~ Blackened ~ Hand-Breaded) On Brioche Roll with Lettuce, Tomato, and Mayo. \$9.5

FISH SANDWICH

Haddock fillet prepared your way (Panko hand-breaded ~ blackened ~ broiled) Tarter Sauce and Lettuce. \$10.5

MEMPHIS PULLED PORK

Hand-pulled slow Roasted Pork tossed in our smokey BBQ Sauce and piled high! on a Brioche Roll (side of slaw to put on top for real Memphis style). \$10.

BUILD YOUR OWN BURGER

100% Black Angus Beef on Brioche Roll topped with Lettuce, Tomato, Onion, Pickles, and Mayo (or 1000 island by request). Add Cheese (American - Swiss - Blue - Cheddar - Provolone - Mozzarella - Feta) ~ Bacon ~ Haystack Onion ~ Fried Egg (local) ~ Mushroom ~ Grilled Onion ~ Jalapeños - BBQ ~ Etc. \$1. each). \$8.(4oz) \$10.(8oz) \$12.(12oz)

SUBMARINES

*Include Choice of: Fresh Cut Fries - Cole Slaw - Homemade Chips - Caesar Side Salad
(Substitute Onion Rings \$1.5)*

PHILLY CHEESE STEAK

Real Shaved NY STRIP Steak! Mushroom, Onion, and Peppers with melted Cheese on a fresh baked hoagie roll. Taste the difference! \$10.5

MEATBALL PARMESAN

Homemade Meatballs topped with Marinara and melted NYS Mozzarella on a fresh baked hoagie roll. \$9.

SAUSAGE & PEPPERS

LV's own Homemade Italian Sausage with sautéed Sweet Peppers and Onions on a fresh baked hoagie roll (add Mozzarella & Marinara \$1.). \$9.

CHICKEN PARMESAN

All-Natural Chicken Breast, hand-breaded topped with Homemade Marinara and Mozzarella on a fresh baked hoagie roll. \$10.

EGGPLANT PARMESAN

Homemade Eggplant cutlets, Homemade Marinara, and Mozzarella on a fresh baked hoagie roll. \$9.

THE GOD FATHER

LV's slow roasted Prime Rib! Sliced thin and piled high with grilled Onions and Sharp Provolone served with a side of Ah Jus and Horseradish Sauce. \$13.

WRAPS

*Include Choice of: Fresh Cut Fries - Cole Slaw - Homemade Chips - Caesar Side Salad
(Substitute Onion Rings \$1.5)*

PHILLY STEAK WRAP

Real Shaved NY STRIP Steak! Peppers, Onions, and Cheddar/Jack. Taste the Difference! \$10.5

BUFFALO CHICKEN WRAP

Spicy crispy Chicken Breast, Lettuce, Tomato, Cheddar/Jack and Homemade Ranch Dressing. \$10.

GREEK CHICKEN WRAP

Herb grilled All-Natural Chicken Breast, mixed Greens, Feta, and Caesar Dressing. \$10.

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for food borne illness.

PASTA *Add Salad Bar, Soup, and Garlic Knots \$4.5*

Our Fresh Pasta is made In-House with Local Farm Fresh Eggs!

THE CLASSICS

SPAGHETTI AND MEATBALLS

Fresh Homemade Spaghetti topped with LV's Homemade Marinara sauce and Homemade Meatballs. \$12.5

RIGATONI WITH MEAT SAUCE

Fresh Homemade Rigatoni tossed with our Homemade Meat Sauce. (add Homemade Sausage or Meatballs \$3.). \$12.5

GF GLUTEN FREE PENNE

substitute any pasta for gluten free penne, Please! remind your server so that we can prepare the entire dish gluten free! \$1.5 (additional)

FETTUCCHINI ALFREDO

Fresh Homemade Fettuccini and our Homemade Alfredo Sauce (add All-Natural Chicken Breast \$3.). \$11.

SHRIMP PORTOFINO

Sautéed Shrimp, Mushrooms, Spinach, and Garlic tossed with Fresh Homemade Fettuccini and Brown Butter Sauce. \$14.5

PENNE ALA VODKA

Fresh homemade Ziti Rigate pasta tossed with Vodka Sauce (Tomato, Cream, Romano Cheese, Vodka). \$13.5 (Sausage) \$14. (Chicken) \$14. (Combo)

LV'S TOUR OF ITALY

A hearty portion of our Hand-Breaded Chicken Parmesan (All-Natural Chicken Breast), Stuffed Shells, and Fresh Homemade Fettuccini Alfredo. \$15.

BAKED PASTA

LASAGNA

Homemade just like Moms!! loaded with Homemade Meat Sauce, Alfredo Sauce, and blended Italian cheese's then baked to perfection. \$12.5

STUFFED SHELLS

Jumbo Cheese Stuffed Shells topped with Homemade Marinara Sauce and Mozzarella and baked to perfection (add Homemade Sausage or Meatballs \$3.). \$12.

CHICKEN RIGGIES

Fresh Homemade Rigatoni tossed with crispy Chicken, Bacon, Garlic, LV's Homemade Alfredo Sauce, NYS Mozzarella & Ricotta and baked to perfection. \$15.

GF RAVIOLI

Gluten Free Cheese Ravioli! with Homemade Marinara Sauce and melted NYS Mozzarella. \$13.5

MAC & CHEESE

HOMEMADE MAC & CHEESE

Homemade Ziti Rigate tossed with our NYS X-Sharp Cheddar Sauce and topped with breadcrumbs. \$11.

BBQ MAC & CHEESE

Homemade Ziti Rigate tossed in our NYS Sharp Cheddar Sauce and topped with BBQ Pulled Pork and Jalapenos. \$14.5

SHRIMPY MAC DADDY!

Fresh Homemade Ziti Rigate with NYS Sharp Cheddar Sauce topped with Tender Bada Bing Shrimp! \$17.

BUFFALO MAC & CHEESE

Homemade Ziti Rigate with our NYS X-Sharp Cheddar Sauce topped with Spicy Buffalo Chicken, and Bleu Cheese crumbles. \$15.

ENTRÉES *Add Salad Bar, Soup, and Garlic Knots \$4.5*

CHICKEN

CHICKEN PARMESAN

All-Natural Chicken Breasts hand-breaded topped with Homemade Marinara and NYS Mozzarella served over Spaghetti (upgrade to homemade pasta \$1.5). \$14.

CHICKEN MARSALA

All-Natural Chicken Breasts sautéed with Mushrooms and Our Signature Marsala Wine Sauce served over Spaghetti Marsala (upgrade to homemade pasta \$1.5). \$14.5

New ^{LOW}_{CARB} CHICKEN MILANESE

Pecorino-Romano breaded All-Natural Chicken Breasts on a bed of Zucc-hetti topped with Mixed Greens, Tomatoes, Red Onion, Cannellini Beans, and Lemon Dressing \$14.

VEGETARIAN

EGGPLANT PARMESAN

Homemade Eggplant Cutlets topped with Homemade Marinara and NYS Mozzarella served over Spaghetti (upgrade to homemade pasta \$1.5). \$12.

^{GF} ^{LOW}_{CARB} CHEF'S GARDEN SAUTÉ

A wonderful sauté of Vegetables (Artichoke-Broccoli-Mushroom-roasted Red Pepper) served over Zucc-hetti with Lemon-Garlic and EVOO sauce. \$12.

New ^{LOW}_{CARB} EGGPLANT ROULADE FLORENTINE

Fresh Eggplant Cutlets rolled with Spinach and Italian Cheeses topped with Mushroom, Onion, Roasted Red Peppers and Light White Wine-Tomato Sauce served over Zucc-hetti (add Grilled Chicken \$4.). \$13.

SEAFOOD

HADDOCK

Haddock filet hand-breaded and fried GBD (or lightly seasoned and broiled) served with LV's Fresh Cut Fries and Tarter Sauce. \$11. / \$16.

SHRIMP

Shrimp hand-breaded and fried GBD (or lightly seasoned and broiled) served with LV's Fresh Cut Fries and Cocktail Sauce! \$14.

^{GF} ^{LOW}_{CARB} BROILED SEAFOOD TRIO

Haddock Filet with Shrimp & Scallop Scampi served with Zucc-hetti with Black Pepper Sauce. \$19.5

FISHERMANS PLATTER

Haddock Filet, Scallops, and Shrimp Hand-breaded and fried GBD with Tarter Sauce and Fresh Cut Fries! \$19.5

New SHRIMP AND GRITS

Shrimp, Homemade Sausage, Bacon, Mushrooms, Onions, Roasted Red Peppers, and pan sauce served over Creamy NYS Sharp Cheddar Grits drizzled with Alfredo Sauce and Scallions. \$14.5

VEAL

VEAL PARMESAN

Fresh Veal cutlets hand-breaded, topped with NYS Mozzarella and Homemade Marinara served over Spaghetti (upgrade to Homemade Pasta \$1.5). \$17.5

VEAL MARSALA

Fresh Veal cutlets sautéed with Mushrooms and Our Signature Marsala Wine Sauce served over Spaghetti Marsala (upgrade to Homemade Pasta \$1.5). \$18.

New ^{LOW}_{CARB} VEAL MILANESE

Pecorino-Romano breaded Fresh Veal Cutlets on a bed of Zucc-hetti topped with Mixed Greens, Tomatoes, Red Onion, Cannellini Beans, and Lemon Dressing. \$17.5

BEEF

New BACON WRAPPED MEATLOAF

Homemade meatloaf wrapped in Applewood Bacon with our signature glaze served over Garlic Smashed Potatoes and Haystack Onions! \$12.

PRIME RIB

Slow Roasted Iowa Premium Angus Beef served with Garlic Smashed Potato (sub baked potato by request), and Haystack Onions! \$20. (Regular Cut) \$32. (King Cut)

* Certain substitutions will incur a surcharge.

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for food borne illness.

BRICK OVEN PIZZA

Trumansburg's Finest for over 25 years!

PERSONAL PIZZA 9" (4 SLICE)
(toppings \$1) \$7.5

MEDIUM PIZZA 12" (6 SLICE)
(toppings \$1.5) \$11.

GF 12" GLUTEN FREE PIZZA

Please be advised that Eggplant - Breaded Chicken - Meatballs are not gluten free. (toppings \$1.5) \$15.

LARGE PIZZA 16" (8 SLICE)
(toppings \$2) \$15.

X-LARGE PIZZA 18" (8 SLICE)
(toppings \$2.5) \$18.

STROMBOLI

Pepperoni - sausage - peppers - ham - mozzarella - tomato sauce all stuffed in a pizza dough and baked to perfection.
\$8.5(P) \$14.(M) \$18.(L)

CALZONE

Ricotta - Mozzarella - Parmesan and choice of 1 topping stuffed in a fresh dough and baked to perfection served with LV's marinara sauce on the side \$8.5(P) \$14.(M) \$18.(L)

TOPPINGS

Extra Cheese ~ Pepperoni ~ Homemade Italian Sausage ~ Mushrooms ~ Red Onion ~ Green Peppers ~ Black Olives ~ Ham ~ Bacon ~ Eggplant ~ Hot Bananna Peppers ~ Jalapeño Peppers ~ Meatball ~ Broccoli ~ Fresh Garlic ~ Anchovies ~ Ricotta Cheese ~ Pineapple ~ Spinach ~ Marinated Artichokes ~ Fresh Shredded Parmesan Cheese ~ Homemade Fresh Basil Pesto ~ Feta Cheese ~ Ground Beef ~ Cheddar Cheese ~ Fresh Basil ~ Roasted Red Peppers.

PREMIUM TOPPINGS: (count as 2 toppings) Chicken ~ Prime Rib ~ Shrimp

SPECIALTY PIZZAS *No Substitutions or Half & Half's*

WHITE GARLIC PARMESAN

LV's Homemade White Garlic Sauce instead of tomato sauce with Parmesan & Mozzarella Cheese \$8.5(P)
\$12.5(M) \$17.(L) \$20.5(XL)

CARNIVOROUS PIZZA

Pepperoni - Sausage - Meatball - Ham - Bacon \$10.5(P)
\$15.5(M) \$21.5(L) \$26.5(XL)

VEGETARIAN PIZZA

Mushroom - Green Peppers - Bananna Peppers - Onion - Olives - Eggplant - Broccoli \$10.5(P) \$15.5(M)
\$21.5(L) \$26.5(XL)

SUPREME

Pepperoni - Sausage - Mushroom - Onion - Green Peppers - Olives - Mozzarella - Tomato Sauce \$10.5(P)
\$15.5(M) \$21.5(L) \$26.5(XL)

ATHINA PIZZA

Roasted Chicken - Spinach - Feta - Artichoke - Olives - Bruschetta Tomato - White Garlic Sauce \$10.5(P)
\$15.5(M) \$21.5(L) \$26.5(XL)

STEVE'S SPECIAL PIZZA

Sharp provolone - spicy Tomato Sauce - Pepperoni - Mushroom - Sausage - Fresh Parmesan \$10.5(P)
\$15.5(M) \$21.5(L) \$26.5(XL)

BUFFALO CHICKEN WING PIZZA

Spicy Buffalo Chicken - Mozzarella - Bleu Cheese Dressing (on the side) \$10.5(P) \$15.5(M) \$21.5(L)
\$26.5(XL)

MARGARITA PIZZA

Tomato Sauce - Bruschetta Tomatoes - Fresh Mozzarella - Olive Oil - Fresh Basil \$8.5(P) \$12.5(M) \$17.(L)
\$20.5(XL)

HAWAIIAN PIZZA

Mozzarella Cheese - Tomato Sauce - Ham - Pineapple \$9.5(P) \$14.(M) \$19.(L) \$23.(XL)

CHICKEN BACON RANCH PIZZA

Chicken - Bacon - Cheddar/Jack & Mozzarella Cheese - Ranch Sauce. \$10.5(P) \$15.5(M) \$21.5(L) \$26.5(XL)

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BASKETS & SIDES

CHICKEN TENDERS

Homestyle Chicken tenderloins breaded and fried GBD served with BBQ Sauce and LV's Fresh Cut Fries. \$10.

ONION RINGS

Beer battered and fried GBD \$4.5

LOADED FRIES

Large order of LV's fresh cut fries topped with our NYS X-Sharp Cheddar Sauce, Bacon, and Scallions served with Sour Cream (jalapeños? on us by request). \$9.

GARLIC KNOT'S

with LV's homemade Marinara. \$5.

LV'S FRESH CUT FRIES

We use only premium russet potatoes. \$3.5

SOFT DRINKS

SOFT DRINKS

Coke ~ Diet Coke ~ Sprite ~ Dr Pepper ~ Orange Soda ~ Ginger Ale ~ Iced Tea ~ Lemonade \$2.5 Free Refill

ROOT BEER FLOAT

IBC Root Beer & Vanilla Ice Cream \$3.5

BOTTLED WATER

\$1.5

SANPELLEGRINO

All Natural Italian Soda made with 16-18% Real Fruit Juice. Lemon or Blood Orange \$2.5

2% MILK OR CHOCOLATE MILK

\$2.5

BOTTLED IBC ROOT BEER

\$2.

FRESH! GROUND COFFEE

Our coffee is GROUND FRESH for each and every pot just before brewing, for superior quality and freshness in every pot. \$1.5 Free Refill

BEER

IMPORTED BEER

Heineken - Corona - Guinness - Labatt (Blue - Light)

DRAFT BEER

Sam Adams Seasonal - Stella Artois - Southerntier IPA - Labatt Blue - Miller Lite - Yuengling - Shock Top
New Belgium Fat Tire

DOMESTIC BEER

Bud - (Light - Select 55) - Michelob Ultra - Miller Lite - Coors Light - PBR (can) - Old Mill NA (can)

GLUTEN FREE BREWS

Smith & Forge (hard cider) ~ Mike's (hard lemonade)

LIQUOR

VODKA

Grey Goose - Kettle One - Absolute - Titos - Smirnoff
Vodka - Smirnoff Cherry - Smirnoff Citrus - Smirnoff
Orange - Smirnoff Caramel - Fire Fly - Pinnacle Vanilla -
Pinnacle Whipped - UV Blue - UV Grape

CORDIALS AND SPECIALTIES

Jägermeister - Grand Marnier - Kahlua - Sambuca -
Baileys - Goldshlager - Rumpleminze - Rumchatta -
Frangelico - Midori - 43 - Disarano Amaretto - Midnight
Moon Apple

TEQUILA

Jose Cuervo - El Tesoro - Sauza Hornitos - Patron

WHISKEY

Crown Royal - Basel Hayden - Jack Daniels - Bullet
Bourbon - Makers Mark - Jim Beam - Bushmills -
Jameson's - Bullet Rye - Seagram's 7 & VO - Canadian
Club- Glenlivet - Chivas Regal (12) Johnny Walker Red -
Dewar's - Hennessy - Southern Comfort - Yukon Jack -
Fireball

GIN

Tanqueray - Beefeater - Bombay Sapphire

RUM

Captain Morgan - Captain Morgan Silver - Myers Rum -
Parrot Bay - Mount Gay - Cruzan

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