

<u>LEO'S SPRING DINNER MENU 2024</u> <u>APPETIZERS</u>



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 roasted spring vegetables & pita

ZUCCHINI FRIES 10 tomato sauce, & parmesan

SAUTEED CLAMS & MUSSELS 14 pancetta, sofrito, white wine, lemon butter & 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 & sweet spiced almonds <u>Substitute For Your Entrée Salad - 6</u>

SPRING PANZANELLA 12

spinach & arugula, assorted spring vegetables, crispy artichokes, mozzarella pearls & chardonnay vinaigrette <u>Substitute For Your Entrée Salad - 6</u>

CAESAR 12



romaine, house made croutons, & parmesan cheese <u>Substitute For Your Entrée Salad - 6</u>

HOUSE 11

mixed lettuces, croutons, cucumber, radish, 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

WALLEYE REUBEN 17

pan seared on rye, swiss cheese, coleslaw & thousand island dressing

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, ONION RINGS, OR COLESLAW



<u>PIZZA</u> 12" 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





LEO'S SPRING DINNER MENU 2024 PASTA



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

SEAFOOD LINGUINI 28

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

CRISPY MUSHROOM SPAGHETTI 22

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

LEMON SPAGHETTI WITH SHRIMP 28

sautéed shrimp, tossed with peas & asparagus in lemon butter sauce

BUCATINI AMATRICIANA 22

guanciale, red onion, fresh tomato sauce & pecorino

PASTA PRIMAVERA 22

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

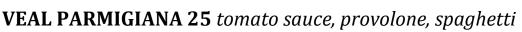
HOUSEMADE RICOTTA GNOCCHI 24

tomato basil butter sauce

ANGEL HAIR / SPAGHETTI / RIGATONI 15 GLUTEN FREE PASTA 16 MANICOTTI / LASAGNA 23 CAVATELLI 17 FETTUCCINE ALFREDO 18 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



CHICKEN PARMIGIANA 20 tomato sauce, provolone, spaghetti

SHRIMP DIAVOLO 28 spicy tomato sauce, tagliatelle

NANA'S EGGPLANT PARMIGIANA 23 tomato sauce, provolone, spaghetti

EGGPLANT ROLLATINE 23

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

substitute pasta gnocchi or cavatelli add 5



ENTREES

HONEY GLAZED SALMON 30

risotto primavera

GRILLED LAMB CHOPS 39

smashed potatoes, house made tzatziki, crispy artichokes & roasted asparagus

CHICKEN VESUVIO 28 asparagus ravioli, rosemary pan sauce with peas & artichoke

BONE- IN PORK CHOP PARMIGIANA 26

tomato sauce, provolone, spaghetti

BAMBINOS (12 & under please)

Cavatelli with meatball 9 chicken tenders with fries 10 Toasted cheese sandwich with fries 10 cheese ravioli 10



ALL PASTA, ITALIAN FAVORITES, HEALTHY OPTIONS & 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

