

LEO'S WINTER DINNER MENU 2009/2010

APPETIZERS

CALAMARI FRITTI 8 *With Cocktail Sauce, Lemon, Or A Cayenne Aioli*

COZZE AL VINO 8/ POUND *White Wine Butter Broth With Tomatoes And Fennel*

ANTIPASTI 10 *Selection Of Italian Meats And Cheeses With Marinated Vegetables*

MUSHROOM PUFF PASTRY 8 *With Gorgonzola, Leeks, Mushrooms & Marsala Cream*

PROSCUITTO WRAPPED SHRIMP 10 *White Beans, Arugala, And Truffle Oil*

CLAMS CASINO 8

Stuffed With Seasoned Breadcrumbs, Herb Butter And Bacon, Over Ciabatta

FRIED SMELTS 8 *Served With Cocktail Sauce, Lemon, And Cayenne Aioli*

SAUTÉED ITALIAN GREENS 6 *With Olive Oil And Garlic, And Topped With A Hot Pepper*

BEANS AND GREENS 7 *With Garlic, Italian Sausage, And Marinara*

HOT PEPPERS AND OIL 5

PIZZA AND PANINI'S

PRIME STEAK BURGER 9 *With Bacon, Lettuce, Tomato And Cheese, On A Toasted Bun*

FRIED WALLEYE SANDWICH 10 *Lettuce, Tomatoes, And Remoulade On Ciabatta*

GRILLED TUNA 10 *Arugala, Tomato, Red Onion, And Remoulade, Toasted Bun*

All Sandwiches Served With Fresh Cut Fries And Pickle Spear

MARGHERITA PIZZA 12" 10

Fresh Mozzarella, Basil, And Tomato Sauce

POTATO AND SPINACH PIZZA 12" 10

With Chicken Sausage, Provolone, And Dijon

SALADS

Add Grilled Chicken, Salmon, Or Tuna To Any Salad 5

MIXED GREENS SALAD 8

*Mesculun Greens Tossed In A Blush Wine Vinaigrette, With Pears, Bleu Cheese, Onions
Dried Cherries, And Walnuts*

Substitute For Your Entrée Salad 4

SPINNING BOWL 8

Romaine Lettuce, Creamy Italian Dressing, And Chopped Egg

Substitute For Your Entrée Salad 4

FENNEL AND CITRUS SALAD 7

Citrus Vinaigrette, Red Onion, Arugala, Frisee And Pomegranates

ROASTED BEET AND GOAT CHEESE 7

Arugala, Frisee, Pistachios And Balsamic Vinaigrette

HOUSE SALAD 6 (SIDE SALAD 4)

*Mixed Lettuces With Asiago Cheese, Carrots, Cucumbers, Tomatoes, Onions And Croutons
Dressing Choices Ranch, Italian, Fat Free French, Balsamic Vinaigrette*

Creamy Bleu Cheese, OR Dry Bleu 1 Extra

*ALL ENTREE'S SERVED WITH A HOUSE SALAD, BREAD & BUTTER
PLATE CHARGE FOR SHARING IS 4. ONE CHECK FOR PARTIES OF 8 OR MORE.*

A Service Charge of 20% will be added to parties of 10 or more

LEO'S WINTER DINNER MENU 2009/2010

SEAFOOD PASTA

LINGUINE CLAM WHITE 16

*Chopped & Whole Clams, With Pancetta In A White Wine Lemon Broth With Tomatoes
OR Marinara Sauce*

SEAFOOD LINGUINE 18

*Shrimp, Scallops, Mussels, Chopped & Whole Clams, In A Lemon Wine Broth With Tomatoes
OR Marinara Sauce*

SHRIMP RAVIOLI 16

With Sautéed Shrimp And Brandy Lemon Cream

SHRIMP DIAVOLO 16

Sautéed Shrimp Tossed With A Spicy Tomato Sauce And Fettuccine

ITALIAN FAVORITES / PASTA

BRACIOLE 17

Braised Beef Stuffed With Seasoned Breadcrumbs Served With Fresh Fettuccine

VEAL PARMIGIANA 17

Breaded Veal Topped With Tomato Sauce & Provolone Cheese Served With A Side Of Spaghetti

CHICKEN PARMIGIANA 14

Breaded Chicken Topped With Provolone Cheese & Tomato Sauce Served With A Side Of Spaghetti

MUSHROOM RAVIOLI 14

Mushroom And Marsala Cream, Roasted Peppers And Tomato

POTATO GNOCCHI 13

Pomodoro Sauce With Fresh Herbs And Pecorino

FRESH FETTUCINE WITH MUSHROOM SAUCE 14

Mushroom Tomato Sauce With Fresh Herbs And Parmesan

EGGPLANT PARMIGIANA 14

Breaded Eggplant Layered With Tomato Sauce And Provolone, Served With A Side Of Spaghetti

EGGPLANT ROLLATINE 14

Stuffed With Spinach, Roasted Peppers And Ricotta Cheese, Served With Tomato Risotto

Following Served With Homemade Sauce And Meatballs OR Marinara OR Garlic And Oil Or Meat Sauce

TRADITIONAL STYLE LASAGNA OR CHEESE MANNICOTI 13

CAVATELLI RICOTTA OR ANGEL HAIR OR WHOLE WHEAT LINGUINI 12

ENTREES

CHICKEN PICATTA 16

Lemon Caper And White Wine Butter Sauce, Sautéed Spinach And Garlic Mashed Potatoes

TUSCAN ROASTED CHICKEN 16

Balsamic Reduction, Sweet Potato Gnocchi And Swiss Chard With Bacon And Turnips & Gorgonzola

POMEGRANATE GLAZED DUCK BREAST 24

Swiss Chard With Bacon And Turnips And Sweet Potato Gnocchi

MUSTARD AND HERB CRUSTED PORK CHOP 19

Broccolini, Port Wine Sauce And Garlic Mashed Potatoes

CRAB CRUSTED SALMON 21

Garlic Mashed Potatoes, Broccolini And Citrus Butter Sauce

SIDE SUBSTITUTIONS MAY BE ADDITIONAL CHARGE – PLEASE ASK YOUR SERVER

Swiss Chard, Bacon & Turnips 5

Sweet Potato Gnocchi 4 Broccolini 4

Garlic Mashed Potatoes 4

Tomato Risotto 5

Sautéed Spinach 3