

Round Pizza

~ Gluten Free Available ~

	SMALL 12"	MEDIUM 14"	LARGE 18"
Plain.....	10.50	12.50	14.50
Whole Grain.....	14		
Gluten Free.....	12		

Each Additional Topping 1.50 2 2.50

Pepperoni, Extra Cheese, Mushrooms, Sausage, Green Peppers,
Garlic, Anchovies, Broccoli, Meatballs, Ham, Black Olives, Onions

"If we missed a topping, ask if we have it"

Sicilian

	SMALL	LARGE
Plain.....	17	19
Grandma.....	22	

Each Additional Topping 2

Baked Specialties

	SMALL	LARGE
Calzones.....	11	20
Strombolis.....	11	20
Gluten Free Cheese Calzone.....	10	

Specialty Pizza

All Varieties.....	SMALL	MEDIUM	LARGE
	14	17	22

- Baked Ziti
- BBQ Chicken
- Bruschetta
- Buffalo Chicken
- Chicken Bacon Ranch
- Chicken Francese
- Chicken Marsala
- Chicken Parmigiana
- Chicken Pesto
- Eggplant Rollatini
- Fried Calamari
- Margarita
- Seafood (red/white sauce)
- Shrimp Marinara
- Shrimp Scampi
- Steak & Onion
- Taco
- Leo's Special - pepperoni, sausage, meatballs, mushrooms, green peppers & onions

Salads

	SMALL	LARGE
Garden Salad.....	5	7
Add Chicken.....5 • Shrimp.....8 • Salmon.....9		
Caesar Salad.....	6	8
Add Chicken.....5 • Shrimp.....8 • Salmon.....9		
Antipasto alla Leo's.....	11	13
Greek Salad.....	8	10
Chopped tomatoes, cucumbers, red onions, kalamata olives, feta cheese		
Rockefeller Salad.....	17	
Grilled flat iron steak, chicken, shrimp, and fresh mozzarella		
Beet & Goat Cheese Salad.....	11	
Balsamic glaze		
Belgian Endive Salad.....	11	
Julienned Belgian endive, walnuts, apples, gorgonzola, raisins, balsamic glaze		
Hudson Valley Salad.....	13	
Mixed greens, grilled chicken, walnuts, apples, raisins, crumbled gorgonzola		

Catering

	SMALL (Serves 10-12)	LARGE (Serves 20-24)
Antipasta.....	55	95
Baked Ziti.....	65	90
Baked Ziti-Sicilian Style.....	70	100
Ricotta and eggplant topped with mozzarella and peas		
Caesar Salad.....	45	70
Calamari Marinara or Fried.....	70	120
Chicken Fingers and Fries.....	55	80
Chicken Francese.....	80	110
Chicken Marsala.....	80	110
Chicken Parmigiana.....	80	110
Eggplant Parmigiana.....	70	100
Eggplant Rollatini Parmigiana.....	80	110
Fresh Mozzarella, Tomato & Basil.....	60	105
Garden Salad.....	40	60
Greek Salad.....	50	85
Lasagna.....	75	110
Meatballs.....	70	95
Mussels Marinara.....	80	110
Pasta alla Vodka Choice of pasta.....	70	105
Pasta Primavera Choice of pasta.....	75	105
Pasta with Garlic & Oil Choice of pasta.....	65	90
Red or White Clam Sauce Choice of pasta.....	75	105
Sausage.....	70	95
Sausage & Peppers.....	75	105
Scungilli Marinara.....	80	110
Veal Parmigiana.....	90	130
Veal & Peppers.....	80	120
3 to 6 ft Subs (sliced).....	18 a Foot	
Chicken add \$2 more per foot		

Please check with us, if we missed your favorite dish.

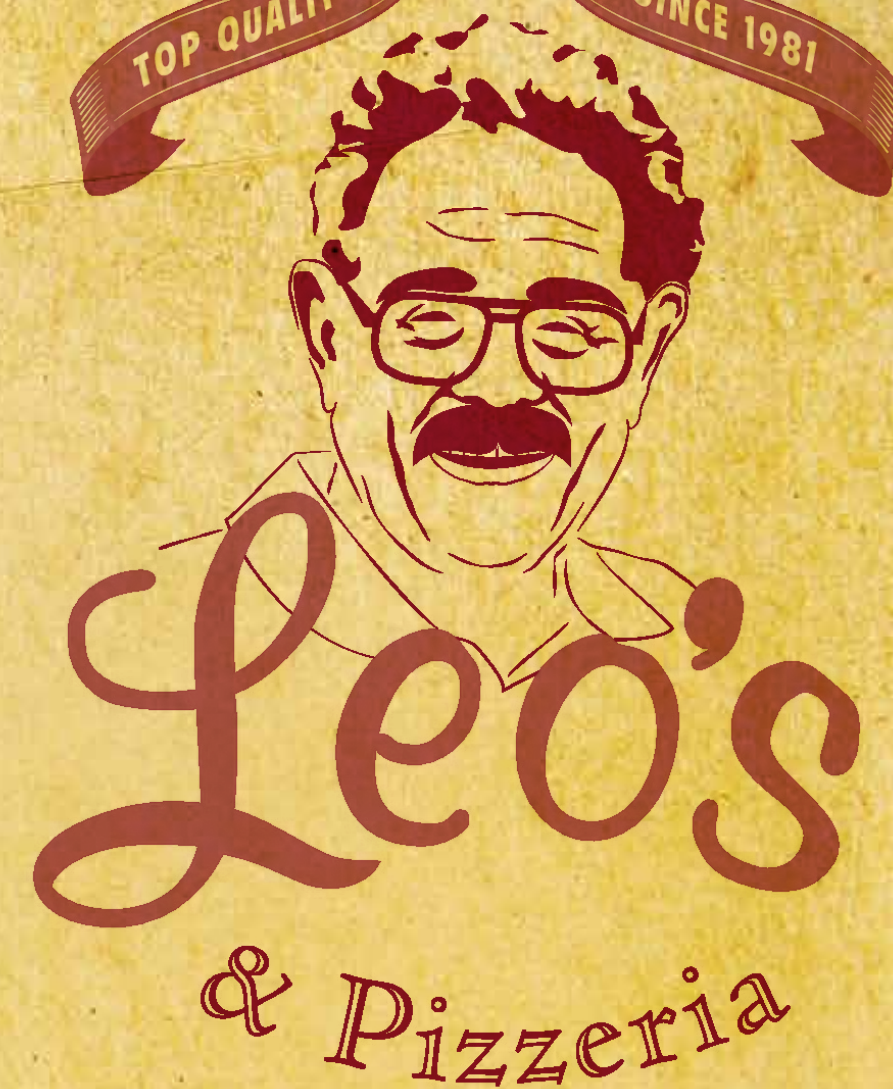
We will be happy to make it for you if we can.

Prices do not include tax and are subject to change.

Italian Restaurant

TOP QUALITY

SINCE 1981



Take Out Menu

We Deliver 7 Days A Week

CATERING FOR ALL OCCASIONS
visit our website: www.leospizzeria.com

If you have a food allergy, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

Appetizers

Vegetable Stuffed Mushrooms..... 9	Steamers (12) 14
Fresh Mozzarella, Tomato & Basil 10	Crab Cakes..... 12
Eggplant Rollatini..... 11	Mussels Peroni 12
Coconut Chicken..... 11	<i>Fresh herbs, gorgonzola cream, bacon</i>
<i>Mango salsa</i>	Arancini Bolognese..... 10
Bruschetta 9	<i>Fried rice ball stuffed with meat sauce</i>
Hot Tails (Shrimp)..... 13	<i>and green peas over a plum tomato basil</i>
<i>Sliced cherry peppers, garlic, white wine</i>	<i>sauce topped with melted mozzarella</i>
Orange Spiced Shrimp..... 13	Antipasto Classico 16
Fried Calamari 12	<i>Prosciutto di parma, sopressata, salami,</i>
Rhode Island Calamari 13	<i>pecorino romano, fresh mozzarella, stuffed</i>
<i>Fried calamari, tossed with</i>	<i>cherry peppers, roasted red peppers, artichoke</i>
<i>cherry peppers and garlic</i>	<i>hearts, kalamata olives and extra virgin olive oil</i>
Clams Oreganata (9) 12	Hot Antipasto..... 16
Clams Casino (9)..... 12	<i>Clams, mussels, shrimp, fried calamari</i>
	<i>and eggplant rollatini</i>

Comfort Food

Classic Mac & Cheese 8	French Fries 5
<i>Add Lobster.....6 • BBQ Pulled</i>	Chivalini Sausage 15
<i>Pork.....3 • Italian.....3</i>	<i>Sweet Italian sausage rope with</i>
Mozzarella Sticks (5) 9	<i>aged provolone cheese and parsley,</i>
Buffalo Wings (12)..... 10	<i>over broccoli rabe</i>
<i>Cool Ranch, Francese, Garlic Parmigiana,</i>	Beef & Lamb Gyro 10
<i>Honey BBQ, Honey Mango Habanero,</i>	<i>With French fries</i>
<i>Honey Mustard, Marsala, Hot, Medium,</i>	Fried Chicken (4 pcs) 12
<i>Mild, Teriyaki, Sriracha, Orange Spiced</i>	<i>With mashed potatoes and gravy</i>
Chicken Fingers with Fries (4)..... 9	

Heros

Chicken American 10	Sausage Parmigiana..... 9
<i>American cheese, lettuce, tomato & mayo</i>	Sausage & Peppers..... 9
Chicken Francese 10	Sausage & Peppers Parmigiana..... 10
Chicken Marsala..... 10	Shrimp Parmigiana..... 11
Chicken Parmigiana 10	Steak & Cheese..... 10
Eggplant Parmigiana 9	Tiana Rose 11
Italian Combo 10	<i>Breaded chicken cutlet, roasted red peppers,</i>
Meatball 8	<i>fresh mozzarella, balsamic and mayo</i>
Meatball Parmigiana 9	Tuna 8
Pepper & Egg 8	Turkey..... 9
Potato & Egg..... 8	Veal Parmigiana..... 11
Roast Beef 9	Veal & Peppers..... 11
Salami & Provolone..... 9	

Burgers

Served with fries

The Classic..... 9	Portobello 11
<i>Lettuce tomatoes, onion, pickle</i>	<i>Portobello mushrooms, grilled red onion,</i>
Classic w/Cheese 10	<i>roasted red peppers</i>
<i>Lettuce tomato, onion, pickle</i>	Aspen..... 11
Sunnyside 11	<i>Sour cream, melted mozzarella, sautéed</i>
<i>Fried egg, bacon, American cheese</i>	<i>onions and mushrooms</i>
Mexican 11	Big Blue..... 11
<i>Avocado, salsa, cheddar cheese</i>	<i>Gorgonzola cheese topped with</i>
	<i>onion rings</i>

Sauce To Go • Dressing To Go

Baked Classics

With melted mozzarella

~ Gluten Free Available • Whole Wheat Available ~

Baked Cheese Ravioli..... 13	Meat Lasagna 14
Baked Meat Ravioli 13	Vegetable Lasagna..... 14
Manicotti..... 13	Eggplant Parmigiana 15
Stuffed Shells..... 13	Eggplant Rollatini..... 16
Baked Ziti 13	Baked Eggplant Florentine..... 17

Signature Pastas

~ Gluten Free Available • Whole Wheat Available ~

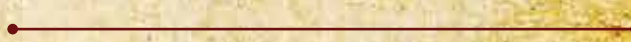
Putanesca 16	Lobster Ravioli 20
<i>Bacon, capers, green onions, anchovies, and</i>	<i>Plum tomato basil sauce, touch</i>
<i>black olives prepared in a marinara sauce</i>	<i>of cream, baby shrimp</i>
Carbonara 16	Stuffed Rigatoni Bolognese 19
<i>Sautéed in a cream sauce with bacon,</i>	<i>Stuffed rigatoni pasta tossed in an assortment</i>
<i>peas & onions</i>	<i>of ground meats; veal, beef and pork in a</i>
Marichiarra..... 22	<i>tomato basil sauce, touch of cream</i>
<i>Fresh shrimp, clams, mussels, and</i>	Wild Mushroom Ravioli..... 18
<i>scallops sautéed with garlic and</i>	<i>Topped with roasted garlic parmesan cream</i>
<i>white wine over linguine</i>	<i>sauce, finished with asparagus and portobello</i>
Vodka..... 15	Gnocchi Pesto with
<i>Onions and a splash of vodka with chunky</i>	Chicken & Portobello..... 19
<i>tomatoes in a pink cream sauce</i>	<i>Gnocchi tossed with fresh basil sauce, portobello</i>
Red/White Clam Sauce 18	<i>mushrooms, oven roasted tomatoes, garlic</i>
<i>Your choice of pasta with fresh clams in a</i>	<i>and light cream, topped with grilled chicken,</i>
<i>red or white sauce</i>	<i>shaved pecorino romano and pine nuts</i>
Pasta Bella..... 17	Chicken & Spinach Cannelloni..... 18
<i>Fresh chicken breast sliced, sautéed and</i>	<i>Homemade cannelloni stuffed with</i>
<i>tossed with fresh broccoli, tomatoes, garlic,</i>	<i>ricotta cheese, chicken, spinach, topped</i>
<i>served with your choice of pasta</i>	<i>with tomato sauce and mozzarella</i>
Rigatoni alla Nonna..... 17	Shrimp & Scallops Modo Nostro..... 24
<i>Rigatoni pasta tossed with fresh diced</i>	<i>Jumbo shrimp and scallops sautéed with</i>
<i>eggplant, sweet basil and fresh mozzarella,</i>	<i>broccoli, fresh mushrooms, artichoke hearts</i>
<i>topped with grated parmesan cheese in a</i>	<i>and cherry tomatoes in a roasted garlic white</i>
<i>filetto di pomodoro sauce</i>	<i>wine sauce served over fresh ricotta cavatelli</i>

Classic Pastas

Choice of Spaghetti, Linguini, Angel Hair, Penne, Ziti, Rigatoni

~ Gluten Free Available • Whole Wheat Available ~

Primavera..... 14	Marinara..... 11
Tomato Sauce 11	Garlic & Oil..... 11
Meatballs 13	Broccoli Garlic & Oil 13
Sausage..... 13	Sausage & Peppers..... 14
Meat Sauce..... 13	Meat or Cheese Ravioli 12
Sausage & Broccoli Rabe 16	Fettuccine Alfredo..... 14



ALL PASTAS COOKED AL DENTE

Sorry, we are not responsible for personal property.
Prices do not include tax and are subject to change.

Seafood Entrées

Shrimp Marinara..... 21	Mussels Marinara..... 18
<i>Fresh large shrimp sautéed in white</i>	<i>A large portion of fresh mussels</i>
<i>wine and fresh herbs prepared in a</i>	<i>sautéed with garlic and fresh herbs</i>
<i>marinara sauce</i>	<i>and white wine prepared in a</i>
Shrimp Scampi 21	<i>marinara sauce</i>
<i>Fresh large shrimp sautéed in</i>	Zuppa di Clams 20
<i>garlic, white wine, fresh herbs,</i>	<i>A large portion of littleneck clams</i>
<i>butter & lemon</i>	<i>sautéed with garlic, fresh herbs</i>
Shrimp Francese 21	<i>and white wine prepared in a</i>
<i>Fresh large shrimp sautéed in lemon,</i>	<i>marinara sauce</i>
<i>white wine and butter</i>	Zuppa di Pesce..... 27
Shrimp Parmigiana..... 21	<i>An assortment of fresh clams, mussels,</i>
<i>Fresh large shrimp breaded and</i>	<i>shrimp, scallops, lobster tail sautéed</i>
<i>topped with tomato sauce</i>	<i>with garlic and fresh herbs prepared</i>
<i>and mozzarella</i>	<i>in a marinara sauce</i>
Baked Stuffed Shrimp..... 23	Sole Oreganata..... 21
<i>Fresh large shrimp with crab stuffing</i>	<i>Fresh sole baked and prepared with</i>
<i>topped with mozzarella in a lemon</i>	<i>oreganata breadcrumbs</i>
<i>white wine butter sauce</i>	Salmon Balsamica 23
Scungilli and	<i>Grilled Scottish salmon, grilled asparagus,</i>
Calamari Marinara..... 20	<i>balsamic demi-glace, baby greens</i>
<i>A large portion of fresh scungilli</i>	Broiled Scallops..... 26
<i>and calamari sautéed with garlic</i>	<i>Dry scallops broiled with lemon, white</i>
<i>and fresh herbs, prepared in a</i>	<i>wine and butter, served over Jasmine rice,</i>
<i>marinara sauce</i>	<i>grilled asparagus</i>

Veal Entrées

Parmigiana..... 20	Sorrentino 21
<i>Breaded, topped with tomato sauce</i>	<i>Breaded and topped with ricotta,</i>
<i>and mozzarella</i>	<i>eggplant, tomato sauce</i>
Marsala..... 20	<i>and mozzarella</i>
<i>Sautéed with mushrooms, and prepared</i>	Alla Leo's 21
<i>in a marsala wine sauce</i>	<i>Sautéed with prosciutto, scallions, and</i>
Piccata 20	<i>mushrooms, plum tomato basil sauce</i>
<i>Sautéed with caperberries, lemon, butter</i>	Saltimboca alla Romana 21
<i>and a touch of sherry</i>	<i>Sautéed in marsala wine sauce</i>
Francese..... 20	<i>topped with prosciutto, spinach</i>
<i>Sautéed in lemon, white wine and butter</i>	<i>and mozzarella</i>

Chicken Entrées

Parmigiana..... 18	Piccata..... 18
<i>Breaded, topped with tomato</i>	<i>Sautéed with caperberries, lemon, butter</i>
<i>sauce and mozzarella</i>	<i>and a touch of sherry</i>
Francese..... 18	Sorrentino 19
<i>Sautéed in lemon, white wine</i>	<i>Breaded and topped with ricotta,</i>
<i>and butter</i>	<i>eggplant, tomato sauce and mozzarella</i>
Principesa 19	Marsala..... 18
<i>Parmesan crusted chicken cutlet,</i>	<i>Sautéed with mushrooms and</i>
<i>pan-fried, lemon, white wine,</i>	<i>prepared in a marsala wine sauce</i>
<i>butter, broccoli & potatoes</i>	

Side Orders

Meatballs (3)..... 5	Broccoli Rabe 5
Sausage (2)..... 5	Baby Leaf Spinach 5
Broccoli, Garlic & Oil 5	Mashed Potatoes..... 5
Garlic Bread..... 3	Grilled Asparagus..... 5
Garlic Bread with Cheese..... 4	Jasmine Rice..... 5