

Entrees (continued)

Lunch Dinner

Baked Stuffed Shrimp N/A **\$26**
With a scallop and snow crab stuffing, baked with lemon and white wine.

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

Pollo Domani..... N/A **\$21**
Boneless chicken breast, wild mushrooms, tomatoes, roasted garlic and gorgonzola cheese in a sherry sauce.

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

Eggplant Rollotini N/A **\$19**
Lightly fried eggplant rolled with prosciutto and ricotta and topped with mozzarella and marinara.

Atlantic Salmon N/A **\$23**
12 oz. filet, oven roasted or pan blackened

KIDS

Includes Juice Box and Curly Fries

Sandwiches

Hamburger **\$4.50** Grilled Cheese **\$4**
Cheeseburger **\$5** Grilled Ham & Cheese **\$5**

Pasta

Choice of Pasta -
Penne, Spaghetti or Angel Hair **\$6**
Cheese Ravioli, Cheese Tortellini **\$8**

Choose Your sauce-
Marinara, Alfredo, Butter or Meat Sauce

Add
Meatballs **\$2**, Grilled Chicken **\$2**, Broccoli **\$1**

Entree

Chicken Breast (6 oz) w/ Broccoli & Rice.....**\$9**
Grilled Flat Iron Steak (6 oz) w/ Broccoli & Rice.....**\$13**
Baked Haddock (6 oz) w/ Broccoli & Rice**\$12**
Chicken Parmigiano w/ choice of Pasta**\$9**
Fried Chicken Tenders w/ Fries **\$8**
Fried Shrimp w/ Fries**\$12**

Pizza & Calzone

Calzone/Personal Small Medium Large Party
10" 14" 16" 18" 18x30"

CLASSIC CHEESE
\$6 \$10 \$12 \$14 \$20

HOUSE COMBO
\$10 \$16 \$19 \$22 \$30

LEONE'S SPECIAL
\$9 \$14.50 \$17.25 \$20 \$30

CHICKEN FLORENTINE
\$10 \$16 \$19 \$22 \$30

MARGARITA
N/A/\$9 **\$14.50 \$17.25 \$20 \$27.50**

HOUSE VEGGIE
\$10 \$16 \$19 \$22 \$30

CHICKEN PARM
\$10 \$16 \$19 \$22 \$30

HAWAIIAN
\$10 \$16 \$19 \$22 \$30

STEAK & CHEESE (w peppers & onions)
\$10 \$16 \$19 \$22 \$30

CHICKEN FAJITA
\$10 \$16 \$19 \$22 \$30

BACON CHEESEBURG
\$10 \$16 \$19 \$22 \$30

MIKE'S FAVORITE
\$10 \$16 \$19 \$22 \$30

HONEY BOURBAN BBQ
\$10 \$16 \$19 \$22 \$30

XTRA TOPPINGS

\$1 \$1.50 \$1.75 \$2 \$2.50

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

Beverages

12 oz Can 2 liter

Coke, Diet Coke, Sprite **\$1 \$2.50**

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

Pricing Subject to change without notice

Classic Cheese

Fresh plum tomato sauce and mozzarella cheese.

House Combo

Pepperoni, hamburg, peppers and mushrooms.

Leone's Special

Garlic, broccoli and chicken with a pesto sauce.

Chicken Florentine

White sauce, grilled chicken, spinach, roasted garlic, sliced plum tomatoes and mozzarella cheese.

Margarita

Plum tomato garlic sauce, fresh basil and fresh mozzarella.

House Veggie

Peppers, mushrooms, plum tomato sauce, black olives, onions, broccoli and mozzarella cheese.

Chicken Parm

Plum tomato sauce, breaded boneless breast of chicken covered with mozzarella cheese.

Hawaiian

Plum tomato sauce, pineapple chunks, ham and mozzarella cheese.

Steak & Cheese

Grilled shaved steak with peppers, onions and mozzarella cheese.

Chicken Fajita

Plum tomato sauce, grilled chicken, cheddar-jack cheese, sauteed peppers and onions.

Bacon Cheeseburger

Plum tomato sauce, ground beef, bacon and cheddar-jack cheese.

Mike's Favorite

Plum tomato sauce, grilled sweet sausage, peppers and onions.

Honey Bourbon BBQ

Bleu cheese sauce, honey bbq grilled chicken, bacon, diced tomatoes and red onions.

Family Pasta Bowls

Choose from:

Penne & Meatballs	Penne & Meat Sauce	Penne & Alfredo
Penne & Broccoli	Penne & Bandiera	Penne Absolutely

Serves 4 - 6.....starting at..... **\$28**

All dishes come with a family size house salad and a loaf of our homemade bread and dipping oil

Bucket of Meatballs 12 Count.....**\$21**

Loaf of House Made Bread**\$3**

Garlic Dipping Oil**\$3**

TAKE OUT MENU



We Deliver!

Lunch 11:30 am - 4:00 pm

Dinner 4:00 pm - Close

320 Cooley Street
Springfield

(413) 783-3398

www.leonesrestaurant.com

Antipasti Appetizers

Fried Calamari Small \$9 Large \$16

Tossed with lemon, olive oil, hot pepper flakes, garlic and served with marinara.

Bruschetta Bread \$7

Grilled rustic bread topped with fresh tomato salsa.

Gorgonzola Bread \$5/\$8

Italian loaf baked with garlic butter and gorgonzola cheese.

Artichoke Francaise \$8

Battered artichoke hearts sauteed in a lemon white wine sauce.

Stuffed Portabello \$8

Marinated with balsamic, topped with fresh mozzarella, roasted peppers with a warm garlic vinaigrette.

Crusted Tenderloin \$14

Beef medallion, crusted broiled with gorgonzola cheese and panko crumbs in a roasted garlic cream sauce.

Spicy Garlic Mussels \$12

Mussels in a white wine broth with sliced hot cherry peppers and a garlic crostini.

Fried Mozzarella \$8

Fresh mozzarella balls lightly breaded and deep fried in a pomodoro sauce.

Crab Cakes \$9

Sautéed Louisiana style with a smoked chili remoulade sauce.

Beer Battered Shrimp \$9

Served with remoulade and apricot-mango dipping sauce.

Shrimp Cocktail \$3.75 ea

Jumbo shrimp served with a spicy cocktail sauce.

Fried Oysters \$14

Polenta crusted oysters with a horseradish sour cream sauce.

Blackened Scallops \$14

Pan blackened with crispy sweet potatoes and mango sauce.

Anti-Pasto Plate \$12

Fresh selection of meats, cheese and vegetables.

Shrimp D'Angelo \$14

Jumbo shrimp wrapped in crispy angel hair with a rich roasted garlic rosemary cream sauce.

Honey Bourbon Wings 10 pc. \$9 20 pc. \$17

Served with celery and bleu cheese

Zuppa Soup

Tortellini En BrodoCup \$4..... Bowl \$6

Chicken filled tortellini in broth.

Vegetable Minestrone Cup \$3 Bowl \$5

Hearty vegetable and bean with a touch of tomato.

Zuppa Del Giorno Our chef's daily creation.

Insalata Salads

With grilled chicken \$4 With grilled shrimp \$7
With grilled scallops \$10 With flat iron steak \$8
With ahi tuna steak \$9 With salmon \$8

Mesclun \$7

Mixed baby greens, red onion, roasted peppers and garlic croutons.

Caesar \$7

Crisp romaine with homemade creamy Caesar dressing, croutons, and parmigiano cheese.

Cobb "ALL NEW" \$13

Bacon, crumbled gorgonzola, grilled chicken, tomatoes, avocado and hard boiled egg.

Grilled Portabello Mushrooms \$10

Grilled tomatoes, artichokes, roasted garlic and baby greens.

Tuscan Chop \$8

Chopped romaine, radicchio, roma tomatoes, white beans, red onions and balsamic with shaved parmigiano.

Arugula \$8

With grape tomatoes, crumbled goat cheese and balsamic vinaigrette

Caprese \$9

Sliced fresh mozzarella with a fresh tomato salsa, basil, and tomatoes.

BLT \$9

Crisp chopped romaine, grape tomatoes, Applewood bacon, crumbled gorgonzola and bleu cheese dressing

Sandwiches

Served with choice of French Fries or Cole Slaw

Italian Stallion \$11

Salami, hot copa, Mortadella, provolone cheese, roasted red peppers, and olive oil on a crusty roll.

Grilled Tuna Steak \$14

Served on a rustic roll with pesto mayonnaise and baby greens.

Grilled Flat Iron Steak \$13

Served on a crusty roll with lettuce, sweet onions, roma tomatoes and gorgonzola aioli.

Fish Called Wanda \$10

Beer battered fried cod sandwich served with lettuce, tomato and tartar sauce.

Roasted Turkey Wrap \$11

With apple-smoked bacon, lettuce, tomato, dijonnaise sauce and cheddar cheese in a wheat tortilla.

California Wrap \$12

Grilled chicken, avocado, Applewood bacon, lettuce, tomato, and bleu cheese dressing in a tomato wrap.

Grilled Chicken \$9

Lemon pepper chicken breast, lettuce, tomato and honey mustard.

Cafe Club \$9

Choice of roasted turkey or beef patty layered with lettuce, tomato and apple smoked bacon.

Grilled Chicken & Portabello Wrap \$12

Spinach, grilled chicken, portabello mushrooms, tomatoes and mozzarella with a garlic aioli in a tomato wrap.

Bella Bella Bello \$9

Grilled portabello mushrooms, fresh mozzarella, roasted garlic, baby green, and balsamic vinegar.

Burgers

Black Angus Sirloin Burger \$11

8 oz. ground sirloin char grilled to perfection and topped with lettuce, tomato, onion and mayonnaise on a brioche roll.

Rocket Burger \$14

8 oz. Angus patty, Applewood bacon, gorgonzola dolce, baby arugula, roasted red peppers on a brioche roll.

Mushroom Burger \$13

8 oz. Angus patty topped with portabello mushrooms, lettuce, provolone cheese, garlic aioli on a brioche roll.

Extra Toppings \$1

Applewood bacon, sliced avocado, sauteed mushrooms, carmelized onions, roasted red peppers

Cheeses: American, provolone, swiss, creamy gorgonzola, or cheddar-jack

Primi/Piatti Pasta/Risotto

(Wheat & Gluten Free Pastas Available

For An Additional Charge.)

Add to Pasta – Chicken \$3, Shrimp \$7

Beef Tenderloin \$8, Lobster \$15,

Scallops \$10, Meatballs \$2 ea, Sausage \$3

	Lunch	Dinner
--	-------	--------

Lasagna \$13 \$19

Layered high with meat, cheese, pasta and marinara sauce.

Vegetable Raviolies N/A \$17

In a light pesto sauce with broccoli and roasted red peppers.

Penne and Broccoli \$12 \$17

Sauteed in garlic oil with a touch of crushed red pepper.

Fettuccine Alfredo \$12 \$17

Heavy cream, parmigiano, nutmeg and egg on fettuccine.

With tri-colored cheese tortellini \$14 \$19

Linguine and Clams \$16 \$24

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

Fowl Play \$13 \$20

Pancetta (Italian Bacon), chicken, sweet peas and smoked mozzarella tossed with saffron risotto.

Pasta Pomodoro \$11 \$16

Light plum tomatoes, garlic and basil sauce.

Black Pepper Fettuccine \$14 \$21

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

Penne Absolut-ly \$12 \$18

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

Penne Bandiera \$13 \$19

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

Scampi N/A \$24

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

Lobster Pappardelle N/A \$31

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

Lobster Raviolies N/A \$25

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

Risotto Di Mare N/A \$27

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

Arrabiata N/A \$18

Artichoke hearts and capers in a garlic spicy plum sauce.

Sunday Gravy N/A \$24

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

Secondi Piatti Entrees

	Lunch	Dinner
--	-------	--------

Francaise

Lightly battered and fried in a white wine sauce.

Chicken \$13 \$20

Shrimp..... \$16 \$26

Haddock \$14 \$22

Veal..... N/A \$25

Marsala

In a wild mushroom demi glaze.

Chicken \$13 \$20

Veal..... N/A \$24

Parmigiano

Breaded and pan-fried topped with marinara and mozzarella cheese.

Chicken \$13 \$20

Veal..... N/A \$23

Eggplant \$11 \$18

Fish n Chips \$12 \$18

Bass Ale battered cod fried and served with french fries and coleslaw.

Emeril's Chicken..... \$14 \$21

Stuffed with an aromatic vegetable and andouille sausage risotto, served with a spicy tomato cream sauce. **BAM!!!**

Grilled Tenderloin Tips..... N/A \$24

Topped with wild mushrooms in a roasted garlic gorgonzola cream sauce.

Atlantic Salmon Filet \$15 \$23

Served on a bed of sautéed spinach in a lemon caper butter sauce.

Baked Stuffed Haddock..... \$14 N/A

Rolled with our house seafood stuffing.

Baked Haddock Dinner N/A \$22

Topped with Ritz crackers, lemon, white wine and herb garlic butter.