"Here's to the bright New Year, and a fond farewell to the old; here's to the things that are yet to come, and to the memories that we hold." -Anonymous

New Years Eve Specialty Cocktails  12

Pomegranate Champagne Cocktail . . . fresh pomegranate juice/ cassis

Fiori D'Arancio . . . bourbon, madeira, Ramazzotti Amaro, vanilla bean syrup, orange bitters

Eggplant Rollatini  12
ricotta cheese, pecorino-romano, marinara, mozzarella

Stuffed Mushrooms  12
housemade italian fennel sausage, spinach, seasoned breadcrumbs, fresh lemon

Fried Calamari  13
our signature spicy Eugene sauce, fresh lemon

Artichoke Hearts Milanese  12
breaded and fried, garlic herb butter

Pane Cotto  13
sauteed greens, beans, prosciutto, rustic bread

Stuffed Clams  12
Rhode Island chowder clams, sauteed vegetables, bacon, herbs seasoned breadcrumbs, lemon

Beans & Greens  8
hearts of escarole, savoy cabbage, stewed cannellini beans, prosciutto

Lentil Soup  8
an Italian tradition on New Year's Eve

Fruitti di Mare  16
shrimp, scallops, scungilli, calamari, clams & mussels

Pork Osso Buco  32
slow braised pork shanks/ aromatic herbs/ assorted root vegetable ragout/ house made gnocchi/ grated pecorino-romano

Veal Saltimbocca  28
veal scallopine, prosciutto di parma, assorted mushrooms, mozzarella, demi-glace, mashed potatoes

Prime Rib Roast  42
U.S.D.A. dry aged certified prime, bone-in rib roast, King cut, uniquely seasoned and oven roasted served with pan au jus, asparagus, mashed potato

Manicotti with Meatball & Sausage  26
delicate fresh pasta stuffed with fresh ricotta impastata, grated pecorino-romano cheese, our family sauce

Salmon Champagne  28
seared salmon fillet, caramelized shallots, orange essence, champagne, split grapes, cream sauce reduction, fresh fettuccini

Seafood Stuffed Sole  29
crabmeat, shrimp & scallops, seasoned breadcrumbs, fresh parsley, lemon, butter, white wine, sherry seafood, velouté, seasonal vegetables

Lobster Ravioli  29
lump crab, caramelized shallots, peas, marzano tomato-cream sauce, fresh herbs

Gypsy Chicken  26
fennel sausage, onions, hot cherry peppers, fried potatoes, red wine vinegar

Strozzapreti del Bucaniere  29
fresh calamari, shrimp, clams, mussels, crispy garlic, chili flakes, san marzano tomatoes, house made strozzapreti pasta

Surf & Turf  42
filet mignon, seafood stuffed shrimp, mashed potato and asparagus

Leon's celebrates the real flavors of food.
All items are fresh and made to order. Please make you server aware of any food allergies.

18% gratuity will be applied to parties of 6 or more.

Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduce the risk of food-borne illness.