

LEO'S SUMMER DINNER MENU 2021

APPETIZERS

SAUTÉED ITALIAN GREENS (GF) 10 *olive oil, garlic, fried hot pepper*

SAUTÉED BEANS & GREENS (GF) 12 *italian sausage, garlic, marinara*

FRIED CALAMARI 13 *cocktail, cayenne aioli, pickled peppers and lemon*

FRIED SMELTS 13 *cocktail sauce, lemon*

SWEET AND SPICY CALAMARI 13 *lime mustard sauce*

MEAT AND CHEESE BOARD 18

sour cherry bourbon goat cheese, red fox cheddar, coppa secca, soppressata, prosciutto, marinated eggplant, & breadsticks

SHRIMP BOIL 15 *shrimp, potatoes, corn, kielbasa, clams & mussels*

FIG FLATBREAD 14 *goat cheese, arugula, fresh figs, prosciutto & balsamic glaze*

SALADS

add grilled chicken 6 / grilled salmon 12/ add tuna 12

MIXED GREENS 10

mesclun greens, blush wine vinaigrette, bleu cheese, seasonal berries, red onion, slivered almonds

Substitute For Your Entrée Salad - 5

MR. D'S 10

cucumbers, tomatoes, onions, hot peppers, red wine vinaigrette

Substitute For Your Entrée Salad - 5

ROASTED BEET 12

with arugula, fresh figs, candied pecans, danish blue cheese, & balsamic fig vinaigrette

CHICKEN MILANESE SALAD 16

breaded chicken cutlet with peach & arugula salad, burrata cheese, citrus vinaigrette & balsamic syrup

THE ULTIMATE CAPRESE 12

farm fresh mixed tomatoes, mozzarella, burrata, basil, balsamic

HOUSE 10

mixed lettuces, radish, tomato, carrots, ceci beans, cucumber

balsamic vinaigrette, italian & ranch, { dry bleu, feta, creamy bleu; add 1}

HOT PEPPERS AND OIL 6 ROASTED PEPPERS 6 MARINATED OLIVES 6
MARINATED EGGPLANT 6

PANINI

PRIME STEAK BURGER 13

bacon, lettuce, tomato, onion, american cheese, pickles, challah bun

FRIED WALLEYE 15

lettuce, tomato, remoulade, country italian

GRILLED TUNA STEAK 15

pickled peppers, lettuce, tomato, & cayenne aioli

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

PIZZA

12" Gluten Free Cauliflower Crust Also Available

12" POTATO & PESTO 14

with fresh mozzarella

12" MARGHERITA 10

fresh tomato sauce, fresh mozzarella, & basil

SOUP OF THE DAY

Ask Your Server For The Daily Selection

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

LEO'S SUMMER DINNER MENU 2021

PASTA

LINGUINI CLAM 25

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

SEAFOOD LINGUINI 25

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

HOUSEMADE GNOCCHI 22

fresh pomodoro sauce

SPAGHETTI ALLA NERANO 20

zucchini, caciocava, fresh basil

LINGUINE PESTO 18

SHRIMP DIAVOLO 28

spicy tomato sauce, tagliatelle

ANGEL HAIR 16

CAVATELLI 16

SPAGHETTI / ZITI 15

MANICOTTI / LASAGNA 20

GLUTEN FREE PASTA 16

CHEESE RAVIOLI 20

choice of meatball, meatsauce, marinara or garlic & oil
{ add 3.00 for bolognese, vodka sauce or alfredo sauce }

ITALIAN FAVORITES

VEAL PARMIGIANA 25

tomato sauce, provolone, spaghetti

CHICKEN PARMIGIANA 20

tomato sauce, provolone, spaghetti

EGGPLANT PARMIGIANA 18

tomato sauce, provolone, spaghetti

EGGPLANT ROLLATINI 20

stuffed with escarole, roasted peppers, provolone and ricotta with tomato risotto

substitute pasta= gnocchi 5, cavatelli or angel hair 3

ENTREES

BARBECUE GLAZED FAROE ISLAND SALMON 26

smoked cheddar and corn risotto, pineapple salsa & honey lime mustard

CHICKEN MILANESE 25

tomato arugula salad, citrus vinaigrette, balsamic syrup, lemon parmesan risotto

VEAL AND PEPPERS 28

fried sweet peppers, rosemary pan sauce and fondant potatoes

GRILLED LAMB CHOPS 32

with summer israeli cous cous, grilled polenta, balsamic fig reduction

PAN SEARED PORK CHOPS 25

peach & fig chutney, roasted asparagus, & fondant potatoes

ALL PASTA, ITALIAN FAVORITES & ENTREES SERVED WITH A HOUSE SALAD, BREAD & BUTTER
PLATE CHARGE FOR SHARING IS 4

BAMBINOS (12 or under please)

Cavatelli With Meatball 8

Toasted Cheese Sandwich With Fries 10

Chicken Tenders With Fries 10

Cheese Ravioli 10

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