

# LEO'S WINTER DINNER MENU 2019

## SALADS

*add grilled chicken 5 / grilled tuna 8  
faroe island salmon 10*

### **MIXED GREENS 8**

*mesclun greens, maple balsamic vinaigrette,  
bleu cheese, apples, grapes  
& candied pecans*

**Substitute For Your Entrée Salad - 4**

### **WINTER CHOPPED 9**

*chopped mixed lettuces, with diced  
vegetables & chardonnay vinaigrette*  
**Substitute For Your Entrée Salad - 5**

### **ICEBERG WEDGE 9**

*creamy blue cheese, crispy bacon, chopped  
egg, red onion, radish and tomatoes*

### **BEETS WITH LENTILS & YUZU 10**

*spinach, arugula, red onions, fried goat  
cheese with a yuzu vinaigrette*

### **HOUSE 6**

*mixed lettuces, olives, radish,  
carrots, ceci beans  
balsamic vinaigrette, italian & ranch.  
dry bleu, feta, creamy bleu, asiago,  
or fried goat cheese - 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**

*fontinella, fresh pecorino romano,  
fig cake, calabrese, soppressata,  
gherkins & fig jam*

### **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*

### **BAKED LOCAL GOAT CHEESE 10**

*tomato confit, roasted garlic, and crostini*

### **ROASTED PEPPER HUMMUS 10**

*pita, assorted vegetables*

### **STEAMED CLAMS AND MUSSELS 12**

*chorizo, beer, slow roasted tomatoes, herb  
butter, ceci beans & grilled ciabatta*

### **SHRIMP & POLENTA 12**

*diavolo sauce & three cheese polenta*

## MARINATED VEGETABLES

**HOT PEPPERS AND OIL 5**

**ROASTED PEPPERS 5**

**MARINATED OLIVES 5**

## SOUP OF THE DAY

Ask Your Server For The Daily Selection

## PANINI

### **FRIED WALLEYE 12**

*shredded lettuce, tomato and remoulade on country italian*

### **GRILLED TUNA 11**

*arugula, tomato, sweet onions & cayenne aioli on a toasted challah bun*

### **SPICY FRIED CHICKEN 10**

*cheddar cheese, horseradish remoulade, shredded lettuce & tomato on a toasted challah bun*

### **PRIME STEAK BURGER 10**

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

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

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

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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*

### **MEZZE RIGATONI BOLOGNESE 16**

### **PASTA CECI 16**

*tomato braised garbanzo beans, tossed with  
fresh bucatini, parmesan, basil & molica*

### **HOMEMADE RICOTTA GNOCCHI 22**

*sunday sauce with braised veal shank,  
beef & pork*

**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**

## PIZZA

### **12 " MARGHERITA 10**

*fresh tomato sauce, fresh mozzarella  
& basil*

**12" MEDITERRANEAN PIZZA 14**  
*spinach, olives, tomatoes, red onions,  
hot peppers, feta*

## ITALIAN FAVORITES

### **VEAL PARMIGIANA 20**

*tomato sauce, provolone, spaghetti*

### **CHICKEN PARMIGIANA 17**

*tomato sauce, provolone, spaghetti*

### **EGGPLANT PARMIGIANA 16**

*tomato sauce, provolone, spaghetti*

### **EGGPLANT ROLLATINE 18**

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

### **SHRIMP DIAVOLO 22**

*spicy tomato sauce, tagliatelle*

substitute pasta gnocchi, cavatelli or angel hair 2

## ENTREES

### **MUSHROOM CRUSTED FAROE ISLAND SALMON 25**

*cauliflower puree, sautéed mushrooms brussel spouts & carrots  
& cabernet syrup*

### **CHICKEN CACCIATORE 23**

*Chicken Breast With Mushrooms & Peppers In A Light Tomato Sauce  
With Mashed Potatoes*

### **PAPA LEO'S MEATLOAF 22**

*marsala mushroom glaze, mashed potatoes, roasted butternut squash,  
brussel sprouts & bacon*

### **BRACIOLE 24**

*braised beef stuffed with seasoned breadcrumbs, with pappardelle*

### **GRILLED NEW YORK STRIP STEAK 28**

*12oz With Creamy Mushroom Gnocchi*

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

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