

STARTERS

Minestrone Soup cup 4.99 / bowl 7.99

Garlic Bread 10.99

Mozzarella Cheese Sticks 11.99

Fresh Mussels (in season)

White wine garlic and herb broth or marinara sauce.
(market price)

Fresh Clams (in season)

White wine garlic and herb broth.
(market price)

SALADS

Caesar Salad Small 4.99 / Large 11.99 / Add anchovies 1.99

House Salad

Romaine lettuce, tomatoes, onions, pepperoncinis, and croutons with our balsamic vinaigrette.
Single serving 4.99 / Bottomless 11.99

Add chicken to any salad 2.99

Add shrimp (6) to any salad 5.99

All full size entrees include our bottomless house salad and freshly baked Tuscan bread.
Substitute a single serving caesar salad for an additional 3.99

CREATE YOUR OWN PASTA

SAUCES:

Alfredo A rich blend of butter, heavy cream, nutmeg and parmesan cheese. 18.99

Tuscan Tomato Roma tomatoes, garlic, white wine, red pepper flakes and Italian spices. 16.99

Bolognese Ground beef, pork, carrots, celery and onions in a thick and hearty sauce (this is not a red sauce it is a traditional brown sauce) 17.99

Pesto A blend of fresh basil, garlic, olive oil, parmesan cheese and walnuts. 18.99

White Clam Diced sea clams in a light, brothy garlic, onion and herb sauce. 18.99

Red Clam Diced sea clams in a spicy tomato sauce. 18.99

LEOS FAVORITE COMBOS

The Leonardo

Fettuccine with chicken in our alfredo sauce. 21.99

The Mona Lisa

Angel hair pasta, yellow squash, zucchini, onions and mushrooms in our Tuscan tomato sauce. 20.99

Hot Crab and Artichoke Dip

Served with warm Tuscan bread. 14.99

Caprese

Fresh mozzarella, basil, and tomatoes. 12.99

Fried Calamari With garlic aioli. 12.99

Appetizer size pasta

Your choice of pasta
(half portion –half price –salad not included)

PASTAS:

Spinach Linguine • Spaghetti

Angel Hair • Fettuccine • Penne

(gluten free and whole wheat pastas are available – ask your server for current selection)

ADDITIONS:

yellow squash • eggplant • zucchini • mushrooms
onions • garlic • fresh roma tomatoes • spinach (.99 each)

fresh mozzarella cheese • fresh basil • kalamata olives
anchovies • roasted red peppers (1.99 each)

artichoke hearts • proscuitto ham • chicken • shrimp
bay scallops • spicy Italian sausage • pancetta • meatballs
diced sea clams • fresh clams or mussels (in season)
sundried tomatoes (2.99 each)

The Sicilian

Spaghetti, spicy Italian sausage and meatballs in our Tuscan tomato sauce. 22.99

The Roman

Spinach linguine, bay scallops and shrimp in our spicy red clam sauce. 24.99

All full size entrees include our bottomless house salad and freshly baked Tuscan bread.
Substitute a single serving caesar salad for an additional 3.99

HOUSE SPECIALTIES

Spaghetti Carbonara

Creamy sauce with pancetta, egg yolk, fresh parsley, and parmesan cheese. 22.99

Eggplant Parmagiana

Breaded eggplant baked with mozzarella cheese and Tuscan tomato sauce served with a side of angel hair pasta with aglio olio or tomato sauce or fresh vegetables. 19.99

Spaghetti and Meatballs

Fresh spaghetti, Tuscan tomato sauce and homemade meatballs. 19.99

Vegetable Lasagna

Layers of lasagna with zucchini, yellow squash, spinach and three cheeses smothered with our Tuscan tomato sauce. 18.99

Meat Lasagna

Layers of beef, pork and cheeses with our classic bolognese meat sauce. 19.99

CHICKEN OR VEAL DISHES

All chicken and veal dishes include a side of angel hair pasta with aglio olio or Tuscan tomato sauce or fresh vegetables. Add extra chicken 3.99 / Add extra veal 5.99

Parmagiana

Breaded breast of chicken or thinly pounded veal baked with mozzarella cheese and Tuscan tomato sauce.
Chicken 20.99 / Veal 22.99

Marsala

Breast of chicken or thinly pounded veal sautéed with sweet marsala wine and mushrooms.
Chicken 20.99 / Veal 22.99

Piccata

Breast of chicken or thinly pounded veal sautéed with lemon, white wine, capers and garlic.
Chicken 20.99 / Veal 22.99

SIDES

garlic mashed potatoes 5.99

vegetable of the day 5.99

sautéed spinach 5.99

Cioppino

Hearty tomato based broth filled with an assortment of seafood and topped with fresh basil. 24.99

Beef Tenderloin

Pan seared beef tenderloin with a Madeira mushroom sauce, garlic mashed potatoes and fresh vegetables. 26.99

Shrimp Scampi

Large shrimp sautéed with garlic, butter, white wine, red chilis and parsley served with a side of angel hair pasta aglio olio or fresh vegetables. 20.99

Meat or Cheese Ravioli

Your choice of meat or cheese filled ravioli with our Tuscan tomato sauce. 19.99

Tri-Colored Three Cheese Tortellini Alfredo

Spinach, tomato and egg tortellini smothered in our alfredo sauce. 20.99

DESSERTS

Save room for our homemade masterpieces

Mountain High Mud Pie

A mountain of cookies and cream & chocolate ice cream on a bed of hot fudge topped with whipped cream and chocolate shavings - it's huge! 9.99

Tiramisu

Coffee and rum soaked chocolate sponge cake layered with mascarpone cream, dusted with cocoa, and garnished with chocolate pieces. 9.99

Brownie Hot Fudge Sundae

Decadent homemade brownies in hot fudge, warmed and topped with vanilla ice cream, whipped cream and chocolate shavings. 9.99

Ice Cream Sundae

Two scoops of vanilla ice cream with hot fudge, whipped cream, and chocolate shavings. 7.99

Two Scoops of Spumoni Ice Cream

Chocolate, cherry and pistachio ice creams. 6.99

Crème Brulee 9.99

Fruit Crisp Ala Mode

Ask your server for current selection. 9.99

Graham's "Six Grapes"

Reserve Porto 9.99

Special Party And Group Size Menu

For the special items on this page please order at least 48 hours in advance

Take and You Bake Entree

****LASAGNA** (serves 8)

Vegetable 45.00 / Meat 50.00

PARMAGIANAS (serves 6)

Eggplant 50.00 / Chicken 60.00/ Veal 70.00

MAC AND CHEESE (serves 8-12) 40.00

ROTOLO (serves 6-8)

Spinach 40.00 / Chicken 50.00/ Veal 55.00

Pancetta & Onion 50.00

Other types also available, please inquire.

Salad Fixins

HOUSE SALAD (serves 6)

Romaine lettuce, red onions, pepperoncinis, tomatoes, croutons and homemade house dressing. 20.00

CAESAR SALAD (serves 6)

Romaine lettuce, parmesan cheese, croutons and homemade caesar dressing. 25.00

HOUSE SALAD DRESSING 12.00 per pint (16 oz.) / 24.00 per quart (32 oz.)

CAESAR DRESSING 15.00 per pint (16 oz.) / 30.00 per quart (32 oz.)

Homemade Sauces Bread Etc.

****TOMATO SAUCE** 18.00 per quart / 36.00 per gallon

****MEAT BOLOGNESE SAUCE** 22.00 per quart / 44.00 per gallon

****PESTO SAUCE** 18.00 per pint

GARLIC AIOLI 7.00 per pint

****TUSCAN BREAD** 9.00 per loaf

****MEATBALLS** 2.99 per 4 meatballs

Dessert

(Desserts do not include whipped cream, hot fudge or ice cream)

****BROWNIE** 4.00 per brownie

HOT FUDGE 10 oz. 8.00

****MUD PIE (WHOLE - 8 PCS.)** 50.00

1 CAN WHIPPED CREAM 4.00

TIRAMISU (10 pcs.) 50.00

****FRUIT CRISP VARIOUSFILLINGS**
(serves 10) 50.00

****Items that can be frozen for up to 3 months. Great to have on hand for the kids or when unexpected company drops in.**

Please limit separate checks to two per table. An 20% gratuity will be added to parties of six or more.

On split entrees there will be an additional 4.99 charge for house salad and bread.

The Idaho Department of Health states, "Consuming undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions."