

# LEO'S SPRING DINNER MENU 2026

## 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 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*  
**ZUCCHINI FRIES 12** *tomato sauce & parmesan*  
**CRISPY ARTICHOKEs 11** *with lemon aioli*
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## 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**

### **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

### **COD REUBEN 18**

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

### **PRIME STEAK BURGER 15**

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

### **CLASSIC CUBAN 16**

*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*

**BAMBINOS (12 & under please)**

**Cavatelli With Meatball 10**

**Chicken Tenders With Fries 10**

**Toasted Cheese Sandwich With Fries 10**

**Cheese Ravioli 10**

# LEO'S SPRING DINNER MENU 2026

## PASTA

### LINGUINI CLAM 28

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

### SEAFOOD LINGUINI 30

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

### CRISPY MUSHROOM SPAGHETTI 25

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

### SPRING FETTUCINI 24

*guanciale, fava beans, & peas tossed in lemon parmigiano butter sauce topped with ricotta salata*

### PASTA PRIMAVERA 24

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

**HOUSEMADE RICOTTA GNOCCHI 25** *tomato basil butter sauce & burrata*

**ANGEL HAIR - SPAGHETTI - RIGATONI - LINGUINI - MAFALDINE 16**

**GLUTEN FREE PASTA 16 / CAVATELLI 17 / CHEESE RAVIOLI 20**

Served with a sauce choice of: meatball, meat sauce, 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 23

### VEAL PARMIGIANA 25

### NANA'S EGGPLANT PARMIGIANA 23

*all served with tomato sauce, provolone & spaghetti*

### HOMEMADE LASAGNA 24 (served with sauce choice)

*pasta sheets layered with cheese, sauce, ricotta cheese & mini meat balls*

### SHRIMP DIAVOLO 28

*spicy tomato sauce, tagliatelle*

### EGGPLANT ROLLATINE 23

*filled with spinach & lemon ricotta, & tomato risotto*

### CHICKEN ALFREDO 26

*mafaldine in a creamy alfredo sauce with grilled chicken*

### HONEY MUSTARD GLAZED SALMON 32

*risotto primavera & strawberry salsa*

### GRILLED LAMB CHOPS 42

*risotto primavera crispy artichokes*

### CHICKEN VESUVIO 28

*smashed yukons, rosemary pan sauce with peas & artichoke*

### 14oz GRILLED STRIP STEAK 39

*smashed yukons, roasted asparagus, & mushroom demi sauce*

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.

