



LEO'S SPRING DINNER MENU 2025

APPETIZERS

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- 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*
ZUCCHINI FRIES 10 *tomato sauce & parmesan*
CRISPY ARTICHOKEs 10 *with lemon aioli*

SALADS

add grilled chicken 7 / salmon 12 / grilled tuna 12

MIXED GREENS 12

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

Substitute For Your Entrée Salad - 6

SPRING FARRO 13

arugula and spinach, spring vegetables, burrata & chardonnay vinaigrette

Substitute For Your Entrée Salad - 8

CAESAR 12

romaine, house made croutons & parmesan cheese

Substitute For Your Entrée Salad - 6

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 18

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 14

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

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

PIZZA

12" gluten free cauliflower crust also available

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

12" POTATO SPINACH & HOT PEPPERS 15 *with onions*

12" BRIER HILL 12 *tomato sauce, green peppers & parmesan*

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

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PASTA

LINGUINI CLAM 25

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 24

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

BUCATINI AMATRICIANA 24

guanciale, red onion, fresh tomato sauce & pecorino

PASTA PRIMAVERA 24

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

HOUSEMADE RICOTTA GNOCCHI 25

tomato basil butter sauce & burrata

ANGEL HAIR / SPAGHETTI / RIGATONI 15

GLUTEN FREE PASTA 16

LASAGNA 24

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

VEAL PARMIGIANA 25 *tomato sauce, provolone, spaghetti*

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

filled with spinach & lemon ricotta, & tomato risotto

substitute pasta gnocchi or cavatelli add 5

ENTREES

BBQ GLAZED SALMON 32

risotto primavera & mango salsa

GRILLED LAMB CHOPS 42

spring pea risotto, crispy artichokes & roasted asparagus

CHICKEN VESUVIO 28

smashed yukons, rosemary pan sauce with peas & artichoke

BONE- IN PORK CHOP 28

smashed yukons, spring succotash & cherry pan sauce

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
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.*