

LUNCH



Appetizers

Arancini

Risotto balls with balsamic glaze drizzle and Leo's Marinara on the side

Classic Ceasar Salad

Crisp romaine lettuce tossed with croutons and shredded Parmesan cheese
Leo's Pasta Fagioli Traditional pasta and bean soup

Entrees

Mandarin Chicken Salad

Grilled chicken breast served over a bed of mixed greens and garnished with mandarin oranges, candied walnuts and dried cranberries. Served with a honey ginger dressing

Penne with Meatballs

A generous helping of pasta and meatballs served with Leo's Marinara sauce

Eggplant Parmesan

Layered breaded eggplant baked in Leo's classic Marinara sauce and topped with melted provolone. Served with your choice of pasta

Athenian Pizza

White base pizza with sliced tomatoes, red onion, crumbled feta cheese, basil pesto and mozzarella and provolone cheeses.
Personal size

Dessert

Ricotta Pie

Traditional Italian recipe made for special holidays, particularly Easter

Tiramisu

Ladyfingers dipped in coffee layered with mascarpone custard and dusted with cocoa powder

365 Hope Street, Bristol, RI | 401-253-9300 | leosristoranteri.com

DINNER



Appetizers

Arancini

Risotto balls with balsamic glaze drizzle and Leo's Marinara on the side

Leo's Polenta with Rabe

Homemade pan fried till crisp and topped with Italian sausage and broccoli rabe

Mario's Stuffies

Three RI cherry stone clams filled with Mario's own stuffing recipe. Loaded with local quahogs and clams

Entrees

Chicken Rollatini with Risotto

Chicken cutlet coated with bread crumbs and Parmesan cheese, rolled with goat cheese, mushrooms, asparagus, roasted red peppers and spinach, on a creamy mushroom sauce. Served risotto

Veal alla Gina

Nonni's unique savory red sauce, slow cooked with a blend of butter and cheeses covers a tender, hand pounded veal cutlet. Served with your choice of pasta.

Ravioli with Shrimp and Black Olive Pesto

Four-cheese ravioli with homemade black olive pesto, sautéed shrimp, cherry tomatoes and mushrooms

Linguini with White Clam Sauce

Local littlenecks and chopped clams steamed with white wine, garlic and herbs, served over linguini

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