

LEO'S FALL DINNER MENU 2019

SALADS

*add grilled chicken 5 / salmon 10
grilled tuna 8*

MIXED GREENS 8

*mesclun greens, maple balsamic vinaigrette,
bleu cheese, apples, grapes
& candied pecans*

Substitute For Your Entrée Salad - 4

CHOPPED ICEBURG 9

*tossed with fresh diced vegetables &
chardonnay balsamic vinaigrette*

Substitute For Your Entrée Salad -5

ROASTED BEETS & PEARS 10

*with pistachios, fried goat cheese,
& pear vinaigrette*

AUTUMN BOWL 10

*roasted butternut squash & beets with,
toasted pumpkin seeds, feta ,pomegranate
slaw, & cinnamon shallot vinaigrette*

HOUSE 6

*mixed lettuces, radish, carrots,
olives & ceci beans*

*balsamic vinaigrette, italian or ranch.
dry bleu, feta, creamy bleu,
or fried goat cheese - add 1*

BAMBINOS

12 or under please

Ziti With Meatball 6

Cavatelli With Meatball 6

Chicken Tenders With Fries 6

Cheese Ravioli 6

Toasted Cheese Sandwich With Fries 5

APPETIZERS

MEAT AND CHEESE BOARD 16

*prairie breeze cheddar, mackenzie farm's
cognac fig , soppressata,
coppa secca, lonzetta, apples & fig jam*

SAUTÉED ITALIAN GREENS (GF) 9

olive oil, garlic, fried hot pepper

SAUTÉED BEANS AND GREENS (GF) 11

italian sausage, garlic, marinara

FRIED CALAMARI 10

cocktail, cayenne aioli, lemon

SWEET AND SPICY CALAMARI 11

lime mustard sauce

FRIED SMELTS 10

cocktail sauce, lemon

ARANCINI WITH MUSHROOMS 9

blue cheese cream sauce

POLENTA W/ SAUSAGE & PEPPERS 10

*three cheese creamy polenta, with braised
sausage & peppers in tomato sauce*

CLAMS & MUSSELS 12

*with sautéed apples , crispy pork belly
& apple cider broth & ciabatta*

MEATBALLS & HOT PEPPERS 9

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

HOT PEPPERS AND OIL 5

ROASTED PEPPERS 5

MARINATED OLIVES 5

SOUP OF THE DAY

Ask Your Server For The Days Selection

PANINI

FRIED WALLEYE 13

shredded lettuce, tomato and remoulade on country italian

PRIME STEAK BURGER 12

bacon, lettuce, tomato, caramelized onion, american cheese, pickles & a challah bun

SHRIMP PO BOY 15

shredded lettuce , sweet onions, tomato & remoulade on country italian

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

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PASTA

LINGUINE CLAM 18

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

SEAFOOD LINGUINE 22

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

BUTTERNUT SQUASH RAVIOLI 20

brown butter, toasted hazelnuts & sage

BUCCATINI CARBONARA 18

roman style with pancetta, egg & pecorino

HOUSEMADE RICOTTA GNOCCHI 20

with mushroom ragout

BRAISED BEEF & PORK 22

with fresh pappardelle

**following served with choice of
meatball, meat sauce,
marinara or garlic & oil**

LASAGNA 18

MANICOTTI 18

ANGEL HAIR 15

SPAGHETTI-ZITI 14

CHEESE RAVIOLI 18

CAVATELLI 15

GLUTEN FREE PASTA 14

FETTUCCHINI ALFREDO 15

PIZZA

12" MARGHERITA 10

*fresh tomato sauce, fresh mozzarella
& basil*

12" POTATO AND SPINACH 14

with hot peppers & oil and provolone

ITALIAN FAVORITES

VEAL PARMIGIANA 20

tomato sauce, provolone, spaghetti

CHICKEN PARMIGIANA 17

tomato sauce, provolone, spaghetti

EGGPLANT PARMIGIANA 16

tomato sauce, provolone, spaghetti

EGGPLANT ROLLATINE 18

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

SHRIMP DIAVOLO 22

spicy tomato sauce, tagliatelle

**substitute pasta gnocchi, cavatelli
or angel hair 2**

ENTREES

CHILI RUBBED VERLASSO SALMON 26

fall barley risotto, & apple slaw

BRAISED BEEF SHORT RIB 30

mashed potatoes, brussel sprout leaves & natural reduction

PAPA LEO'S MEATLOAF 22

marsala mushroom glaze, mashed potatoes, roasted fall vegetables

PAN SEARED PORK CHOPS 24

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

PAN ROASTED MAPLE LEAF FARMS DUCK BREAST 26

pinot noir sauce, mashed sweet potatoes & brussel sprout leaves

TUSCAN ROASTED CHICKEN 24

fall vegetables, mashed potatoes & rosemary pan sauce

*ALL PASTA, ITALIAN FAVORITES & ENTREES 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