

LEO'S FALL DINNER MENU

APPETIZERS

SAUTÉED ITALIAN GREENS (GF) 9 *olive oil, garlic, fried hot pepper*

SAUTÉED BEANS & GREENS (GF) 11 *italian sausage, garlic, marinara*

FRIED CALAMARI 11 *cocktail, cayenne aioli, pickled peppers and lemon*

SWEET AND SPICY CALAMARI 12 *lime mustard sauce*

FRIED SMELTS 11 *cocktail sauce, lemon*

STEAMED CLAMS & MUSSELS 12

bacon, mixed vegetables, mollica & white wine lemon sauce & pisano

CREAMY POLENTA 11 *sausage, eggplant caponata*

MEATBALLS & HOT PEPPERS 11

served with tomato sauce, hot peppers & oil and ricotta cheese

MEAT & CHEESE BOARD 16

*pumpkin goat cheese, caciocava soppressata, coppa secca, & mortadella,
pita bread, fig jam, apples & pears*

SALADS

add grilled chicken 6 / grilled salmon 12

MIXED GREENS 10

mesculun greens, pear vinaigrette, bleu cheese, julienned apples, pears, red onion & walnuts

Substitute For Your Entrée Salad - 5

AUTUMN BOWL 10

*arugula, farro, roasted beets, butternut squash, dried cherries, pumpkin seeds, feta cheese &
maple balsamic vinaigrette*

ROASTED BEET & CARROT 12

arugula & frisee mixed, whipped goat cheese, pomegranates & pear vinaigrette

HOUSE 10

mixed lettuces, radish, carrots, ceci beans / balsamic vinaigrette, or italian

HOT PEPPERS AND OIL 5 ROASTED PEPPERS 5 EGGPLANT CAPONATA 5

PANINI

FRIED WALLEYE 13 *lettuce, tomato, remoulade, country italian*

PRIME STEAK BURGER 12 *bacon, lettuce, sweet onions, tomato and american*

PHILLY CHEESESTEAK 13 *sliced ribeye, fried peppers & onions, provolone cheese*

ALL PANINI SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES, OR ONION RINGS

PIZZA

11" Gluten Free Cauliflower Crust Also Available

12" MARGHERITA 10 *fresh tomato sauce, fresh mozzarella, & basil*

12" MEDITERRANEAN PIZZA 14 *spinach, olives, tomatoes, red onions, hot peppers, feta*

12" POTATO & SPINACH 14 *with hot peppers*

BAMBINOS (12 or under please)

Cavatelli With Meatball 8

Chicken Tenders With Fries 8

Toasted Cheese Sandwich With Fries 6

Cheese Ravioli 8

SOUP OF THE DAY

Ask Your Server For The Daily Selection

LEO'S FALL DINNER MENU

PASTA

LINGUINI CLAM 20

whole & chopped clams, pancetta, white wine, lemon & tomatoes

SEAFOOD LINGUINI 24

shrimp, scallops, mussels, whole & chopped clams, crab claw, fish, white wine, lemon & tomatoes

HOUSEMADE RICOTTA GNOCCHI 22

braised beef & pork, tossed with pillows of ricotta gnocchi & parmesan cheese

BUTTERNUT SQUASH RAVIOLI 22

mixed herbs with apple cider pan sauce and parmesan

BUCATINI ALL'AMATRICIANA 18

with pancetta, onions and a slow roasted tomato sauce

ANGEL HAIR

CAVATELLI 15

SPAGHETTI 14

LASAGNA 20

CHEESE RAVIOLI 18

served with choice of meatball, marinara or garlic & oil

ITALIAN FAVORITES

VEAL PARMIGIANA 22

tomato sauce, provolone, spaghetti

CHICKEN PARMIGIANA 18

tomato sauce, provolone, spaghetti

EGGPLANT PARMIGIANA 16

tomato sauce, provolone, spaghetti

EGGPLANT ROLLATINI 18

stuffed with escarole, roasted peppers, provolone and ricotta with tomato risotto
substitute pasta gnocchi 4, cavatelli or angel hair 2

ENTREES

CHILI RUBBED SALMON 26

with smashed sweet potatoes, sautéed baby carrots, mushrooms & brussel sprouts

BRAISED BEEF SHORT RIB 30

mashed potatoes, brussel sprout leaves & natural reduction

PAPA LEO'S MEATLOAF 22

marsala mushroom glaze, mashed potatoes and roasted broccolini

PAN SEARED PORK CHOPS 24

sautéed apples, bacon, onions, smashed sweet potatoes and broccolini

TUSCAN ROASTED CHICKEN 24

fall vegetables, mashed potatoes & rosemary pan sauce

*ALL PASTA, ITALIAN FAVORITES & ENTREE'S SERVED WITH A HOUSE SALAD, BREAD & BUTTER
PLATE CHARGE FOR SHARING IS 4*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness