

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, add salmon \$12)

CAESAR with a whole grain Caesar dressing, parmesan cheese, and croutons \$13 (small size \$5)

HOUSE SALAD mixed greens, cucumbers, tomatoes, onions, in balsamic vinaigrette \$4 (bowl \$10)

GREEK chopped romaine, cucumbers, tomatoes, feta cheese, roasted red peppers, in a herb vinaigrette \$16 (small size \$7)

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 \$22

FRANCESE egg battered and sautéed in a lemon butter sauce sprinkled with parsley \$22

PICCATA sautéed in a lemon white wine sauce with capers and mushrooms \$22

ITALIA topped with spinach, prosciutto, eggplant, and mozzarella, served in a tomato, white wine sauce, over fried ravioli \$23

PARMIGIANA breaded and fried topped with mozzarella and a house made marinara \$22

PARMIGIANA in a vodka sauce \$26

SANTINA grilled and served over mixed vegetables, then drizzled with a balsamic reduction \$22

CACCIATORE roasted chicken legs in a tomato wine sauce with Kalamata olives, peppers, onions and herbs \$21

ABRUZZI served with mushrooms, sun-dried tomatoes, asparagus and mozzarella in a shallot brandy cream sauce \$24



MEATS

PORK CHOP grilled then served with fried sweet potato gnocchi and topped in a maple sage brown butter sauce \$29

STRIP STEAK served with seasoned steak fries in a shallot red wine butter sauce \$32

RIB EYE STEAK with a side of broccoli rabe and roasted potatoes \$35

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 \$49

VEAL PARMESAN breaded and fried topped with mozzarella and marinara over capellini \$28

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food-borne illness.
We provide a discount for purchases made with cash. We apply a supplemental fee to all transactions.

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, 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 \$20

SPAGHETTI BOLOGNESE slow cooked, made with ground beef, marinara, shredded parmesan and fried basil \$23

FETTUCCINI ALFREDO classic Alfredo sauce and parmesan \$18

SHRIMP ALFREDO \$26

BEEF LASAGNA layers of beef, ricotta, mozzarella and marinara sauce \$23

LINGUINE AND CLAMS OR LINGUINE AND MUSSELS in either a garlic white wine sauce, a red tomato sauce, or a spicy fra diavolo sauce \$22

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 \$21

EGGPLANT PARMESAN breaded and fried eggplant, layered with mozzarella and marinara sauce over capellini \$20



...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 \$15 (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 \$18

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

SHRIMP risotto in a spinach cream sauce \$29

MUSHROOM mixed mushrooms and beef au jus \$20



SIDES

PASTA your choice of sauce (marinara, alfredo \$12) (vodka \$14)

ROASTED POTATOES \$8

ASPARAGUS \$10

BROCCOLI \$10

MIXED SEASONAL VEGETABLES \$10

BROCCOLI RABE \$15

DESSERTS \$8

chocolate cake - NY cheesecake - tiramisu \$10- carrot cake - cannolis (5 mini)

vanilla and chocolate ice cream in a dark chocolate shell