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 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

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