

LEONARDO'S MENU

TAKE OUT OR DINE IN



APPETIZERS

- EGGPLANT ROLLATINI** filled with basil ricotta, then topped with mozzarella and a pesto cream sauce \$12
- BRUSCHETTA** (a classic favorite) toasted bread, topped with diced tomato and basil and onion, then finished with a balsamic reduction \$10
- MUSSELS** served either in marinara, fra diavolo, or garlic white wine, finished with garlic toasts \$15
- CLAMS** (12) served either marinara, fra diavolo, or garlic white wine, finished with garlic toasts \$15
- FRIED CALAMARI** served with fried pepperoncini, grilled lemon, marinara dipping sauce \$13
- MINI FRIED FRESH MOZZARELLA** double breaded, then topped in a pesto marinara sauce \$14
- TRADITIONAL ANTIPASTO** \$15
- SHRIMP COCKTAIL** 5 jumbo shrimp served with cocktail sauce \$15



SALADS

(add chicken \$6, add shrimp \$9)

- CAESAR** classic salad with a whole grain Caesar dressing, parmesan crisps, and croutons \$12
- HOUSE SALAD** mixed greens, cucumbers, tomatoes, olives, in a balsamic vinaigrette \$3 person
- GREEK** chopped romaine, cucumbers, tomatoes, feta cheese, roasted red peppers, in a herb vinaigrette \$15
- CAPRESE** fresh tomatoes and fresh mozzarella with basil leaves, finished with extra virgin olive oil and balsamic reduction \$14
- ROASTED BEETS** tossed with goat cheese, candied walnuts, apples, and arugula, in an apple reduction vinaigrette dressing \$14
- ARUGULA & PARMESAN** shaved Reggiano with fried artichokes in a lemon olive oil dressing \$13



CHICKEN

(served over capellini unless otherwise specified)

- MARSALA** served with button mushrooms, sun dried tomatoes in a marsala sauce \$19
- FRANCESE** egg battered and sautéed in a lemon butter sauce sprinkled with parsley \$19
- PICCATA** sautéed in a lemon white wine sauce with capers and mushrooms \$19
- ITALIA** topped with spinach, prosciutto, eggplant, and mozzarella, served in a tomato, white wine sauce, over fried ravioli \$20
- PARMIGIANA** breaded and fried topped with mozzarella and a house made marinara \$20
- SANTINA** grilled and served over mixed vegetables, then drizzled with a balsamic reduction \$20
- CACCIATORE** roasted chicken legs in a tomato wine sauce with Kalamata olives, peppers, onions and herbs \$19
- ABRUZZI** served with mushrooms, sun-dried tomatoes, asparagus and mozzarella in a shallot brandy cream sauce \$21



MEATS

- PORK CHOP** grilled then served with fried sweet potato gnocchi and topped in a maple sage brown butter sauce \$26
- STRIP STEAK** served with seasoned steak fries in a shallot red wine butter sauce \$29
- RIB EYE STEAK** with a side of broccoli rabe and roasted potatoes \$32
- ROASTED CHICKEN** served in a roasted garlic au jus, with sides of saffron risotto and zucchini \$23
- OSSO BUCCO** served in a sun-dried tomato au jus with creamy orzo and roasted carrots \$36
- VEAL PARMESAN** breaded and fried topped with mozzarella and marinara over spaghetti \$25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness.
Regretfully, house salads are no longer included with the meal.

FISH

- SALMON** 7 oz. grilled and drizzled with balsamic glaze, served with roasted potatoes and seasonal mixed vegetables \$32
- ZUPPA DI PESCE** mussels, clams, shrimp, scallops, and calamari in either marinara, fra diavolo or garlic white wine sauce over linguine pasta \$40
- SHRIMP PARMIGIANA** 5 breaded shrimp topped with mozzarella and marinara over capellini \$23
- PAN SEARED FLOUNDER** in a lemon caper sauce, with seasonal mixed vegetables and fried gnocchi \$22



PASTA DISHES

- GNOCCHI** house made, in a pomodoro sauce topped with rosemary and fresh mozzarella \$22
- VODKA RIGATONI** with fresh tomatoes, sun-dried tomatoes, and prosciutto \$18
- SPAGHETTI BOLOGNESE** slow cooked, made with ground beef, marinara, shredded parmesan and fried basil \$20
- FETTUCCINI ALFREDO** classic alfredo sauce, with spring peas and parmesan \$15
(with added shrimp and scallops \$25)
- BEEF LASAGNA** layers of beef, ricotta, mozzarella and marinara sauce \$19
- LINGUINE AND CLAMS** in a garlic white wine sauce (can substitute mussels) \$19
- SPINACH RAVIOLI** in a sun-dried tomato cream sauce \$16
- LOBSTER RAVIOLI** with shrimp and chopped tomatoes in a shallot brandy cream sauce \$25
- SHRIMP SCAMPI** jumbo shrimp sautéed with garlic capers and lemon, served over capellini \$24
- SAUSAGE & PEPPERS** sweet or hot sausage with roasted peppers in San Marzano tomato sauce over penne pasta \$19
- EGGPLANT PARMESAN** breaded and fried eggplant, layered with mozzarella and marinara sauce over capellini \$18



...MORE PASTA DISHES

- capellini, spaghetti, linguine, penne, rigatoni, farfalle in your choice of the following sauces
add \$3 for gnocchi, cheese ravioli, tortellini, fettuccine, or whole wheat pasta
add \$5 for gluten free pasta
- TRADITIONAL MARINARA** \$13 (meatball or sausage + \$6)
- GARLIC & BROCCOLI** sautéed in olive oil \$15
- PESTO** basil, garlic, pine nuts, spinach and olive oil \$15
- CREAMY BLEU CHEESE ALFREDO** with prosciutto and peas \$16
- PUTTANESCA** sautéed olives, fresh tomatoes and capers (anchovies optional) \$16
- PRIMAVERA** mixed fresh vegetables in a light garlic olive oil sauce \$15
- POMODORO** fresh chopped tomatoes, tossed with garlic, basil, and olive oil, then topped with fresh mozzarella \$17



RISOTTO

- SEAFOOD** scallops, and shrimp in a spinach cream sauce \$28
- MUSHROOM** mixed mushrooms and beef au jus \$19



SIDES

- PASTA** your choice of sauce (marinara, vodka, alfredo) \$8
- ROASTED POTATOES** \$7
- ASPARAGUS** \$9
- BROCCOLI** \$9
- MIXED SEASONAL VEGETABLES** \$9
- BROCCOLI RABE** \$14

DESSERTS

- chocolate cake - NY cheesecake - tiramisu - carrot cake
- tartufo (ice cream in a chocolate shell) comes in either peanut butter, vanilla/chocolate, or sorbet