

LEO'S SUMMER DINNER MENU 2019

SALADS

*add grilled chicken 5 / salmon 10
grilled tuna 8/ blackened shrimp 10*

MIXED GREENS 8

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

Substitute For Your Entrée Salad - 4

SUMMER CHOPPED 9

summer vegetables, chopped mixed lettuces & chardonnay balsamic vinaigrette

Substitute For Your Entrée Salad - 4

MR. D'S 8

cucumbers, tomatoes, onions, hot peppers, red wine vinaigrette

Substitute For Your Entrée Salad - 4

SUMMER GRAIN BOWL 10

farro, summer vegetables, fresh mozzarella, arugula, and a lemon vinaigrette

THE ULTIMATE CAPRESE 11

farm fresh mixed tomatoes, mozzarella, burrata, basil, balsamic & grilled bread

HOUSE 6

mixed lettuces, radish, tomato, carrots, ceci beans

balsamic vinaigrette, italian & ranch dry bleu, feta, creamy bleu, asiago, add 1

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

sour cherry bourbon goat cheese, pecorino toscano, house made pimento cheese, coppa secca, soppressata, pepperoni, & crostini

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

CHILI- LIME CLAMS & MUSSELS 12

with tomatoes, & grilled bread

FIG FLATBREAD 11

goat cheese, arugula, fresh figs, prosciutto & balsamic glaze

SUMMER SPREADS 9

with guacamole, lemon hummus, pimento cheese, & pita bread

COCONUT SHRIMP 12

with mango salsa, & cabbage vegetable slaw

HOT PEPPERS AND OIL 5

ROASTED PEPPERS 5

MARINATED OLIVES 5

SOUP OF THE DAY

Ask Your Server For The Daily Selection

PANINI

BLACKENED TACOS: SHRIMP 18 OR CHICKEN 12

with cabbage vegetable slaw & guacamole

PRIME STEAK BURGER 12

bacon, lettuce, tomato, grilled sweet onion, american cheese, pickles & a challah bun

BBQ PULLED PORK 12

mango barbecue pulled pork, cabbage vegetable slaw, pickles & on a challah bun

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

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

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PASTA

LINGUINE CLAM 18

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

SEAFOOD LINGUINE 22

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

HOUSEMADE GNOCCHI 20

*mixed tomatoes, bacon, arugula, corn
with a parmesan broth*

SHRIMP SCAMPI ZOODLES 22

zucchini noodles with shrimp scampi

CRAB TAGLIATELLE 25

with fresh tomatoes basil sauce

SPAGHETTI SAUSAGE & PEPPERS 17

*a variety of sweet & hot peppers, tossed in
sausage & parmesan*

LINGUINE PESTO 16

*with lemon ricotta, grilled bread,
and blistered tomatoes*

**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" MEDITERRANEAN 14

*provolone, hot peppers, candied
tomatoes, sweet onions, eggplant,
olives, spinach & feta*

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, tomato risotto*

SHRIMP DIAVOLO 22

spicy tomato sauce, tagliatelle

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

ENTREES

BARBECUE GLAZED VERLASSO SALMON 26

smoked cheddar and corn risotto, pickled peppers topped with lime mustard

CHICKEN MILANESE 23

tomato arugula salad, citrus vinaigrette, balsamic syrup, lemon parmesan risotto

VEAL AND PEPPERS 28

fried sweet peppers, rosemary pan sauce and smashed yukons

PAN SEARED FILET 32

*smashed yukons with mustard herb vinaigrette, topped with grilled sweet onions,
danish bleu cheese, and a cabernet sauce*

CHILI RUBBED PORK TENDERLOIN 24

seared pork tenderloin, peach and fig lime sauce, with cilantro lime rice

SUMMER VEGETABLE STACK 22

*assorted grilled vegetables, layered with fried goat cheese, fried Portobello, lemon ricotta,
served with tomato basil barley & pesto drizzle*

ALL PASTA, ITALIAN FAVORITES & ENTREES SERVED WITH A HOUSE SALAD, BREAD & BUTTER
PLATE CHARGE FOR SHARING IS 4