

Leon's

Sunday, November 6 – Friday, November 11

New Haven **RESTAURANT WEEK**TM
presented by  Citizens Bank[®]

New Haven Restaurant Week - 3 courses for \$16.38L/ \$29.00D

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

Soup of the Day - Cup

market selection/ chef choice

Autumn Salad

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

Second 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

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

Third Course

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