

LEO'S SPRING DINNER MENU 2023

APPETIZERS

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

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

FRIED CALAMARI 13 *cocktail or cayenne aioli, pickled peppers and lemon*

SWEET AND SPICY CALAMARI 13 *pickled peppers, lime mustard sauce*

FRIED SMELTS 13 *cocktail sauce, lemon*

HOUSEMADE HUMMUS 15 *braised lamb & pita*

SAUTEED CLAMS & MUSSELS 14

spring vegetables, white wine lemon butter sauce & grilled bread

CRISPY ARTICHOKEs 10

with lemon aioli

SALADS

add grilled chicken 6 / salmon 12 / grilled tuna 12

MIXED GREENS 12

mesclun greens, blush wine vinaigrette, bleu cheese, red onion, seasonal berries and pecans

Substitute For Your Entrée Salad - 6

SPRING PANZANELLA 12

*mixed greens, radish, cucumber, asparagus, snap peas, feta, grilled croutons
& chardonnay vinaigrette*

Substitute For Your Entrée Salad - 6

CAESAR 12

Substitute For Your Entrée Salad - 6

romaine, house made croutons, & parmesan cheese

HOUSE 10

mixed lettuces, cucumber, radish, carrots & tomato

balsamic vinaigrette, italian & ranch {dry bleu, feta, creamy bleu; add 1}

MARINATED EGGPLANT 6

HOT PEPPERS AND OIL 6

ROASTED PEPPERS 6

MARINATED OLIVES 6

PANINI

FRIED WALLEYE 15

lettuce, tomato, remoulade, country italian

PRIME STEAK BURGER 13

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

CLASSIC CUBAN 13

roasted pork, ham, mayo mustard sauce, swiss cheese & pickles

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

PIZZA

11" gluten free cauliflower crust also available

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

12" SPRING VEGETABLE PIZZA 15

lemon ricotta, asparagus, artichokes, spinach, mushrooms & slow roasted tomato

SOUP OF THE DAY

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

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PASTA

LINGUINI CLAM 25

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

SEAFOOD LINGUINI 25

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

CRISPY MUSHROOM SPAGHETTI 22

roasted shiitake, caramelized onions, spinach, caciocavallo, & pancetta

BRAISED LAMB RAGU 25

braised lamb in a natural reduction with fresh pappardelle & peas

PASTA PRIMAVERA 22

fresh garden spring vegetables in tomato sauce, served over creamy fettuccini

SPINACH & RICOTTA GNUDI 23

ricotta pillows with fresh pomodoro sauce

ANGEL HAIR / SPAGHETTI / RIGATONI 15

CAVATELLI 16

GLUTEN FREE PASTA 16

FETTUCCHINE ALFREDO 18

MANICOTTI / LASAGNA 20

CHEESE RAVIOLI 20

**Served with a choice of meatball, meat sauce, marinara or garlic & oil
{ add 3.00 for bolognese, vodka sauce or alfredo sauce }**

ITALIAN FAVORITES

VEAL PARMIGIANA 25

tomato sauce, provolone, spaghetti

CHICKEN PARMIGIANA 20

tomato sauce, provolone, spaghetti

SHRIMP DIAVOLO 28

spicy tomato sauce, tagliatelle

EGGPLANT PARMIGIANA 18

tomato sauce, provolone, spaghetti

EGGPLANT ROLLATINE 22

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

substitute pasta gnocchi or cavatelli add 5

ENTREES

SWEET CHILI GLAZED SALMON 28

spring vegetable risotto & snap pea slaw

GRILLED LAMB CHOPS 38

spring vegetable risotto, feta cheese, fresh herbs & crispy artichokes

CHICKEN VESUVIO 28

asparagus ravioli, rosemary pan sauce with peas & artichoke

PAN SEARED RIBEYE 34

roasted asparagus, balsamic glazed mushrooms, & smashed yukon potato

*ALL PASTA, ITALIAN FAVORITES, HEALTHY OPTIONS & ENTREE'S SERVED WITH A HOUSE SALAD, BREAD & BUTTER
PLATE CHARGE FOR SHARING IS 4*

BAMBINOS (12 & under please)

Cavatelli with meatball 9

chicken tenders with fries 10

Toasted cheese sandwich with fries 10

cheese ravioli 10