

da
Leo
trattoria



~ APPETIZERS & ANTIPASTI ~

● Roasted peppers and mozzarella 10.95 <i>Peperoni arrostiti, mozzarella</i>	Prosciutto of Parma and mozzarella 14.95 <i>Prosciutto di Parma e mozzarella</i>
Beef carpaccio with shaved parmigiano and mixed greens 11.95 <i>Carpaccio di manzo</i>	Prosciutto of Parma and melon 13.95 <i>Prosciutto di Parma e melone</i>
Salmon Carpaccio with mixed greens 11.95 <i>Carpaccio di salmone</i>	● Heart of Palm Salad with Goat Cheese 16.95 <i>Cuori di Palma con formaggio caprino</i>
● Mozzarella, tomatoes and basil 12.95 <i>"Caprese"</i>	Hearts of Palm wrapped in Prosciutto with Greens 16.95 <i>Cuori di Palma e Prosciutto</i>
Mussels sauteed in a white wine and lemon sauce or marinara sauce 13.95 <i>Cozze al vino bianco o al pomodoro</i>	Fried Calamari 14.95 <i>Calamari Fritti</i>
Shrimp cocktail in pink sauce 14.95 <i>"Cocktail" di scampi con salsa rosa</i>	Mixed antipasto dish 15.95 <i>Antipasto della casa</i>
Clams sauteed in a white wine and lemon sauce or marinara sauce 13.95 <i>Vongole in bianco o al pomodoro</i>	● Extra bruschetta (toasted country bread, tomatoes, and herbs) 6.95 <i>Bruschetta con pomodori</i>

~ SALADS & INSALATE ~

● House salad with mixed greens, balsamic vinaigrette 8.95 <i>Insalata mista della casa con olio e aceto</i>	● Romaine lettuce, apples, walnuts with lemon and olive oil dressing 9.95 <i>Insalata romana, mele, noci olio e limone</i>
● Arugula lettuce, parmigiano, tomatoes and mushrooms 14.95 <i>Arucola, parmigiano, funghi e pomodori</i>	● Arugula, radicchio, and marinated goat cheese or parmigiano in a balsamic dressing 14.95 <i>Arucola, radicchio e formaggio caprino o parmigiano, olio e aceto</i>
● Caesar salad (traditional) 8.95 <i>Insalata alla cesare</i>	● Arugula, Radicchio Tomatoes, Roasted Pine Nuts, Crumbled gorgonzola 14.95 <i>Arucola, radicchio, pomodori, pinoli e gorgonzola</i>
Caesar salad with chicken 10.95 <i>Insalata alla cesare con pollo</i>	
Caesar salad with shrimp 14.95 <i>Insalata alla cesare con scampi</i>	



● Vegetarian dishes

♥ Pasta available with whole wheat

*Our oils are virgin olive
or vegetable
All transfat free*

~ SOUPS & ZUPPE ~

Soup of the day · ask waiter (Our puree soups do not contain cream) <i>Zuppa del giorno (chiedere al cameriere)</i>	6.50
Mussel soup · a light fish broth with mussels and tomatoes <i>Zuppa di cozze (brodetto di pesce e cozze)</i>	13.95
Fisherman soup (Caciucco) fish broth with a variety of fresh seafood (an entree portion) <i>Zuppa di pesce con misto mare (porzione da secondo)</i>	23.95

~ RISOTTO ~

Ask waiter for todays selection
Risotto del giorno-chiedere al cameriere

* Your Risotto will be "al dente" unless otherwise specified.

~ PASTA ~

● Penne with tomato and basil <i>Penne al pomodoro</i>	11.95	Linguine broccoli, fresh tomato & shrimp <i>Linguine con broccoli pomodoro e scampi</i>	16.95
♥ Whole wheat linguine with tomato and basil <i>Linguine integrali al pomodoro</i>	13.95	● Rigatoni gorgonzola <i>Rigatoni al gorgonzola</i>	16.95
● Rigatoni with eggplant and tomato <i>Rigatoni alle melanzane e pomodoro</i>	12.95	● Rigatoni four cheese (Fontina, gorgonzola, mascarpone, parmigiano) <i>Rigatoni quattro formaggi</i>	16.95
♥ Whole wheat linguine with eggplant and tomato <i>Linguine integrali con melanzane e pomodoro</i>	14.95	Linguine with garlic, olive oil & shrimp <i>Linguine aglio olio e scampi</i>	16.95
● Penne all'arrabiata · (Spicy Hot!) <i>Penne all'arrabiata</i>	11.95	Penne alfredo with shrimp <i>Penne all' alfredo con scampi</i>	17.95
♥ Whole wheat linguine all'arrabiata <i>Linguine integrali all'arrabiata</i>	13.95	Linguine with mixed seafood (market availability) <i>Linguine misto mare</i>	21.95
● Linguine with garlic, olive oil and red pepper flakes <i>Linguine aglio e olio</i>	11.95	Linguini with clams in a white or red sauce <i>Linguine alle vongole in bianco o salsa rossa</i>	17.95
Rigatoni with meat ragù (bolognese) <i>Rigatoni al ragù di carne</i>	13.95	Linguini with shrimp and asparagus <i>Linguine con scampi e asparagi</i>	17.95
● Linguine al pesto (Parmigiano cheese, pinenuts & basil pureed) <i>Linguine al pesto</i>	13.95	● Penne Alfredo with vodka <i>Penne alla vodka</i>	16.95
● Linguine broccoli and fresh tomato <i>Linguine con broccoli e pomodoro</i>	12.95	Penne Alfredo with vodka and shrimp <i>Penne alla vodka con scampi</i>	18.95
♥ Whole wheat linguine with broccoli and fresh tomatoes <i>Linguine integrali con broccoli e pomodoro</i>	14.95	Penne "alla Carbonara"	18.95

~ Add chicken 3.00 ~

~ ENTREES & SECONDI ~

Chicken breast with sage in white wine & herbs served with vegetables and potatoes <i>Petti di pollo alla salvia e vino bianco con contorno</i>	18.95
Chicken breast "alla Parmigiana" with vegetables or linguine <i>Petti di pollo alla parmigiana</i>	22.95
Veal Marsala topped with mushrooms, with vegetables and potatoes <i>Vitello al marsala con contorno</i>	23.95
Veal "alla Parmigiana" with vegetables and potatoes or linguine <i>Vitello alla parmigiana con contorno</i>	24.95
"Involtini" (saltimbocca) rolled chicken breast with prosciutto, fontina and sage served with vegetables and potatoes <i>Involtini di pollo con prosciutto e fontina con contorno</i>	21.95
New York cut steak with vegetables and potatoes <i>Bistecca di manzo con contorno</i>	29.95
Tuscan style steak sliced with herbs, served with mixed greens <i>Bistecca tagliata con insalata</i>	30.95
Ossobuco · Veal Shank served on a bed of linguine <i>Ossobuco con linguine</i>	33.95
Ossobuco "alla Lucchese", Veal shank served on a bed of mushroom risotto <i>Ossobuco "alla Lucchese" con risotto di funghi</i>	34.95
Filet Mignon "al chianti" with rosemary roasted potatoes <i>Filetto di manzo "al chianti" con patate al forno</i>	34.95
Lamb Chops (rack) served with vegetables and potatoes <i>Bistecchine d'agnello (carrè) con contorno</i>	31.95

~ FISH & PESCE ~

Fish of the day · Ask waiter <i>Pesce del giorno chiedere al cameriere</i>	Market	Sauteed large shrimp on bed of greens <i>Scampi "giganti" con insalata mista</i>	22.95
Red Snapper in lemon sauce and capers with vegetables and potatoes <i>Dentice al limone con capperi e contorno</i>	23.95	Fresh salmon sauteed on bed of greens <i>Salmones fresco con insalata</i>	23.95
Tilapia in a lemon and wine sauce, served with mixed vegetables and potatoes <i>Tilapi al vino bianco e limone con contorno</i>	20.95	Fishermans soup : fish broth with a variety of fresh seafood (an entree portion) <i>Zuppa di pesce con misto mare (porzione da secondo)</i>	23.95

~ DESSERTS • DOLCI ~

Crème Brulée <i>Crema Caramellata</i>	6.50	Pistacchio tartufo Ice cream ball covered with chocolate <i>di pistacchio con cioccolata</i>	6.00
Strudel Florentine Style with apples pinenuts and raisins <i>Strudel alla fiorentina con mele, uvetta, pinoli</i>	7.00	Profiterols - 2 pastry puffs stuffed with ice cream, topped with chocolate sauce <i>Bigné - 2 farciti con gelato e salsa di cioccolata</i>	6.50
Tiramisú, our own version <i>Tiramisu, la nostra versione</i>	6.50	Vanilla bean ice cream <i>Gelato di vaniglia</i>	5.50
Chocolate mousse <i>Mousse al cioccolato</i>	6.50	Lemon or strawberry sorbet <i>Sorbetto al limone o fragola</i>	5.00
Tartufo, chocolate ice cream ball covered with dark chocolate and hazelnuts <i>Tartufo al cioccolato con nocciole</i>	6.00	Cheesecake	6.00
Belgium Chocolate Cake <i>Torta di Cioccolato</i>	6.50	Key Lime Pie	6.50

~ Ask for our daily dessert specials ~
~ Chiedere per il dessert del giorno ~

•• FULL BAR SERVICE ••



ANTINORI

20 Generazioni

17% gratuity not included

17% de servicio no está incluido • 17% servizio non compreso • 17% servis non compris

17% de gorjeta nao estao inclusos • 17% Trinkgeld ist nicht im Gesamtpreis enthalten

20% gratuity will be automatically added to parties of 6 or more.

•• Available for private parties and special events ••

www.daleotrattoria.com

~ Welcome to da Leo trattoria ~

We are the oldest establishment on the road.

Our trattoria atmosphere and friendly service make for great informal dining.

Our customers are families, singles and in general a very eclectic clientele.

Our original trattoria was opened in Lucca, city of olive oil and famous composers; Puccini, Boccherini, Catalani and Gemignani. It was opened by a long gone relative, Baron Leopoldo, who having squandered the family fortune by 1907 along with a few servants, opened up in the palazzo stables, cooking was his only talent. The trattoria still exists.



We Use Exclusively
San Giorgio Coffee

So as the old Baron would shout to his customers,

"Salute e buon appetito miei cari signori".

Health and good appetite my dear ladies and gentlemen.