LEO'S FALL DINNER MENU 2026

APPETIZERS

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

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

FRIED CALAMARI 15 *cocktail or cayenne aioli, pickled peppers and lemon*

SWEET AND SPICY CALAMARI 15 *pickled peppers, lime mustard sauce*

FRIED SMELTS 15 *cocktail sauce, lemon*

STUFFED HOT PEPPERS 15
Stuffed with rice, pork, beef & veal, topped with tomato sauce & provolone cheese

CLAMS CASINO ON GRILLED CIABATTA 20

MEATBALLS & HOT PEPPERS 15
served with tomato sauce, hot peppers & oil and ricotta cheese & grilled ciabatta bread

SALADS

add grilled chicken 8 /add salmon 12 / add grilled tuna 12

MIXED GREENS 12 (side 6)
mesclun greens, maple dijon vinaigrette, bleu cheese, red onion, apples, pears, grapes, & pecans

CLASSIC CAESAR 12 (side 6)
romaine lettuce, croutons, house made Caesar dressing

HOUSE 12 (side 6)
mixed lettuces, croutons, black olives, ceci beans, carrots & tomato
balsamic vinaigrette, italian & ranch {dry bleu, feta, creamy bleu; add 1}

HOT PEPPERS AND OIL 6

ROASTED PEPPERS 6 **MARINATED OLIVES 6**

PANINI

FRIED COD 15
lettuce, tomato, remoulade, country italian

GRILLED TUNA 18
grilled tuna steak, arugula, tomato, pickled peppers & lemon aioli

PRIME STEAK BURGER 16
bacon, lettuce, tomato, onion, american cheese & pickles on a challah bun

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

PIZZA

12" gluten free cauliflower crust also available

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

12" PEPPERNATTA 16 *sausage, hot peppers, roasted peppers, diced tomatoes*

12" MEDITERRANEAN 16
spinach, kalamata olives, diced tomatoes, hot peppers, onions & feta cheese

SOUP OF THE DAY cup 4 / bowl 8
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
The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.
Please notify staff for more information about these ingredients.

LEO'S FALL DINNER MENU 2026

PASTA

LINGUINE CLAM 28
whole & chopped clams, pancetta, white wine, lemon & tomatoes

SEAFOOD LINGUINE 30
shrimp, scallops, mussels, whole & chopped clams, crab claw, fish, white wine, lemon & tomatoes

BUTTERNUT SQUASH RAVIOLI 28
served with toasted pecans, dried cranberries, crumbled goat cheese & sage

SPAGHETTI WITH CRISPY MUSHROOMS 25
pancetta, mushrooms, caramelized onions, spinach & caciocava

HOUSEMADE RICOTTA GNOCCHI 25
bolognese sauce tossed with pillows of ricotta gnocchi & parmesan cheese

ORECCHIETTE WITH SAUSAGE & BROCCOLINI 24

ANGEL HAIR - SPAGHETTI - RIGATONI – LINGUINI - MALFALDINE 16
GLUTEN FREE PASTA 16 / CAVATELLI 17 / CHEESE RAVIOLI 20

Served with a sauce choice of: meatball, meat sauce, marinara or garlic & oil
{add 3.00 for bolognese, vodka sauce or alfredo sauce / meatball not incl.}

ITALIAN FAVORITES / ENTREES

substitute: ricotta gnocchi or cavatelli add 5

CHICKEN PARMIGIANA 23 **VEAL PARMIGIANA 25**
NANA'S EGGPLANT PARMIGIANA 23
all served with tomato sauce, provolone & spaghetti

EGGPLANT ROLLATINE (GF) 23
filled with spinach & lemon ricotta, tomato risotto

CHICKEN ALFREDO 26
malfaldine in a creamy alfredo sauce with grilled chicken

SHRIMP DIAVOLO 28 *spicy tomato sauce, tagliatelle*

ENTREES

MISO MAPLE GLAZED SALMON 32
butternut squash risotto with bacon & apple slaw

PAPA LEO'S MEATLOAF 26
veal & beef meatloaf, marsala mushroom glaze, mashed potatoes & broccolini

PAN SEARED BONE-IN PORK CHOP 28
mashed potatoes, sautéed bacon, onions & apples

FALL CHICKEN MILANESE 28
butternut squash risotto with bacon, & apple-honey slaw

VEAL MARSALA 29
mashed potatoes, & sautéed broccolini

BAMBINOS (12 & under please)

Cavatelli with meatball 10 **Chicken tenders with fries 10**
Toasted cheese sandwich with fries 10 **Cheese ravioli 10**

PLATE CHARGE FOR SHARING IS 4