

# DINNER

## ANTIPASTI

<b>Popettone  </b>	<b>16</b>
3 Meatball, marinara, ricotta crostino	
<b>Carpaccio  </b>	<b>16</b>
Thin sliced raw beef, arugula, parmigiano, cappers, fresh lemon evo	
<b>Burrata alla Mediterraneo  </b>	<b>16</b>
imported Burrata, grilled vegetables, balsamic reduction	
<b>Melanzane alla Parmigiana  </b>	<b>16</b>
Classic baked eggplant parm	

## INSALATE

<b>Insalata di Polipo  </b>	<b>20</b>
Grilled spanish octopus, roasted peppers, capers, olives, arugula, lemon evo	
<b>Di cesare  </b>	<b>12</b>
Romaine, parmigiano, caesar dressing, Baker's Table ciabatta crostini	
<b>Rucola  </b>	<b>12</b>
Arugula, shave parmigiano, lemon vinaigrette	
<b>Caprese  </b>	<b>16</b>
Fresh sliced mozzarella and tomato, fresh basil, calabrian oregano evo	

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## PASTA

<b>Penne Leonardo's  </b>	<b>26</b>	<b>Fusilli alla Giancarlo  </b>	<b>26</b>
Italian sausage, mushrooms, tomato cream sauce, truffle oil		Artichokes leeks shitake truffle sauce ricotta salata	
<b>Tagliolini con scampie zucchini  </b>	<b>28</b>	<b>Spaghetti Polpette  </b>	<b>26</b>
Grilled zucchini, scampi, garlic, olive oil, white wine		Traditional meatball marinara with spaghetti	
<b>Fettuccine alla bolognese  </b>	<b>26</b>	<b>Orecchiette  </b>	<b>26</b>
Classic Tuscan meat sauce		Rapini sausage garlic, Calabrian peperoncino	
<b>Fettuccine alla Camilla  </b>	<b>26</b>	<b>Tortelloni Di Brasato  </b>	<b>26</b>
Pancetta, peas, mushrooms cream truffle sauce		Short-rib ravioli in a tomato vodka cream sauce	
<b>Penne Pescatore  </b>	<b>28</b>	<b>Spaghetti alle vongole  </b>	<b>28</b>
Clams, mussels, scampi, calamari, garlic, white wine tomato sauce		White wine, clams sauce	
<b>Ravioli di ricotta spinaci  </b>	<b>26</b>	<b>Tortellini di vitello  </b>	<b>26</b>
Spinach, ricotta ravioli in a tomato cream sauce		Veal stuffed tortellini, ham, mushroom, cream sauce	

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## SECONDI | Main Courses

<b>Pollo alla parmigiana  </b>	<b>36</b>	<b>Pollo alla Marsala  </b>	<b>36</b>
Old fashion chicken parmesan over spaghetti marinara		Sauté chicken breast, marsala mushroom sauce	
<b>Bistecca ai Funghi  </b>	<b>45</b>	<b>Pollo alla Piccata  </b>	<b>36</b>
Grilled NY steak porcini mushrooms sauce		Sauté chicken breast, lemon, cappers, white wine sauce	
<b>Scaloppina di vitello  </b>	<b>40</b>	<b>Pesce del giorno  </b>	<b>Market Price</b>
Imported porcini mushrooms, Capers white wine truffle sauce		Fresh fish of the day	
<b>Osso Buco  </b>	<b>45</b>		
Braised veal shank, over saffron risotto			

Split Charge 5 | Advise Your server of any food allergies or dietary restrictions.

Thank you, Leonardo's & staff

5/16/2022