



Celebrating  
Over 25 Years



[leonesrestaurant.com](http://leonesrestaurant.com)

# Appetizers

## Antipasti

<b>Fried Calamari</b>	\$9/\$16	<b>Crab Cakes</b>	\$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	
<b>Bruschetta Bread</b>	\$7	<b>Beer Battered Shrimp</b>	\$9
Grilled rustic bread topped with fresh tomato salsa		Served with remoulade and apricot-mango dipping sauce	
<b>Gorgonzola Bread</b>	\$5/\$8	<b>Shrimp Cocktail</b>	\$3.50 ea
Italian loaf baked with garlic butter and gorgonzola cheese		Jumbo shrimp served with a spicy cocktail sauce	
<b>Artichoke Francaise</b>	\$8	<b>Fried Oysters</b>	\$12
Battered artichoke hearts sauteed in a lemon white wine sauce		Polenta crusted oysters served with a horseradish sour cream sauce	
<b>Stuffed Portabello</b>	\$7	<b>Zuppa Di Clams or Mussels</b>	\$12
Marinated with balsamic, topped with fresh mozzarella, roasted peppers with a warm garlic vinegarete		In a garlicky tomato broth	
<b>Crusted Tenderloin</b>	\$13	<b>Blackened Scallops</b>	\$13
Beef medallion, crusted broiled with gorgonzola cheese and panko crumbs in a roasted garlic cream sauce		Pan blackened, served with crispy sweet potatoes and mango sauce	
<b>Spicy Garlic Mussels</b>	\$12	<b>Anti-Pasto Plate</b>	\$11
Mussels in a white wine broth with sliced hot cherry peppers and a garlic crostini		Fresh selection of meats, cheese and vegetables	
<b>Fried Mozzarella</b>	\$7	<b>Shrimp D'Angelo</b>	\$13
Fresh mozzarella balls lightly breaded and deep fried, served with pomodoro sauce		Jumbo shrimp wrapped in crispy angel hair with a rich roasted garlic cream sauce	
<b>Baked Stuffed Cherrystone Clams</b>	\$9	<b>Honey Bourbon Wings</b>	10 pcs. \$9 20 pcs. \$17
with garlic butter and white wine		Served with celery and bleu cheese	

## Soup

### Zuppa

<b>Tortellini Brodo</b>		<b>Vegetable Minestrone</b>		<b>Zuppa Del Giorno</b>
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

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

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 \$2 Beef Tenderloin \$8 Shrimp \$7 Scallops \$9 Lobster \$12 \*Half portions available

**Mussels Giuseppe** ..... \$23

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

**Calamari Fra Diavolo** ..... \$23

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

**\*Penne and Broccoli** ..... \$16

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** ..... \$18

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

**\*Penne Absolut-ly** ..... \$17

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

**Fettuccine Alfredo** ..... \$16

Heavy cream, parmigiano, nutmeg and egg

With tri-colored cheese tortellini ..... \$18

**\*Penne Bandiera** ..... \$17

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

**Lasagna** ..... \$17

Layered high with meat, cheese and pasta

**Fowl Play** ..... \$19

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

**\*Arrabiata** ..... \$17

Artichoke hearts and capers in a garlic spicy plum tomato sauce

**Sausage and Broccoli Rabe** ..... \$19

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

**Scampi** ..... \$23

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

**Linguine and Clams** ..... \$23

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

**Linguine Pescatore** ..... \$31

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

**Seafood Puttanesca** ..... \$26

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

**Lobster Pappardelle** ..... \$28

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

**Lobster Raviolies** ..... \$23

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

**Vegetable Raviolies** ..... \$16

Raviolies in a pesto sauce with roasted red peppers and broccoli

**Risotto Di Mare** ..... \$26

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

**Black Pepper Fettuccine** ..... \$20

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

**Sunday Gravy** ..... \$23

Meatball, sweet sausage, briciole, 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° Infared Broiler

## Signature Sauces

Creamy Roasted Garlic Gorgonzola  
Mushroom Marsala  
Cabernet Demi Glaze  
Fig Balsamic Demi Glaze  
Crusted with Gorgonzola Panko Crumb  
and a Roasted Garlic Cream Sauce

12 oz. Choice N.Y. Sirloin	\$27
10 oz. Choice Filet Mignon	\$32
16 oz. Choice Ribeye	\$28
Grilled Double Cut Lamb Chops	\$29
14 oz. Double Cut Pork Chop	\$21

## Entrees Secondi Piatti

**Veal Scallopine** ..... \$24  
Tender medallions, onion, pancetta (Italian bacon) in a white wine tomato sauce topped with fresh mozzarella and basil

**Mediterranean Salmon** ..... \$24  
Pan roasted filet served over saffron risotto with littleneck clams, mussels, cherry peppers, artichoke hearts and calamata olives

**Francaise** ..... Haddock \$21 Chicken \$19 Veal \$24 Shrimp \$26  
Lightly battered and sautéed in a lemon white wine sauce

**Marsala** ..... Chicken \$19 Veal \$24  
In a wild mushroom demi glaze

**Parmigiano** ..... Chicken \$19 Veal \$23 Eggplant \$17  
Breaded pan fried cutlets baked with marinara and mozzarella

**Baked Seafood Platter** ..... \$24  
Haddock, sea scallops and 2 stuffed shrimp, baked with seasoned bread crumbs and herb garlic butter

**Veal Milanese** ..... \$24  
Pan fried breaded cutlets with e.v.o.o. and lemon

**Pollo alla Valdostana** ..... \$19  
Grilled boneless chicken breast topped with prosciutto, arugula and fontina cheese drizzled with balsamic vinegar

**Atlantic Salmon** ..... \$22  
12 oz. filet oven roasted or pan blackened

**Baked Stuffed Shrimp** ..... \$24  
With a scallop, shrimp and lump crab stuffing, baked with butter and white wine

**Pollo Bianco** ..... \$20  
Roasted boneless chicken breast rolled with prosciutto, spinach, mozzarella and pesto in a white wine sauce with artichoke hearts and roasted peppers

**Baked Haddock** ..... \$21  
Topped with ritz crackers, lemon, white wine and herb garlic butter

**Roasted Haddock** ..... \$26  
Pan roasted filet topped with artichoke hearts, asparagus and lobster meat in a light sherry cream sauce

**Grilled Tenderloin Tips** ..... \$23  
Topped with wild mushrooms in a roasted garlic gorgonzola cream sauce

**Emeril's Chicken** ..... \$20  
Stuffed with an aromatic vegetable and andouille sausage risotto, served with a spicy tomato cream sauce. **Bam!!**

**Pollo Domani** ..... \$20  
Boneless breast, wild mushrooms, tomatoes, roasted garlic and gorgonzola cheese in a sherry sauce

**Pollo Alla Siciliano** ..... \$20  
Roasted chicken breast topped with fried eggplant, spinach, tomatoes and fontina cheese in a light marsala wine sauce

**Fish & chips** ..... \$16  
Bass ale battered cod, fried and served with french fries and coleslaw

**Eggplant Rollotini** ..... \$18  
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"
<b>Classic Cheese</b> Fresh plum tomato sauce and mozzarella cheese				<b>House Veggie</b> Peppers, mushrooms, plum tomato sauce, black olives, onions, broccoli and mozzarella cheese			
\$6	\$9	\$11	\$13	\$9	\$15	\$18	\$21
<b>House Combo</b> Pepperoni, hamburger, peppers and mushrooms				<b>Steak &amp; Cheese</b> Grilled shaved steak, peppers and onions with mozzarella cheese			
\$9	\$15	\$18	\$21	\$9	\$15	\$18	\$21
<b>Leone's Special</b> Garlic, broccoli and chicken with a pesto sauce				<b>Chicken Parm</b> Plum tomato sauce, breaded boneless breast of chicken covered with mozzarella cheese			
\$8	\$13.50	\$16.25	\$19	\$9	\$15	\$18	\$21
<b>Hawaiian</b> Plum tomato sauce, pineapple chunks, ham, bacon and mozzarella cheese				<b>Chicken Fajita</b> Plum tomato sauce, grilled chicken, cheddar-jack cheese, sauteed peppers and onions			
\$9	\$15	\$18	\$21	\$9	\$15	\$18	\$21
<b>Chicken Florentine</b> White sauce, grilled chicken, spinach, roasted garlic, sliced plum tomatoes and mozzarella cheese				<b>Bacon Cheeseburger</b> Plum tomato sauce, ground beef, bacon, mozzarella and cheddar-jack cheese			
\$9	\$15	\$18	\$21	\$9	\$15	\$18	\$21
<b>Margarita</b> Plum tomatoe garlic sauce, fresh basil and fresh mozzarella				<b>Mike's Favorite</b> Plum tomato sauce, grilled sweet sausage, peppers and onions			
\$8	\$13.50	\$16.25	\$19	\$9	\$15	\$18	\$21
<b>Honey Bourbon BBQ</b> Bleu cheese sauce, honey bbq grilled chicken, bacon diced tomatoes and red onions							
\$9	\$15	\$18	\$21				

## Xtra Toppings

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

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

<b>Roasted Turkey Wrap</b> With apple-smoked bacon, lettuce, tomato, dijonaise sauce and cheddar cheese in a wheat tortilla	\$10	<b>Grilled Chicken &amp; Portabello Wrap</b> Spinach, grilled chicken, portabello mushrooms, tomatoes and mozzarella with a garlic aioli in a tomato wrap	\$10
<b>Black Angus Sirloin Burger</b> 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 Appewood bacon.	\$10	<b>Italian Stallion</b> Salami, hot copa, mortadella, provolone cheese, roasted red peppers, romaine and evoo on a crusty roll	\$11
<b>Grilled Tuna Steak</b> Served on a rustic roll with pesto mayonnaise and baby greens	\$13	<b>Grilled Flat Iron Steak</b> Served sliced on a crusty roll with lettuce, sweet onions, roma tomatoes and a gorgonzola aioli	\$13