



Celebrating
Over 25 Years



leonesrestaurant.com

Appetizers

Antipasti

| | | | |
|---|----------|--|-----------------------------|
| Fried Calamari | \$9/\$16 | Crab Cakes | \$9 |
| Tossed with lemon, olive oil, hot pepper flakes, garlic and served with marinara | | Sautéed Louisiana style crab cakes with a smoked chili remoulade sauce | |
| Bruschetta Bread | \$7 | Beer Battered Shrimp | \$9 |
| Grilled rustic bread topped with fresh tomato salsa | | Served with remoulade and apricot-mango dipping sauce | |
| Gorgonzola Bread | \$5/\$8 | Shrimp Cocktail | \$3.75 ea |
| Italian loaf baked with garlic butter and gorgonzola cheese | | Jumbo shrimp served with a spicy cocktail sauce | |
| Artichoke Francaise | \$8 | Fried Oysters | \$14 |
| Battered artichoke hearts sauteed in a lemon white wine sauce | | Polenta crusted oysters served with a horseradish sour cream sauce | |
| Stuffed Portabello | \$8 | Blackened Scallops | \$14 |
| Marinated with balsamic, topped with fresh mozzarella, roasted peppers with a warm garlic vinaigrette | | Pan blackened, served with crispy sweet potatoes and mango sauce | |
| Crusted Tenderloin | \$14 | Anti-Pasto Plate | \$12 |
| Beef medallion, crusted broiled with gorgonzola cheese and panko crumbs in a roasted garlic cream sauce | | Fresh selection of meats, cheese and vegetables | |
| Spicy Garlic Mussels | \$12 | Shrimp D'Angelo | \$14 |
| Mussels in a white wine broth with sliced hot cherry peppers and a garlic crostini | | Jumbo shrimp wrapped in crispy angel hair with a rich roasted garlic cream sauce | |
| Fried Mozzarella | \$8 | Honey Bourbon Wings | 10 pcs. \$9 20 pcs. \$17 |
| Fresh mozzarella balls lightly breaded and deep fried, served with pomodoro sauce | | Served with celery and bleu cheese | |

Soup

Zuppa

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|------------------------------------|----------|--|----------|---------------------------|
| Tortellini Brodo | | Vegetable Minestrone | | Zuppa Del Giorno |
| Chicken filled tortellini in broth | | Hearty vegetable and bean with a touch of tomato | | Our chef's daily creation |
| cup \$4 | bowl \$6 | cup \$3 | bowl \$5 | |

Salad

Insalata

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|--------------------------------|--|-----|---|------|
| Add To Any Salad: | Tuscan Chop | \$8 | Mesclun | \$7 |
| Grilled Chicken | Chopped romaine, radicchio, roma tomatoes, white beans, red onions and balsamic with shaved parmigiano | | Organic baby greens, red onion, roasted peppers and garlic croutons | |
| \$4 | | | | |
| Grilled Shrimp | | | Arugula | \$8 |
| \$7 | Caesar | \$7 | With grape tomatoes, crumbled goat cheese and balsamic vinaigrette | |
| Grilled Flat Iron Steak | Our version of the traditional Caesar Salad with shaved parmigiano | | | |
| \$8 | | | Grilled Portabello Mushroom | \$10 |
| Grilled Salmon | Caprese | \$9 | Grilled tomatoes, artichokes, roasted garlic and baby greens | |
| \$8 | Fresh mozzarella tossed with a fresh tomato salsa and basil | | | |
| Pan Seared Scallops | | | | |
| \$10 | | | | |
| Ahi Tuna Steak | | | | |
| \$9 | | | | |

Consuming raw or undercooked shellfish, meats or poultry, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pasta/Risotto

Primi / Piatti

Gluten Free and Wheat Pasta available for an additional charge.

Add To Any Pasta:

Chicken \$3 Beef Tenderloin \$8 Shrimp \$7 Scallops \$10 Lobster \$15 *Half portions available

Mussels Giuseppe \$24

PEI mussels sautéed with pancetta, wild mushrooms and scallions in a black pepper sherry cream sauce on linguine

Calamari Fra Diavolo \$24

Tender rings and tentacles simmered in a spicy marinara sauce on linguine

*Penne and Broccoli \$17

Garlic, extra virgin olive oil, chicken stock, parmigiano and touch of hot pepper

*Pasta Pomodoro \$16

Light plum tomato, garlic and basil sauce

Add Meatballs \$2 ea

Add Sausage \$3

Pasta Meatsauce \$19

Ground Italian sausage, veal and beef in a robust tomato sauce

*Penne Absolut-ly \$18

Pancetta (Italian bacon), red onion, peppered vodka, plum tomatoes and touch of cream on penne

Fettuccine Alfredo \$17

Heavy cream, parmigiano, nutmeg and egg

With tri-colored cheese tortellini \$19

*Penne Bandiera \$19

Roasted garlic, spinach, roasted red peppers in a gorgonzola cream sauce

Lasagna \$19

Layered high with meat, cheese and pasta

Fowl Play \$20

Pancetta (Italian bacon), chicken, sweet peas, smoked mozzarella tossed with saffron risotto

*Arrabiata \$18

Artichoke hearts and capers in a garlic spicy plum tomato sauce

Sausage and Broccoli Rabe \$20

Sautéed with garlic, hot peppers and extra virgin olive oil on penne

Scampi \$24

Jumbo shrimp sautéed with garlic, extra virgin olive oil, and white wine on linguine

Linguine and Clams \$24

Little neck clams served in a red or white garlic oil white wine sauce with a touch of hot pepper.

Linguine Pescatore \$33

Lobster meat, clams, shrimp, scallops and calamari in a garlic, plum tomato sauce or garlic white wine sauce on linguine

Seafood Puttanesca \$27

Shrimp, scallops, salmon and mussels sautéed with anchovies, calamata olives, capers and lightly spiced plum tomato sauce on linguine

Lobster Pappardelle \$31

Chunks of native lobster meat tossed in a light pesto cream sauce on fresh egg pasta

Lobster Raviolies \$25

Tossed with sun dried tomatoes and basil in a roasted garlic, sherry cream sauce

Vegetable Raviolies \$17

Raviolies in a pesto sauce with roasted red peppers and broccoli

Risotto Di Mare \$27

Shrimp, scallops, roasted peppers, artichoke hearts, saffron vermicelli white wine sauce

Black Pepper Fettuccine \$21

Tossed with crispy pancetta, red onions and grilled lemon pepper chicken in a parmigiano cream sauce

Sunday Gravy \$24

Meatball, sweet sausage, bracciole, and short ribs simmered in a rich tomato sauce on pappardelle pasta. *Just like Ma made!*

Tuscan Chop House

All steaks are hand cut in house
and cooked in a 1600° Infrared Broiler

Signature Sauces

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| Creamy Roasted Garlic Gorgonzola | \$3 |
| Mushroom Marsala | \$3 |
| Cabernet Demi Glaze | \$2 |
| Fig Balsamic Demi Glaze | \$2 |
| Crusted with Gorgonzola Panko Crumb and a Roasted Garlic Cream Sauce | \$2 |

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|-------------------------------|------|
| 12 oz. Choice N.Y. Sirloin | \$27 |
| 10 oz. Choice Filet Mignon | \$34 |
| 16 oz. Choice Ribeye | \$28 |
| Grilled Double Cut Lamb Chops | \$29 |
| 14 oz. Double Cut Pork Chop | \$21 |

Entrees Secondi Piatti

Veal Scallopine \$26
Tender medallions, onion, pancetta (Italian bacon) in a white wine tomato sauce topped with fresh mozzarella and basil

Mediterranean Salmon \$26
Pan roasted filet served over saffron risotto with littleneck clams, mussels, cherry peppers, artichoke hearts and calamata olives

Francaise Haddock \$22 Chicken \$20 Veal \$25 Shrimp \$26
Lightly battered and sautéed in a lemon white wine sauce

Marsala Chicken \$20 Veal \$24
In a wild mushroom demi glaze

Parmigiano Chicken \$20 Veal \$23 Eggplant \$18
Breaded pan fried cutlets baked with marinara and mozzarella

Baked Seafood Platter \$26
Haddock, sea scallops and 2 stuffed shrimp, baked with seasoned bread crumbs and herb garlic butter

Veal Milanese \$25
Pan fried breaded cutlets with e.v.o.o. and lemon

Pollo alla Valdostana \$21
Grilled boneless chicken breast topped with prosciutto, arugula and fontina cheese drizzled with balsamic vinegar

Atlantic Salmon \$23
12 oz. filet oven roasted or pan blackened

Baked Stuffed Shrimp \$26
With a scallop, shrimp and lump crab stuffing, baked with butter and white wine

Pollo Bianco \$22
Roasted boneless chicken breast rolled with prosciutto, spinach, mozzarella and pesto in a white wine sauce with artichoke hearts and roasted peppers

Baked Haddock \$22
Topped with ritz crackers, lemon, white wine and herb garlic butter

Roasted Haddock \$28
Pan roasted filet topped with artichoke hearts, asparagus and lobster meat in a light sherry cream sauce

Grilled Tenderloin Tips \$24
Topped with wild mushrooms in a roasted garlic gorgonzola cream sauce

Emeril's Chicken \$21
Stuffed with an aromatic vegetable and andouille sausage risotto, served with a spicy tomato cream sauce. **Bam!!**

Pollo Domani \$21
Boneless breast, wild mushrooms, tomatoes, roasted garlic and gorgonzola cheese in a sherry sauce

Pollo Alla Siciliano \$21
Roasted chicken breast topped with fried eggplant, spinach, tomatoes and fontina cheese in a light marsala wine sauce

Fish & chips \$18
Bass ale battered cod, fried and served with french fries and coleslaw

Eggplant Rollotini \$19
Lightly fried eggplant rolled with prosciutto and ricotta and topped with mozzarella and marinara

Pizza & Calzones

Hand Made and Stone Baked

| Calzone or Personal | Small 14" | Medium 16" | Large 18" | Calzone or Personal | Small 14" | Medium 16" | Large 18" | | |
|--|-----------|------------|-----------|---------------------|--|------------|-----------|------|------|
| Classic Cheese Fresh plum tomato sauce and mozzarella cheese | \$6 | \$10 | \$12 | \$14 | House Veggie Peppers, mushrooms, plum tomato sauce, black olives, onions, broccoli and mozzarella cheese | \$10 | \$16 | \$19 | \$22 |
| House Combo Pepperoni, hamburg, peppers and mushrooms | \$10 | \$16 | \$19 | \$22 | Steak & Cheese Grilled shaved steak, peppers and onions with mozzarella cheese | \$10 | \$16 | \$19 | \$22 |
| Leone's Special Garlic, broccoli and chicken with a pesto sauce | \$9 | \$14.50 | \$17.25 | \$20 | Chicken Parm Plum tomato sauce, breaded boneless breast of chicken covered with mozzarella cheese | \$10 | \$16 | \$19 | \$22 |
| Hawaiian Plum tomato sauce, pineapple chunks, ham, bacon and mozzarella cheese | \$10 | \$16 | \$19 | \$22 | Chicken Fajita Plum tomato sauce, grilled chicken, cheddar-jack cheese, sautéed peppers and onions | \$10 | \$16 | \$19 | \$22 |
| Chicken Florentine White sauce, grilled chicken, spinach, roasted garlic, sliced plum tomatoes and mozzarella cheese | \$10 | \$16 | \$19 | \$22 | Bacon Cheeseburger Plum tomato sauce, ground beef, bacon, mozzarella and cheddar-jack cheese | \$10 | \$16 | \$19 | \$22 |
| Margarita Plum tomato garlic sauce, fresh basil and fresh mozzarella | \$9 | \$14.50 | \$17.25 | \$20 | Mike's Favorite Plum tomato sauce, grilled sweet sausage, peppers and onions | \$10 | \$16 | \$19 | \$22 |
| Honey Bourbon BBQ Bleu cheese sauce, honey bbq grilled chicken, bacon diced tomatoes and red onions | \$10 | \$16 | \$19 | \$22 | | | | | |

Xtra Toppings

| Calzone or Personal | Small 14" | Medium 16" | Large 18" | |
|---------------------|-----------|------------|-----------|-----|
| | \$1 | \$1.50 | \$1.75 | \$2 |

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| Pepperoni | Sliced Olives | Broccoli |
| Ground Beef | Sliced | Chicken |
| Sweet | Peppers | Anchovies |
| Sausage | Eggplant | Diced Tomatoes |
| Mushrooms | Roasted | Ham |
| Onions | Garlic | |
| Bacon | Mozzarella | |

Sandwiches

Served with choice of fries or cole slaw; House or Caesar salad additional \$1.50

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|---|------|--|------|
| Roasted Turkey Wrap With apple-smoked bacon, lettuce, tomato, dijonaise sauce and cheddar cheese in a wheat tortilla | \$11 | Grilled Chicken & Portabello Wrap Spinach, grilled chicken, portabello mushrooms, tomatoes and mozzarella with a garlic aioli in a tomato wrap | \$12 |
| Black Angus Sirloin Burger 8 oz. ground sirloin char grilled to perfection and topped with lettuce, tomato and red onions on a brioche roll, (Extra toppings- \$1.00 ea) American, gorgonzola, provolone, sautéed mushrooms, cheddar cheese or Applewood bacon. | \$11 | Italian Stallion Salami, hot copa, mortadella, provolone cheese, roasted red peppers, romaine and evoo on a crusty roll | \$11 |
| Grilled Tuna Steak Served on a rustic roll with pesto mayonnaise and baby greens | \$14 | Grilled Flat Iron Steak Served sliced on a crusty roll with lettuce, sweet onions, roma tomatoes and a gorgonzola aioli | \$13 |