

LEO'S DECEMBER FEATURES

APPETIZERS

FLATBREAD 11

Potato, Spinach, Sharp Cheddar & Provolone Cheese

FRESH BAKED RICOTTA 13

Served With Crostini And Winter Fruit Mostardo

JUMBO SEARED SCALLOPS 26

Mushroom, Bacon, Red Wine Sauce And Three Cheese Polenta

CLAMS CASINO 12

Fresh Clams, Peppers, Pancetta, Herb Butter, Lemon, White Wine And Ciabatta

ENTREES

TRUFFLE SACCHIETTE 18

*Pasta Purses With Ricotta And Truffles, Fresh Spinach, Parmesan Cream,
Roasted Mushrooms And Cabernet Syrup*

SEAFOOD BRODETTO 30

Clams, Mussels, Crabmeat, Shrimp, Fish And Scallops In A Tomato Butter Broth

SEARED SCALLOPS AND SWORDFISH 32

With Braised Sweet Pepper And Bean Ragout

PARMESAN CRUSTED 8 OZ. FILET 32

Smashed Yukon Potatoes, Shaved Baby Carrots, Broccolini And A Port Wine Sauce

PAN ROASTED CHICKEN AND SAUSAGE 25

Sweet Peppers, Mild Italian Sausage, Rosemary Pan Sauce, Served With Mashed Potatoes

ASK ABOUT OUR SEASONAL BEERS & IPA'S

Leinenkugels & Samuel Adams, Great Lakes, Deschutes & More

RED SANGRIA GL. 7.00 / 1/2 CARAFE 19.00

Piattelli, MALBEC RISERVE GL. 7.00 / BTL 28.00

The Cafayate Reserve Malbec's full-body and fruity bouquet will delight the senses. aromatic notes of ripe plum and violet, fruity bouquet delights the senses. Great with heavy flavors and red meats.

Riondo, PROSECCO GL. 7.50 / BTL 29.00