

LEO'S HOLIDAY DINNER MENU 2018

SALADS

*add grilled chicken 5 / sirloin steak 10
faroe island salmon 12*

MIXED GREENS 8

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

Substitute For Your Entrée Salad - 4

WINTER CHOPPED 9

*chopped mixed lettuces, with diced
vegetables & chardonnay vinaigrette*

Substitute For Your Entrée Salad - 5

ICEBERG WEDGE 9

*creamy blue cheese, crispy bacon, chopped
eggs, red onion, radish and tomatoes*

ROASTED BEET 10

*red beets, local goat cheese,
fennel, shaved carrots, citrus, arugula,
pistachios, chardonnay balsamic vinaigrette*

HOUSE 6

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

*balsamic vinaigrette, italian & ranch.
dry bleu, feta, creamy bleu, asiago,
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

*red fox cheddar, vanilla and orange goat
cheese, fresh pecorino romano, prosciutto,
calabrese, soppressata,
gherkins & 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

CRAB ARANCINI 11

with horseradish mustard remoulade

CLAMS AND MUSSELS 12

*garlic, white wine, lemon, herb butter,
ceci beans and ciabatta*

MEATBALL MARSALA 11

with mashed potato and crispy shallots

BACON WRAPPED DATES 10

stuffed with chorizo and balsamic glaze

MARINATED VEGETABLES

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 12

lettuce, tomato, remoulade on country italian

CHICKEN & GREENS 12

lettuce, marinated chicken, sautéed escarole, provolone on a country italian roll

PRIME STEAK BURGER 10

bacon, lettuce, tomato, onion and american cheese

ALL PANINI SERVED WITH CHOICE OF FRIES, SWEET POTATO FRIES, OR ONION RINGS & PICKLE'S

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

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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*

FRESH GARGANELLI WITH CRAB 25

crab, tomato cream sauce and basil

FRESH BUCATINI CARBONARA ALLA ROMANA 18

classic roman pasta with egg and pancetta

HOMEMADE RICOTTA GNOCCHI 22

braised beef, vegetables, natural juices

CHEESE TORTELLONI 20

asiago cream sauce with prosciutto and peas

**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

PIZZA

12 " MARGHERITA 10

*fresh tomato sauce, fresh mozzarella
& basil*

12 " PEPPERONATA 14

*roasted peppers & tomatoes, hot peppers,
sausage & 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

PAN ROASTED MAPLE LEAF FARMS DUCK BREAST 26

brussel sprout leaves, winter fruit mostardo, cauliflower puree

PAPA LEO'S MEATLOAF 22

*marsala mushroom glaze, mashed potatoes, roasted butternut squash,
brussel sprouts & bacon*

BRACIOLE 24

braised beef stuffed with seasoned breadcrumbs, with pappardelle

CRAB CRUSTED FAROE ISLAND SALMON 30

beet risotto, broccolini, & citrus butter

LONG BONE PORK CHOP MILANESE 26

lemon risotto, kale, arugula, spinach, shaved carrots, fennel, and citrus vinaigrette

BRAISED BEEF SHORT RIB 28

mashed potatoes, pomegranate slaw with a natural reduction

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

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