Bar List

House Selection of Red Wine	6 oz. Glass	Half Litre	Litre
Merlot *(Italy)*	$7.95	$19.95	$29.95
Chianti *(Italy)*	9.00	25.00	50.00
Baby Amarone *(Italy)*	9.00	25.00	50.00
Cabernet Sauvignon *(Chile)*	9.00	22.00	44.00
Shiraz *(Australia)*	9.00	25.00	50.00

House Selection of White Wine	6 oz. Glass	Half Litre	Litre
Soave (*Italy*)	$7.95	$19.95	$29.95
Pinot Grigio *(Italy)*	9.00	21.00	42.00
Chardonnay *(Chile)*	9.00	21.00	42.00
White Zinfandel *(California)*	9.00	21.00	42.00
Sauvignon Blanc *(Chile)*	9.00	21.00	42.00
Prosecco	10.00		

Rossi (red wine)

Amarone Cesari	$65.00
Amarone Masi	75.00
Barolo Batasiolo	65.00
Campofiorini *(Masi)*	45.00
Chianti Riserva Ducale Ruffino	58.00
Chianti Gabbiano	40.00
Mara Ripasso	45.00
Valpolicella *(Farina)*	40.00

Other Countries

Pinot Noir *(Lulu B) ~ France*	$35.00
Beaujolais Superieur *(Blouchard) ~ France*	32.00
Merlot *(Santa Carolina) ~ Chile*	32.00
Cabernet Sauvignon *(Santa Rita) ~ Chile*	32.00
Cabernet Sauvignon *(Nederburg) ~ S. Africa*	32.00
Shiraz *(Lindemann) ~ Australia*	32.00
Cabernet Sauvignon *(Wolf Blass) ~ Australia*	32.00
Shiraz Wolf Blass *(Yellow Label) ~ Australia*	32.00
Merlot *(Trius) ~ Ontario*	33.00
Cabernet Sauvignon *(R. Mondavi) ~ California*	40.00
Zinfandel Big House ~ *California*	40.00
Pinot Noir *(Gnarly Head) ~ California*	35.00
Malbec Trapiche ~ *Argentina*	35.00
Cab Sauvignon *(Santa Julia) ~ Argentina*	40.00
Pinot Noir (Mirassou) ~ *California*	35.00

Rose Wine

White Zinfandel *(California)*	40.00

Bianchi (white wine)

Italy

Verdicchio Fazi Battaglia	$33.00
Pinot Grigio *(Collavini)*	33.00

Other Countries

Chardonnay *(Oyster Bay) ~ New Zealand*	$35.00
Riesling *(Cave Springs) ~ Canada*	30.00
Pinot Grigio *(Monkey Bay) ~ New. Zealand*	35.00
Riesling ~ *Germany*	33.00
Chardonnay *(R.Mondavi) ~ California*	35.00

Champagne - Sparkling Wine

Asti Spumante ~ *750 ml*	$35.00
Prosecco ~ *750 ml*	35.00
Moscato	35.00

Beer (Bottle)

Domestic

Sleeman Ale, Budweiser, Canadian, Coors Light	
Richard's Red	
Creemore Springs	
Flying Monkeys Pale Ale 5.0	
Steam Whistle	$ 5.75

Organic Beer

Schneider Weisse (Germany)	7.00
St. Peter's English Ale ~ *500 ml*	7.00

Imported

Heineken, Moretti, Stella, Corona, Peroni	6.50

Please ask about our large selection of liquors. Taxes not included

BUSINESS HOURS

Monday to Saturday ~ 4:00 PM to 10:00 PM Sunday and Holidays ~ 4:00 PM to 9:00 PM

Trattoria Leonardo

Benvenuti

Dinner Menu

Gli Antipasti

Bruschetta for 2	$ 3.95
Garlic Bread for 2	3.95
Antipasto Rustico ~ *A variety of Italian delicacies*	10.95
Cozze alla' Calabrese ~ *Mussels in a very spicy sauce or red sauce or garlic*	10.95
Calamari Fritti ~ *Fried calamari*	10.95
Salmon Affumicato alla Canadese ~ *Smoked salmon served with traditional garnish*	7.50
5 Tiger Shrimps in Garlic, Lemon White Wine	10.95

Le Minestre

Stracciatella	$ 6.95
Minestrone Originale ~*Minestrone soup*	6.95

Le Insalate

Insalata Verde della Casa ~*House salad*	$ 6.75
Insalata alla Cesare ~ *Caesar's salad*	6.75
Insalata alla Calabrese ~*Tomato salad with olives, hot peppers & extra virgin olive oil*	6.95
Insalata alla Caprese ~*Tomato & bocconcini salad*	6.95
Chicken Caesar ~ *Caesar salad with grilled chicken breast*	16.95

La Pasta

All pasta can be made gluten free add $ 3.00

Spaghetti al Pomodoro ~*Spaghetti with tomato sauce*	$ 12.95
Manicotti ~*Manicotti with ricotta cheese & spinach*	14.95
Eggplant Parmigiana	14.95
Penne Arrabbiata ~*Penne in a spicy tomato sauce*	13.95
Fettuccine Alfredo ~*Pasta in a parmesan cheese sauce*	14.95
Whole Wheat Spaghetti ~*Pasta with fresh vegetables in a tomato sauce*	14.95
Meat Cannelloni ~*Mozzarella cheese & tomato sauce*	15.95
Agnolotti con Ricotta ~ *Pasta stuffed with ricotta & spinach in cream sauce*	14.95
Spaghetti alla Bomba ~ *Broccoli, Sausage with peppers in extra virgin olive oil and garlic (Spicy)*	14.95
Spaghetti ~ *Served with meat sauce*	14.95
Spaghetti ~ *Served with meat balls*	14.95
Lasagna alla Bolognese ~ *Filled with meat & cheese*	14.95
Rigatoni alla Calabrese ~ *Pasta with green & red peppers, sausages and chicken in a tomato sauce*	14.95
Gnocchi ~ *With meat and mashrooms*	15.95
Gnocchi ~ *With meat sauce*	14.95
Gnocchi ~ *With fresh spinach in a creamy gorgonzola cheese sauce*	15.95
Penne ~ *With smoked duck, sweety drop red peppers and spinach in cream sauce*	16.95

Any entrees not on this menu are available upon request.

La Pasta

Penne with Sausages ~ *Rapini and sundried tomatoes in olive oil and garlic*	$ 16.95
Asparagi E Pollo ~*Asparagus & chicken with penne pasta in a cream sauce*	16.95
Linguine alla Vongole ~ *Pasta with clams in tomato sauce*	16.95
Tortelli al Granchio ~ *Four large pasta parcels stuffed with spinach and crab meat with a cream sauce*	16.95
Linguine al Pescatore ~*Pasta with lots of seafood in a tomato sauce*	17.95
Penne al Dr. Zhivago ~*Pasta with smoked salmon and vodka in a rose sauce*	16.95
Shrimps & Scallops ~ *Lightly stirred fried with fresh vegetables and tossed with angel hair pasta*	17.95
Capellini con Gamberi Marinara ~ *Angel hair pasta with shrimps marinara*	17.50
Fettucine Monte Bianco ~*Fettucine with shrimps and scallops in a cream sauce*	17.95
Risotto ~*Rice with shrimps, scallops and calamari*	16.95

I Secondi (Entree)

Veal ~ *With capers and sliced black olives in tomato sauce*	$ 17.95
Veal Calabrese ~ *Spicy veal with peppers and mushrooms*	17.95
Piccata al Limone ~*Veal cooked with a lemon sauce*	17.95
Vitello al Marsala ~*Veal with mushrooms in marsala vine sauce*	18.95
Vitello alla Parmigiana ~*Veal topped with tomato sauce and mozzarella cheese*	17.95
Vitello al Portafoglio ~ *Parcel of veal filled with prosciuto and spinach topped with a creamy mushrooms sauce*	18.95
Costata di Vitello alla Griglia ~ *Grilled veal chop (12 oz.)*	25.95
Veal Gorgonzola ~*With gorgonzola cheese, mushrooms and cognac*	18.95
Bistecca di Manzo Ai Ferri ~ *Grilled sirloin steak (10 oz.)*	22.95
Rack of Lamb ~ *With mushrooms and barolo wine reduction*	25.95
Ossobuco	20.95
Chicken Breast ~ *Stuffed with spinach in a creamy mushrooms sauce*	17.50
Petto di Pollo all' Alpina ~ *Chicken breast with porcini mushrooms in a cream and grappa sauce*	18.95
Petto di Pollo alla Parmigiana ~ *Chicken breast with tomato sauce and mozzarella cheese*	17.50
Grilled Liver with Extra Virgin Olive Oil	17.50

Fish & Seafood

Grilled Salmon Fillet	$ 20.95
Tiger Shrimps ~*In butter lemon white wine sauce or tomato sauce*	20.95
Aragosta alla Griglia ~*Two 4 oz. broiled lobster tails*	27.95
Fritturamare	22.95
Fillet of Tilapia *sauteed in butter and wine*	20.95

Above dishes are served with your choice of pasta with tomato sauce or vegetables.