LEO'S FALL LUNCH 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, ricotta cheese & grilled ciabatta bread

SALADS

add grilled chicken 8 / add grilled 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**

SOUP OF THE DAY cup 4 / bowl 8

Ask Your Server For The Daily Selection

BAMBINOS (12 or under please)

Cavatelli With Meatball 10 **Chicken Tenders With Fries 10**

Toasted Cheese Sandwich With Fries 10 **Cheese Ravioli 10**

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.

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PASTA

LINGUINE CLAM 22
whole & chopped clams, pancetta, white wine, lemon & tomatoes

SEAFOOD LINGUINE 25
shrimp, scallops, mussels, whole & chopped clams, crab claw, fish, white wine, lemon & tomatoes

ORECCHIETTE WITH SAUSAGE & BROCCOLINI 18

BUTTERNUT SQUASH RAVIOLI 21
served with toasted pecans, dried cranberries, crumbled goat cheese & sage

HOUSEMADE RICOTTA GNOCCHI 20
bolognese sauce tossed with pillows of ricotta gnocchi & parmesan cheese

ANGEL HAIR - SPAGHETTI – RIGATONI – LINGUINI – MALFALDINE 13
GLUTTEN FREE PASTA 13 / CAVATELLI 14 / CHEESE RAVIOLI 15
Served with a sauce choice of: meatball, 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 17 **VEAL PARMIGIANA 18**

NANA'S EGGPLANT PARMIGIANA 17
tomato sauce, provolone, spaghetti

EGGPLANT ROLLATINI (GF) 17
filled with spinach & lemon ricotta, tomato risotto

CHICKEN ALFREDO 23
malfaldine in a creamy alfredo sauce with grilled chicken

SHRIMP DIAVOLO 23 *spicy tomato sauce, tagliatelle*

PAPA LEO'S MEATLOAF 19
veal & beef meatloaf, marsala mushroom glaze, mashed yukon potatoes & broccolini

FALL CHICKEN MILANESE 23
butternut squash risotto with bacon, & apple-honey slaw

MISO MAPLE GLAZED SALMON 25
butternut squash risotto with bacon & apple slaw

PLATE CHARGE FOR SHARING IS 4

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PANINI

FALL TURKEY & APPLE 15 *turkey, bacon, white cheddar, red onion, arugula, & spicy maple mayonnaise on heartland grain*

ITALIAN GRINDER 16

capicola, mortadella, salami, lettuce, tomato, onion, italian dressing & giardiniera relish

PRIME STEAK BURGER 16

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

PIZZA BURGER SPLASH 18

Choose your meat: hamburger or sausage or meatball

ITALIAN BEEF HOAGIE 18

Sliced roast beef, provolone cheese, onion, garlic aioli & giardiniera relish

GRILLED TUNA 18

grilled tuna steak, lemon garlic aioli, arugula & tomato on a challah bun

FRIED COD 15 *lettuce, tomato, remoulade on country italian*

CLASSIC REUBEN OR TURKEY REUBEN 15

corned beef, or sliced turkey breast, swiss and sauerkraut on toasted rye

CLASSIC GRILLED CHICKEN 15

marinated chicken with arugula, tomato, provolone & roasted peppers

ALL PANINI SERVED WITH CHOICE OF 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

PIZZA RED OR WHITE OR BRIER HILL

7-inch personal $8

12-inches (6 slice) $12 SHEET PIZZA (12 slice) $16

EXTRAS: ON WHOLE SHEET – 3.00

pepperoni, mushrooms, anchovies, sausage, extra-cheese, onions, black olives, (meatball 2.00ea), bacon, green peppers, banana peppers, roasted peppers & fresh tomatoes

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