

LEONARDO'S MENU

TAKE OUT OR DINE IN



APPETIZERS

EGGPLANT ROLLATINI filled with basil ricotta, then topped with mozzarella and a pesto cream sauce \$13

BRUSCHETTA (a classic favorite) toasted bread, topped with diced tomato and basil and onion, then finished with a balsamic reduction \$11

MUSSELS served either in marinara, fra diavolo, or garlic white wine, finished with garlic toasts \$16

CLAMS (12) served either marinara, fra diavolo, or garlic white wine, finished with garlic toasts \$16

FRIED CALAMARI served with fried pepperoncini, grilled lemon, marinara dipping sauce \$14

MINI FRIED FRESH MOZZARELLA double breaded, then topped in a pesto marinara sauce \$15

TRADITIONAL ANTIPASTO \$16

SHRIMP COCKTAIL 5 jumbo shrimp served with cocktail sauce \$16



SALADS

(add chicken \$7, add shrimp \$10)

CAESAR classic salad with a whole grain Caesar dressing, parmesan cheese, and croutons \$13

HOUSE SALAD mixed greens, cucumbers, tomatoes, onions, in a balsamic vinaigrette \$3 person

GREEK chopped romaine, cucumbers, tomatoes, feta cheese, roasted red peppers, in a herb vinaigrette \$16

CAPRESE fresh tomatoes and fresh mozzarella with basil leaves, finished with extra virgin olive oil and balsamic reduction \$15

ROASTED BEETS tossed with goat cheese, candied walnuts, apples, and spring mix, in an apple reduction vinaigrette dressing \$15

ARTICHOKE & PARMESAN shaved Reggiano with fried artichokes in a lemon olive oil dressing over spring mix greens \$14



CHICKEN

(served over capellini unless otherwise specified)

MARSALA served with mushrooms, sun dried tomatoes in a marsala sauce \$20

FRANCESE egg battered and sautéed in a lemon butter sauce sprinkled with parsley \$20

PICCATA sautéed in a lemon white wine sauce with capers and mushrooms \$20

ITALIA topped with spinach, prosciutto, eggplant, and mozzarella, served in a tomato, white wine sauce, over fried ravioli \$21

PARMIGIANA breaded and fried topped with mozzarella and a house made marinara \$21

SANTINA grilled and served over mixed vegetables, then drizzled with a balsamic reduction \$21

CACCIATORE roasted chicken legs in a tomato wine sauce with Kalamata olives, peppers, onions and herbs \$20

ABRUZZI served with mushrooms, sun-dried tomatoes, asparagus and mozzarella in a shallot brandy cream sauce \$22



MEATS

PORK CHOP grilled then served with fried sweet potato gnocchi and topped in a maple sage brown butter sauce \$27

STRIP STEAK served with seasoned steak fries in a shallot red wine butter sauce \$30

RIB EYE STEAK with a side of broccoli rabe and roasted potatoes \$33

ROASTED CHICKEN served in a roasted garlic au jus, with sides of saffron risotto and zucchini \$24

OSSO BUCCO served in a sun-dried tomato au jus with creamy orzo and roasted carrots \$47

VEAL PARMESAN breaded and fried topped with mozzarella and marinara over capellini \$26

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food-borne 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 \$33
- ZUPPA DI PESCE** mussels, clams, shrimp, scallops, and calamari in either marinara, fra diavolo or garlic white wine sauce over linguine pasta \$42
- SHRIMP PARMIGIANA** 5 breaded shrimp topped with mozzarella and marinara over capellini \$24
- PAN SEARED FLOUNDER** in a lemon caper sauce, with seasonal mixed vegetables and fried gnocchi \$23



PASTA DISHES

- GNOCCHI** house made, in a pomodoro sauce topped with rosemary and fresh mozzarella \$23
- VODKA RIGATONI** with fresh tomatoes, sun-dried tomatoes \$19
- SPAGHETTI BOLOGNESE** slow cooked, made with ground beef, marinara, shredded parmesan and fried basil \$21
- FETTUCCHINI ALFREDO** classic Alfredo sauce and parmesan \$16
- SCALLOPS AND SHRIMP ALFREDO** \$26
- BEEF LASAGNA** layers of beef, ricotta, mozzarella and marinara sauce \$20
- LINGUINE AND CLAMS OR LINGUINE AND MUSSELS** in either a garlic white wine sauce, a red tomato sauce, or a spicy fra diavolo sauce \$20
- LOBSTER RAVIOLI** with shrimp and chopped tomatoes in a shallot brandy cream sauce \$26
- SHRIMP SCAMPI** jumbo shrimp sautéed with garlic and lemon, served over capellini \$25
- SAUSAGE & PEPPERS** sweet or hot sausage with roasted peppers in San Marzano tomato sauce over penne pasta \$20
- EGGPLANT PARMESAN** breaded and fried eggplant, layered with mozzarella and marinara sauce over capellini \$19



...MORE PASTA DISHES

- capellini, spaghetti, linguine, fettuccini, penne, rigatoni, farfalle in your choice of the following sauces
add \$3 for gnocchi, cheese ravioli, tortellini
add \$7 for gluten free penne pasta
- TRADITIONAL MARINARA** \$14 (meatball or sausage + \$7)
- GARLIC & BROCCOLI** sautéed in olive oil \$16
- PESTO** basil, garlic, pine nuts, spinach and olive oil \$16
- CREAMY BLEU CHEESE ALFREDO** with prosciutto and peas \$17
- PUTTANESCA** sautéed olives, onions, fresh tomatoes and capers (anchovies optional) \$17
- PRIMAVERA** mixed fresh vegetables in a light garlic olive oil sauce \$16
- POMODORO** fresh chopped tomatoes, tossed with garlic, basil, and olive oil, then topped with fresh mozzarella \$18



RISOTTO

- SEAFOOD** scallops, and shrimp in a spinach cream sauce \$29
- MUSHROOM** mixed mushrooms and beef au jus \$20



SIDES

- PASTA** your choice of sauce (marinara, vodka, alfredo) \$12
- ROASTED POTATOES** \$8
- ASPARAGUS** \$10
- BROCCOLI** \$10
- MIXED SEASONAL VEGETABLES** \$10
- BROCCOLI RABE** \$15

DESSERTS \$8

- chocolate cake - NY cheesecake - tiramisu - carrot cake - cannolis (5 mini)
tartufo (ice cream in a chocolate shell) vanilla/chocolate ice cream