



DINNERS & CATERING

Dining Room Menu

Our story began in 1997 in the small town of Sharon, Massachusetts. It was there, working together at the Papadopoulos family's Pizzeria and Mediterranean Cafe, that Jen and Tom established their lifelong professional rhythm: Jen mastering the Front of House and Tom commanding the Back of House. This partnership ensures every guest feels at home and every meal is crafted to perfection.

Decades later, at the height of the 2020 pandemic, that passion evolved into a business of their own. Starting with just a mobile trailer, a brick oven, and a single table, Jen and Tom spent their evenings bringing fresh-baked comfort to local neighborhoods. That humble mobile setup laid the foundation for the brick-and-mortar pizzeria we call home today, opened in 2022.

With over 30 years of hospitality experience, the Sedios don't just serve food—they share a piece of their history. Whether you're here for a classic sub, an artisan pizza, or a decadent pasta dish, we welcome you into our extended family.

Benvenuti & Buon appetito!

L'HOP DINING ROOM

STARTERS

Fresh Steamed Mussels , Red or White Plump, tender mussels steamed open in a fragrant garlic and white wine or marinara sauce, finished with a touch of butter and served with garlic toast for dipping	\$12.00
Arancini Bolognese Crispy golden-fried risotto balls served over our rich, meaty bolognese sauce topped with a sprinkling of parmesan cheese	\$9.00
Stuffed Mushrooms Robust button mushrooms packed with mushrooms, onions, garlic, butter, breadcrumb and parmesan cheese, baked in white wine and topped with mozzarella	\$7.00
Garlic Knots Twelve hand-rolled dough knots brushed with our signature house-made roasted garlic and oil. Oven-baked until golden, then finished with a second indulgent glaze of roasted garlic, oil, and a dusting of parmesan cheese	\$6.00
Baked Mozzarella A trio of breaded mozzarella triangles baked to a perfect golden crisp. Served hot and topped with a savory layer of slow-simmered marinara sauce.	\$7.00
Meatballs in Marinara Sauce A trio of our signature handmade meatballs simmered in a rich, slow-cooked marinara sauce.	\$7.00

SIGNATURE SALADS

Small/Large

Caesar Fresh-cut romaine lettuce tossed with savory Parmesan and our creamy house-made Caesar dressing. Finished with a generous topping of our oven-toasted, house-made sourdough croutons	\$6.00 / \$8.40
Garden Refreshing mixed lettuces tossed with English cucumbers and grape tomatoes. Topped with sharp cheddar and a generous handful of our oven-toasted house sourdough croutons.	\$6.00 / \$9.45
Caprese Sliced vine-ripe tomatoes and fresh mozzarella layered over a crisp mixed lettuce base. Finished with fresh basil and a decadent balsamic glaze reduction. Served with a side of our signature house-made balsamic vinaigrette	\$7.00 / \$10.50
Greek Mixed lettuce topped with English cucumbers, grape tomatoes, salty Kalamata olives, pepperoncinis, and crumbled feta cheese. Served with a side of our house-made Greek dressing.	\$7.00 / \$10.50
Italian A bed of mixed lettuce loaded with sliced ham, Italian pepperoni, and shredded mozzarella. Topped with a colorful mix of diced peppers, onions, and sweet grape tomatoes. Served with a side of our signature house-made Zesty Italian dressin	\$12.60

Add Chicken	\$5.00
Add Extra Dressing	\$1.00

Dressings: Ranch/Italian/Greek/Caesar/ Blue Cheese/ Balsamic Vinaigrette

CHICKEN WINGS

our house-brined chicken wings are seasoned and charred on the grill, then baked to perfection

DRY RUBS: Plain, Chef Tom's Blackening, Lemon Pepper, Ranch, Jerk

SAUCES: Hot Honey BBQ, Sweet Baby Rays BBQ, Teriyaki, Teri-Hot, Chipotle Honey, Chef Tom's Buffalo

6PC for \$ 9.00 / 12PC for \$18.00 / 24PC for \$36.00

served with a side of house-made ranch or blue cheese dressing for dipping

PASTAS

Fettucine A la Vodka A velvety tomato-cream sauce with a hint of vodka and served over fettucine	\$18.00
Fettucine Alfredo Tender fettuccine noodles coated in a velvety, indulgent cream sauce made with fresh garlic, parmesan cheese, and butter	\$17.00
Linguine Bolognese Tender al dente linguine ribbons smothered in a rich, velvety meat sauce. Infused with fresh herbs and garlic, then finished with freshly grated Parmigiano-Reggiano	\$17.00
Linguine Marinara Tender al dente linguine tossed in our signature marinara sauce	\$15.00
ADD Chicken, Meatballs, or Italian Sausage	\$5.00
ADD Shrimp, Salmon	\$7.00

ALL Pasta Dishes served with Complimentary House Salad and Bread

ITALIAN FAVORITES

Shrimp Risotto A luxurious, slow-cooked Arborio rice risotto, brimming with fresh, in a velvety, garlic, cream and parmesan sauce	\$25.00
Shrimp Scampi Tender shrimp sautéed in a classic garlic, white wine, and butter sauce, served over al dente linguine	\$22.00
Chicken Marsala Pan-seared, tender chicken cutlets smothered in a rich, velvety reduction of Marsala wine, garlic, and earthy mushrooms served with choice of pasta	\$21.00
Chicken Parmesan A beloved Italian-American comfort dish featuring tenderized, crispy breaded chicken cutlets smothered in our savory marinara sauce and melted mozzarella cheese served with choice of pasta	\$21.00
Beef Lasagna Seasoned ground beef and a rich cheese mixture of ricotta, parmesan, and mozzarella cheeses layered between pasta sheets and finished with house-made marinara sauce and melted mozzarella cheese	\$22.00
Linguini with Clams Red: A Neapolitan classic featuring tender clams in a light, savory tomato broth with chili flakes and white wine" White: Linguine served in a delicate white wine and garlic sauce with tender clams, finished with parsley and extra virgin olive oil	\$19.00
Eggplant Parmesan A classic Italian-American baked dish featuring layers of breaded, baked eggplant slices, rich marinara, topped with melted mozzarella cheese served with choice of pasta	\$18.00

BUILD YOUR OWN PIE

SAUCES:	ADD CHEESES: \$2 (14") / \$3
Traditional Red-Aioli-BBQ	(18 & SICILIANS)
Pesto-White Cheese add	Extra Cheese- Fresh
\$1.00	Mozzarella-Feta- Blue
ADD VEGETABLES: \$1 (14") /	Mozzarella-Feta- Blue
\$2 (18"& SICILIAN)	Cheese Crumbles-Grated
Onions-Bell Peppers-	Parmesan
Mushrooms-Diced Tomato-	VEGAN MOZZARELLA \$4/
Pineapple-Black Olive-	\$6
Pepperoncini-Kalamata	ADD MEATS: \$3 (14") / \$4
Olive-Fresh Basil-Roasted	(18"&SICILIAN)
Red Peppers-Fresh Jalapenos	Italian Flat Pepperoni-
ADD DRIZZLES	Cup&Char Pepperoni-
Hot Honey \$1.25	Bacon-Sausage-Ham-
Buffalo Sauce \$ 1.00	Chicken-Ground Beef-
Ranch Dressing \$1.00	Meatball
	ANCHOVIES \$4/ \$5

SPECIALTY PIZZAS

CALZONE \$14.70 Mozzarella & Ricotta Cheeses with up to 3 Toppings
GLUTEN FREE-CAULIFLOWER CRUST \$12.60 Up to 3 Toppings
ANTI-PIZZA BOWL \$8.00 Your Favorite Signature Pie without the Dough

L'HOPs SIGNATURE NEW YORK STYLE PIZZA 14" or 18" Pies

Barbeque Chicken Seasoned chicken, caramelized onions and crispy bacon over a base of tangy barbecue sauce. and finished with a Drizzle of BBQ sauce	\$18.90/\$26.25
Brooklyn Bridge A rich red sauce base layered with savory Italian sausage and premium cup & char pepperoni that crisps to perfection. Finished with dollops of creamy, whole-milk ricotta cheese	\$19.95 / \$28.35
Buffalo Chicken A decadent white cheese sauce base topped with tender, seasoned chicken and sharp, savory crumbled blue cheese. Finished with our signature buffalo sauce drizzle	\$18.90 / \$26.25
The Boston A decadent white cheese sauce base loaded with your choice of tender seasoned chicken or juicy shaved ribeye. Topped with onions, bell peppers, and earthy mushrooms, then finished with sharp crumbled blue cheese and a bold buffalo sauce drizzle	\$21.00/ \$30.45
Margherita A tomato sauce base with minced garlic and EVOO topped with creamy fresh mozzarella and finished with aromatic fresh basil	\$17.85 / \$24.15
Mediterranean A vibrant pesto sauce base topped with juicy diced tomatoes, crisp onions, and savory Kalamata olives. Finished with the zesty kick of pepperoncini and a generous crumble of feta cheese	\$17.85 / 24.15
Mega Meat Our signature red sauce base loaded with a protein-packed blend of savory Italian sausage, crispy bacon, deli ham, and classic pepperoni.	\$19.95 / \$28.35
The New Yorker A traditional favorite featuring our signature red sauce topped with savory Italian sausage and classic flat-top pepperoni. A perfectly balanced, meat-forward duo that captures the authentic taste of a NY-style pizzeria	\$19.50 / \$27.00
Supreme The ultimate crowd-pleaser featuring our signature red sauce loaded with savory Italian sausage, classic pepperoni, and a medley of crisp bell peppers, sweet onions, and earthy mushrooms.	\$19.95 / \$28.35
Vegetable Variety A garden-fresh feast featuring our signature red sauce topped with a colorful medley of crisp bell peppers, sweet onions, earthy mushrooms, juicy diced tomatoes and savory black olives	\$17.85 / \$24.15

GRINDERS & SUBS

Half / Whole Sub

Eggplant Parmesan Grinder

Breaded eggplant cutlets topped with our signature house marinara, sliced Mozzarella cheese and toasted in the oven to perfection

\$6.18 / \$10.30

Meatball Grinder

Our signature handmade Italian meatballs simmered in rich marinara sauce , topped with sliced mozzarella cheese and toasted in the oven to perfection

\$6.18 / \$12.36

Italian Sausage Sub

Sliced Italian sausage sautéed with sweet bell peppers and onions, simmered in our signature house marinara. Finished with a generous dusting of Parmesan cheese for a rich, authentic flavor.

\$6.18 / \$12.36

Chicken Parmesan Grinder

A tender, hand-breaded chicken cutlet smothered in our rich house marinara and topped with sliced mozzarella. Oven-toasted for the ultimate melted Italian classic.

\$7.21 / \$12.36

Chicken Cutlet Sub

Our signature breaded chicken cutlet topped with provolone cheese, crisp shredded lettuce, and ripe tomatoe slices. Finished with a creamy swipe of mayo for a classic, satisfying bite.

\$7.21 / \$12.36

Chicken Philly Sub

Tender strips of marinated grilled chicken sautéed with fresh onions, bell peppers, and mushrooms. Loaded onto a sub roll with creamy mayo and your choice of classic American or creamy Provolone cheese.

\$7.21 / \$12.36

Chicken Caprese Grinder

A vibrant blend of seasoned grilled chicken and fresh mozzarella, topped with sliced tomatoes and fresh basil. Double-infused with our signature balsumic mayo and a sweet balsumic reduction, served hot and toasted.

\$7.21 / \$13.39

Cheesesteak Bomb Sub

Thinly shaved, seasoned ribeye seared with sautéed onions, green peppers, and earthy mushrooms. Finished with a creamy layer of mayo and your choice of melted American or Provolone cheese

\$7.98 / \$14.79

Cheeseburger Sub

Four juicy, all-beef patties with melted American cheese. Topped with crisp shredded lettuce, vine-ripened tomatoes, fresh onions, and crunchy pickles, seasoned with Mayonnaise, Ketchup and Yellow Mustard

\$7.21 / \$13.39

Italian Cold Cut Sub

Premium Italian meats featuring savory Genoa Salami, spicy Capicola, and Mortadella with muts. Topped with sharp Provolone, crisp lettuce, vine-ripened tomatoes, sliced onions and roasted red peppers, with a splash of red wine vinegar, and our signature house Italian dressing

\$7.21 / \$13.39

KIDS MENU for \$7.99

Grilled Cheese with Fries/Chips

inverted sub roll with american cheese slices

3 Chicken Wings with Fries/Chips

Drums and flats with choice of sauce/rub; comes with side of ranch or blue cheese dressing

Burger Slider with Fries/Chips

all beef patty with american cheese on a brioche slider bun, comes plain unless specified

Linguini Marinara or Butter

a smaller portion of our house linguini with marinara sauce or tossed in butter

add Meatball or Cheese \$4

Personal-size Cheese Pizza

an 8 inch NY Style Cheese Pizza, add additional toppings
see Pizza Menu

FOUNTAIN SOFT DRINKS \$2.99

BOTTLED DRINKS \$2.50

- COCA COLA
 - COKE ZERO
 - DIET COKE
 - SWEET/UNSWEET TEA
- SPRITE
 - ORANGE FANTA
 - DR PEPPER
 - BARQS ROOTBEER
- IBC ROOTBEER
 - LEMONADE
- SWEET TEA
 - SAN PALLEGRINO

DESSERTS

Italian Lemon Cream Cake

a delicate white cake paired with a tart lemon cream filling

\$8.00

Chocolate Cake

A moist, tender chocolate sponge layered with our signature smooth and creamy chocolate buttercream

\$8.00

NY Cheesecake

Our authentic New York-style cheesecake, slow-baked for a dense consistency, is baked on a buttery graham cracker crust.

\$8.00

Cannolis

A crisp, golden-brown pastry shell filled with our signature sweet ricotta cream and finished with a dusting of powdered sugar

\$8.00

Tiramisu

Espresso-soaked ladyfingers layered with a light and airy mascarpone cream, finished with a heavy dusting of premium cocoa powder

\$8.00

Gelato

A dense and decadent frozen treat, traditionally crafted with fresh, all-natural ingredients and served at a slightly warmer temperature to enhance its bold taste.

\$6.00