

LEO'S

ITALIAN SOCIAL

WEEKEND BRUNCH

BLUEBERRY CAKE FRENCH TOAST Blueberry Cream Cheese Topping, Applewood Smoked Bacon, Maple Syrup | 16

AVOCADO TOAST* Grilled Sourdough, Poached Egg, Feta, Heirloom Tomato, Arugula, Radishes | 15

BREAKFAST PIZZA* Italian Sausage, Spinach, Mozzarella, Farm Egg, Applewood Smoked Bacon | 15

BREAKFAST CLASSIC* Three Eggs, Applewood Smoked Bacon, Crispy Yukon Potatoes, English Muffin | 15

EGGS IN PURGATORY* Roasted Tomato, Italian Sausage, Caramelized Onions, Zucchini, Olive Oil Toast | 15

BLOODY MARYS & MIMOSAS \$5

SEASONAL FEATURES

LOBSTER CORN CHOWDER Summer Corn, Yukon Gold Potatoes, Bacon | 14

FRESH BURRATA CAPRESE Honey Fig Balsamic, Baby Heirloom Tomatoes, Basil, Crostini | 14

ASPARAGUS RISOTTO Fresh Asparagus, Parmesan, Lemon | 19 + Shrimp 5

ORECCHIETTE SAUSAGE & BROCCOLINI Hand Made Pasta, Italian Sausage, Parmesan, Wine Sauce | 23

VANILLA BEAN GELATO Seasonal Fruit Compote | 10

WHITE SANGRIA Crisp White Wine, Peaches, Apples | 13

ITALIAN STREET FOOD

CRISPY SHRIMP Blistered Tomato Sauce | 10

ZUCCHINI FRITTE Parmesan, Lemon Aioli | 8

ROMAN SLICE Mozzarella, Pepperoni | 7

TRUFFLE CHIPS House Made, Pecorino Romano | 8

APPETIZERS

CAULIFLOWER BITES Sweet & Spicy Chili, Sesame, Green Onions | 12

MUSSELS White Wine, Crostini | 18

ARANCINI Mozzarella, Bolognese, Diavolo Sauce | 14

BEEF CARPACCIO* Arugula, Capers, Shallots, Lemon Aioli | 16

MEATBALL Hand Rolled, Pomodoro, Parmesan | 14

SPINACH & ARTICHOKE DIP House Made, Parmesan Crostini | 12

CALAMARI Cherry Peppers, Lemon Aioli, Pomodoro | 16

SOUP + SALADS + Chicken 8, Salmon 9, Steak 10

WEDDING SOUP Hand Rolled Meatballs, Chicken | 10

HOUSE Pancetta, Tomato, Red Onion, Gorgonzola, Sweet & Sour Vinaigrette | 11

CAESAR Romaine, Croutons | 11

CHOPPED Cucumber, Tomato, Black Olives, Feta, Red Onion, Italian Vinaigrette | 11

ARUGULA & STRAWBERRY Pine Nuts, Feta, Truffle Honey, Lemon Basil Vinaigrette | 12

PARMESAN CRUSTED CHICKEN Cucumber, Tomato, Applewood Smoked Bacon, Egg, Green Onion, Parmesan Dressing | 18

SALMON* Heirloom Tomato, Cucumber, Gorgonzola, Crispy Onion Straws, Lemon Vinaigrette | 20

GRILLED CHICKEN Spinach, Avocado, Radish, Corn, Sweet Potato, Almonds, Goat Cheese, Green Goddess Dressing | 18

DESSERT

CANNOLI Chocolate Chips, Mascarpone | 10

GOOEY BUTTER CAKE Vanilla Bean Gelato, Strawberries | 10

TIRAMISU* Espresso, Lady Fingers, Cocoa, Mascarpone, Hazelnut Liquor | 10

MOLTEN LAVA CAKE Vanilla Bean Gelato | 10

LEO'S FAVORITES

LASAGNA House Made Bolognese, Ricotta, Mozzarella, Pomodoro, Alfredo | 22

SALMON GRIGLIA* Spinach, Piccata Sauce, Tomato Basil Salad, Crispy Yukon Potatoes | 26

SIRLOIN* 12 oz, Crispy Yukon Potatoes, Seasonal Vegetables, Chimichurri | 29

ITALIAN PARM

Mozzarella, Pomodoro, Herbed Pasta

CHICKEN | 23 **EGGPLANT** | 21 **VEAL** | 26

PIZZA Gluten Free Cauliflower Crust + 3

PEPPERONI Smoked Provolone, Cherry Peppers | 17

SPICY COPPA Capicola, Spicy Tomato Sauce, Fresh Smoked Mozzarella, Honey Drizzle | 17

ROSEMARY CHICKEN Roasted Garlic Alfredo, Mozzarella, Blistered Tomato, Spinach, Parmesan | 17

MUSHROOM Crimini Mushrooms, Pinot Noir Onions, Taleggio, Arugula, Truffle Oil | 17

SAUSAGE Caramelized Onions, Mozzarella, Fresh Oregano | 17

MARGHERITA Fresh Mozzarella, Tomato, Basil | 16

PASTA Gluten Free Pasta or Zucchini Noodle + 3

BOLOGNESE Tagliatelle, Ricotta, Pomodoro, Cream | 21

CARBONARA Spaghetti, Chicken, Peas, Pancetta, Parmesan, Farm Egg | 20

BAKED RIGATONI Italian Sausage, Mozzarella, Taleggio, Parmesan Bread Crumbs | 19

LOBSTER & SHRIMP Fettuccini, Crimini Mushrooms, Tomato, Lobster Cream, Pesto Bread Crumbs | 29

PESTO Spaghetti, Chicken, Pine Nuts, Roasted Tomato, Basil Pesto, Fresh Mozzarella | 20

PASTA NONA Rigatoni, Roasted Cauliflower, Zucchini, Tomato, Lemon Alfredo, Feta, Toasted Pistachios | 19

SPAGHETTI & MEATBALL Hand Rolled Meatball, Pomodoro | 19

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.