



Connecticut Restaurant Week - 4 courses for \$20.11

Monday, October 10th through Sunday, October 16th

First Course

Pane Cotto

“often imitated but never duplicated” – sautéed greens/ beans/ prosciutto/ rustic bread – only at Leon’s

Jumbo Stuffed Clams

jumbo rhode island clams/ sweet spanish onions/ breadcrumbs and herbs/ compound butter – white wine

Artichoke Hearts Milanese

seasoned breadcrumb/ fried golden/ garlic-herb compound butter/ white and lemon

Second Course

Cup of Minestrone

a thick, hearty vegetable soup/ one of italy’s signature dishes/ served with toasted italian bread

Autumn Salad

baby arugula/ candied walnuts/ fresh apple/ goat cheese/ raspberry vinaigrette

Third Course

Mafaldi alla Casalinga – (for those who know)

our variation on a non-traditional home style rustic tomato-meat sauce/ roasted artichoke hearts/ aged provolone

Pork Sweet & Hot

sautéed boneless pork loin/ tri-colored sweet peppers/ local HOT cherry peppers/
sautéed spanish onions/ fried potatoes/ demi reduction

Veal Pagliacci - (only at Leon’s)

breaded veal cutlet/ sautéed escarole/ eggplant/ marinara sauce/ parmigiano-reggiano/ mozzarella/ baked golden

Cod Aglio, Olio e Aliche

boston day boat cod/ sautéed slivered garlic/ baby spanish anchovies / fresh herbs/ linguine

Penne alla Vodka & Meatballs

traditional vodka sauce/ house made meatballs/ ricotta cheese/ grated parmesan

Tilapia Florentine

tender white fish/ light egg batter sautéed golden/ sautéed baby spinach/ garlic herb compound butter/
white wine - lemon reduction

Chicken Pesto

our ground farm fresh basil pesto/ sautéed chicken/ gnocchi pasta

Fourth Course

Chocolate and Gianduja Mousse Cake

chocolate and hazelnut crunch/ hazelnut milk

Apple Parfait

caramel ice cream/ apple fritters - (nut free)

Cannoli Siciliano

crispy housemade cannoli shell/ vanilla enhanced impastata/ callebaut chocolate pistols

***beverages, tax and gratuity not included/ menu subject to change depending on market availability/ no substitutions**

*Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduce the risk of food – born illness