

# LEO'S SPRING DINNER MENU 2019

## SALADS

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

### **MIXED GREENS 8**

*mesculun greens, blush wine vinaigrette,  
bleu cheese, seasonal berries,  
red onion & walnuts*

**Substitute For Your Entrée Salad - 4**

### **SPRING CHOPPED 9**

*spring vegetables, chopped mixed lettuces  
& a chardonnay vinaigrette*

**Substitute For Your Entrée Salad - 5**

### **CLASSIC CAESAR 9**

*fresh romaine, house made  
caesar dressing & grilled croutons*

**Substitute For Your Entrée Salad - 4.5**

### **GRAIN BOWL 10**

*farro, beets, avocado, carrots,  
watermelon radish, black bean pico de gallo  
arugula & lemon vinaigrette*

### **HOUSE 6**

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

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

**HOT PEPPERS AND OIL 5**

**ROASTED PEPPERS 5**

**MARINATED OLIVES 5**

## 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**

*apricot ginger goat cheese, irish whiskey  
cheddar, vino rosso cheese, sopressata,  
& porchetta*

### **MEAT LOVERS FLATBREAD 11**

*pepperoni, salami, honey ham, slow roasted  
tomatoes, provolone, arugula  
with onions and hot peppers*

### **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 WONTONS 10**

*with sweet chili sauce*

### **STEAMED MUSSELS 12**

*mussels with peas, leeks, tarragon, lemon,  
cream, scallions & ciabatta*

### **LITTLE NECK CLAMS 12**

*with yukon potatoes and spring onions  
chorizo & grilled ciabatta*

### **SPINACH & ARTICHOKE DIP 9**

*with crostini*

## SOUP OF THE DAY

Ask Your Server For The Daily Selection

## PANINI

**FRIED WALLEYE 12** *shredded lettuce, tomato, remoulade, country italian*

**PRIME STEAK BURGER 10** *bacon, lettuce, sweet onions, tomato and american cheese*

**ROAST BEEF 12** *sliced roast beef, blue cheese crema, tomato bacon jam, grilled sweet onions,  
arugula & tomato*

**VEGGIE BURGER 11** *house made vegetable burger, avocado crema, tomatoes, arugula,  
grilled sweet onion and jalapeño*

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

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## PASTA

### **LINGUINI CLAM 18**

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

### **SEAFOOD LINGUINI 22**

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

### **SAUSAGE AND ARTICHOKE LINGUINE 17**

*with fava beans & creamy mascarpone sauce*

### **SPRING CHEESE SACCHIETTE 18**

*cheese purses filled with ricotta, tossed with  
asparagus, peas & fava beans  
in a lemon butter sauce*

### **PASTA PRIMAVERA 17**

*fresh garden spring vegetables in tomato  
sauce, served over creamy fettuccini  
(old school)*

### **HOUSEMADE RICOTTA GNOCCHI 22**

*tossed with braised lamb ragu  
& shaved parmesan*

**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" SPRING VEGETABLE 14**

*lemon ricotta, asparagus, artichokes,  
spinach, mushrooms, slow roasted  
tomatoes*

## ITALIAN FAVORITES

### **VEAL PARMIGIANA 20**

*tomato sauce, provolone, spaghetti*

### **CHICKEN PARMIGIANA 17**

*tomato sauce, provolone, spaghetti*

### **EGGPLANT PARMIGIANA 16**

*tomato sauce, provolone, spaghetti*

*substitute pasta gnocchi, cavatelli or angel hair 2*

### **EGGPLANT ROLLATINE 18**

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

*strawberry balsamic glaze, potato and celery root puree, & asparagus*

### **GRILLED LAMB CHOP 32**

*arugula, radish, mint, shaved carrots, lemon parmesan risotto with peas*

### **CHICKEN VESUVIO 22**

*roasted yukon gold potatoes, peas and artichokes with a rosemary pan sauce*

### **SWEET CHILI GLAZED FAROE ISLAND SALMON 25**

*potato and celery root puree with a snap pea salsa*

### **CHICKEN WITH ZOODELS 19**

*with grilled chicken parmigiana, zucchini noodles, blistered tomatoes & sauce*

### **SEARED RIBEYE 30**

*roasted sweet & idaho potatoes, spring vegetables and mustard sauvignon blanc sauce*

*ALL PASTA, ITALIAN FAVORITES & ENTREE'S 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*