

STARTERS

Minestrone Soup cup 5.99 / bowl 8.99

Garlic Bread 11.99

Mozzarella Cheese Sticks 12.99

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 5.99 / Large 12.99 / Add anchovies 1.99

House Salad

Romaine lettuce, tomatoes, onions, pepperoncinis, and croutons with our balsamic vinaigrette.
Single serving 5.99 / Bottomless 12.99

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. 19.99

Tuscan Tomato Roma tomatoes, garlic, white
wine, red pepper flakes and Italian spices. 17.99

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) 18.99

Pesto A blend of fresh basil, garlic, olive oil, parmesan
cheese and walnuts. 19.99

White Clam Diced sea clams in a light, brothy garlic,
onion and herb sauce. 19.99

Red Clam Diced sea clams in a spicy tomato
sauce. 19.99

LEOS FAVORITE COMBOS

The Leonardo

Fettuccine with chicken in our alfredo sauce. 22.99

The Mona Lisa

Angel hair pasta, yellow squash, zucchini, onions and
mushrooms in our Tuscan tomato sauce. 21.99

Hot Crab and Artichoke Dip

Served with warm Tuscan bread. 15.99

Caprese

Fresh mozzarella, basil, and tomatoes. 13.99

Fried Calamari With garlic aioli. 13.99

Appetizer size pasta

Your choice of pasta

(half portion —half price —salad not included)

HOUSE SPECIALTIES

Spaghetti Carbonara

Creamy sauce with pancetta, egg yolk, fresh parsley, and
parmesan cheese. 23.99

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. 20.99

Spaghetti and Meatballs

Fresh spaghetti, Tuscan tomato sauce
and homemade meatballs. 20.99

Vegetable Lasagna

Layers of lasagna with zucchini, yellow squash, spinach and
three cheeses smothered with our Tuscan tomato sauce. 19.99

Meat Lasagna

Layers of beef, pork and cheeses with our classic
bolognese meat sauce. 20.99

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 21.99 / Veal 23.99

Marsala

Breast of chicken or thinly pounded veal sautéed
with sweet marsala wine and mushrooms.
Chicken 21.99 / Veal 23.99

Piccata

Breast of chicken or thinly pounded veal sautéed
with lemon, white wine, capers and garlic.
Chicken 21.99 / Veal 23.99

SIDES

garlic mashed potatoes 5.99

vegetable of the day 5.99

sautéed spinach 5.99

The Sicilian

Spaghetti, spicy Italian sausage and meatballs in our
Tuscan tomato sauce. 23.99

The Roman

Spinach linguine, bay scallops and shrimp in our spicy red
clam sauce. 25.99

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Cioppino

Hearty tomato based broth filled with an assortment of
seafood and topped with fresh basil. 25.99

Beef Tenderloin

Pan seared beef tenderloin with a Madeira mushroom sauce,
garlic mashed potatoes and fresh vegetables. 27.99

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. 21.99

Meat or Cheese Ravioli

Your choice of meat or cheese filled ravioli with our Tuscan
tomato sauce. 20.99

Tri-Colored Three

Cheese Tortellini Alfredo

Spinach, tomato and egg tortellini smothered
in our alfredo sauce. 21.99

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! 10.99

Tiramisu

Coffee and rum soaked chocolate sponge cake layered with
mascarpone cream, dusted with cocoa, and garnished with
chocolate pieces. 10.99

Brownie Hot Fudge Sundae

Decadent homemade brownies in hot fudge, warmed
and topped with vanilla ice cream, whipped cream and
chocolate shavings. 10.99

Ice Cream Sundae

Two scoops of vanilla ice cream with hot fudge, whipped cream,
and chocolate shavings. 8.99

Two Scoops of Spumoni Ice Cream

Chocolate, cherry and pistachio ice creams. 7.99

Crème Brulee 10.99

Fruit Crisp Ala Mode

Ask your server for current selection. 10.99

Graham's "Six Grapes"

Reserve Porto 12.99

Please limit separate checks to two per table. A 20% gratuity will be added to parties of six or more.
On split entrees there will be an additional 5.99 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."

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 50.00 / Meat 55.00

PARMAGIANAS (serves 6)

Eggplant 55.00 / Chicken 65.00/ Veal 75.00

MAC AND CHEESE (serves 8-12) 45.00

ROTOLO (serves 6-8)

Spinach 45.00 / Chicken 55.00/ Veal 60.00

Pancetta & Onion 55.00

Other types also available, please inquire.

Salad Fixins

HOUSE SALAD (serves 6)

Romaine lettuce, red onions, pepperoncinis, tomatoes, croutons and homemade
house dressing. 25.00

CAESAR SALAD (serves 6)

Romaine lettuce, parmesan cheese, croutons and homemade caesar dressing. 30.00

HOUSE SALAD DRESSING 14.00 per pint (16 oz.) / 28.00 per quart (32 oz.)

CAESAR DRESSING 18.00 per pint (16 oz.) / 36.00 per quart (32 oz.)

Homemade Sauces Bread Etc.

**TOMATO SAUCE 20.00 per quart / 40.00 per gallon

**MEAT BOLOGNESE SAUCE 25.00 per quart / 50.00 per gallon

**PESTO SAUCE 22.00 per pint

GARLIC AIOLI 10.00 per pint

**TUSCAN BREAD 10.00 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

**MUD PIE (WHOLE - 8 PCS.) 60.00

TIRAMISU (10 pcs.) 60.00

**FRUIT CRISP VARIOUSFILLINGS
(serves 10) 60.00

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