EONA'S

SONS



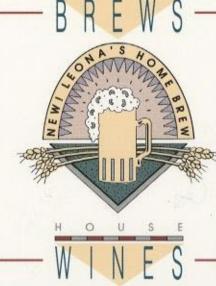
THE SAME FAMILY BUSINESS AT YOUR SERVICE SINCE 1950

LARGE FRUIT JUICESApple, Orange, Lemonade.	2.50	SODASSmall 1.6 Coke, Diet Coke, Diet Sprite, Sprite, Orang	
QUIBELL WATERS Non-Carbonated		MILKOLD-FASHIONED MILK SHAKEBOTTOMLESS ICED TEA	3.25
	CO	FFEE	
	-H0	U S E	1.00

REGULAR	95
DECAFFEINATED	95
(Water Process)	
CINNAMON COFFEE	95
LIQUOR SHOT	2.75
Amaretto, Tia Maria, Bailevs	

0 -	
LEONA'S HOUSE TEAS	1.00
An Herbel Selection	
POSTUM (Coffee Alternative)	1.00
ESPRESSO	1.50
CAPPUCCINO	2.00
HOT CHOCOLATE	1.25

2.00
BUDWEISER
MILLER HIGH LIFE
MICHELOB DRY
OLD STYLE
MILLER GENUINE DRAFT
LEINENKUGEL
MILLER LITE
LOWENBRAU
COLD SPRING
SPECIAL EXPORT



MERICA

2.50
LEONA'S PINTI
SAMUEL ADAMS LAGER
BADERBRAU
ANCHOR STEAM
RATTLESNAKE
PETE'S WICKED ALE
WILD BOAR AMBER
SIERRA NEVADA PORTER
AMSTEL LIGHT
BUCKLER (Non-Alcoholic)

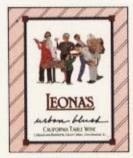
The Hospitable Truth is Leona's Private Label Wines Defy Any Highbrow Perception That Fine Wine Has To Be Expensive.

By The Bottle 8.95

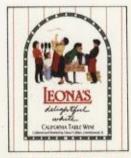
By The Glass 2.50



GRAFFITI RED A Young, Fresh Cabernet. California Bronze Medal Winner.



URBAN BLUSH Light, Crisp, Chilled Rose with a Whisper of Sweetness



DELIGHTFUL WHITE
Predominant Premium Varietal.
Soft and Fruity.

REDS

CHIANTI, Villa Santina
CABERNET SAUVIGNON, Quien, Bordeaux
SALICE SALENTINO RISERVA, Taurino
MERLOT, Bouchard Aine & Fils
MINERVOIS, Domaine Maris
BEAUJOLAIS-VILLAGES, Sylvain Fessy
VALPOLICELLA CLASSICO, Zenato

VINTAGE VINOS

Available by the Bottle 13.95 CHIANTI CLASSICO, Vintage 1987 STRATFORD CHARDONNAY, Vintage 1988



BLUSH

WHITE ZINFANDEL

SPARKLING

Available by the Bottle 12.95 CHARLES DE FERE, Reserve Brut, N.V.

HOME COOLER

A Real Tall Glass of Our Delightful White, Sprite and Fresh Fruit Garni 3.25

WHITES

CHARDONNAY, Three Peaks
SAUVIGNON BLANC, Taft Street
PIESPORTER MICHELSBERG, Klauss
PINOT GRIGIO, San Andrea
ORVIETO SECCO, Comte Vaselli
BORDEAUX BLANC, Chateau Bonnet
CHARDONNAY, Bouchard Aine & Fils

ORGANICS...MAN!

Available by the Bottle 13.95
MAS DE GOURGONNIER, Vintage 1987
OLSON FUME BLANC, Vintage 1989

Emple Meals

HEARTY HOMEMADE SOUPS			
Minestrone Crowded with VeggiesBow	12.35	Cup 1.6	65
Chicken TortelloniBow	1 2.50	Cup 1.	75
Scafood and Corn Chowder (Friday)Bow			
Baked Minestrone Soup			
MOZZARELLA!		4.	95
We Take A Half-Pound of Fresh Mozzarella			
From Our 7,000-Pound Inventory and Fry It			
Up Just For You! Served with Marinara Sauce.			
VEGGIE SKEWER		2.5	50
A Colorful Kabob of Vegetables. Served with Maria	nara Sa	nuce.	
BREADED VEGGIE FRITTERS		4.	95
Fresh Zucchini, Fresh Cauliflower, Fresh Onion Rin	igs,		
Fresh Broccoli, Fresh Mushrooms. Served with		-	
BBQ or Marinara Sauce.			
PUMPKIN RAVIOLI.		4.5	95
We Suggest Alfredo Sauce, But Of Course,			
The Choice Is Yours.			
STEAMED MUSSELS (Fridays)		5.9)5
A Dozen Fresh-Steamed Mussels in a Bowl of Red	Sauce.		
LEONA'S ANTIPASTO SALADLarge 6			
Genoa Salami, Imported Ham, Pepperoni, Roast Be			1
and Cheddar Cheeses, Served Leona's Style on Cris			
Topped Off with Tomatoes, Onions, Olives, Pepper			
Ricotta Cheese and Complimented by Our Italian D	ressing	g.	
Share It with a Friend.			
		4	

SMALL PASTA BOWLS
A Small Order of Pasta with a Warm Loaf of Italian Bread
and Ricotta Cheese Spread.
Spinach Rotini, Spaghettini, Mostaccioli
Fettuccini Alfredo
Baked Lasagna
Linguini with Clam Sauce4.95
BUFFALO!
That's Chicken, Buffalo-Style! Served with Bleu Cheese
Dressing and Celery Sticks To Put Out The Fire!
Wings4.95
Legs
Strips
FRIED CALAMARI
A Half-Pound of Fresh Calamari, Breaded and
Deep-Fried. Served with Lemon, Cocktail and
Tartar Sauce.
SICILIAN EGGROLLS4.95
Don't LaughThey're Delicious, Made with Italian
Cheeses, Veggies and Spices. Served with Marinara Sauce.
PRIMO CHICKEN STRIPS
A 9 oz. Boneless Breast of Chicken Well-Trimmed, Cut
Into Strips, Breaded and Deep-Fried or Grilled.
Served with Hot Honey Mustard and BBQ Sauce.
SPICY FRIES
Spiral Cut Potatoes With Serious Flavor!

GARLIC FREAKS!

GARLIC BREAD BASKET

Baked Garlic Bread with Marinara Dip and Ricotta Cheese Spread For Kicks!

2.95

GARLIC MUSHROOMS

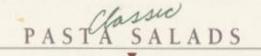
Fresh Mushrooms Marinated in Fresh Garlic, Breaded, and Deep-Fried. Served With Garlic Cream. They're Addictive! GARLIC SHRIMP SCAMPI

Jumbo Shrimp Basted with Zesty Herbs, Butter and Garlic.

7.9



From Artichokes to Zucchini Complete with Primo Meats and Cheeses,
Our Salads Are Generously Made Fresh and Colorful with Your Favorite Ingredients.
A Meal in Themselves, Or Share Them with a Friend. All Salads Are Served with
a Warm Loaf of Italian Bread and Ricotta Cheese Spread and Your Choice of Either
Thousand Island, Italian, Honey French, Ranch, Garlic, Parmesan or Ceasar Dressing.
Bleu Cheese Dressing Available for an Extra .80.



LEONA'S FAVORITE 6.95

A Colorful Combination of Spinach, Tomato and Egg Rotini, Cheese Tortelloni, and Tossed with Fresh Broccoli, Green Pepper, Mushrooms, Green Onion, Zucchini, Tomatoes, Celery, Green and Black Olives.



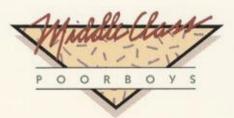
Your Favorite Side Dish and Garni Accompanies These "Old Neighborhood" Sandwiches Side of Sweet Peppers .45

Prepared in Our Kitchens and Thinly Sliced.	6.95
ITALIAN SAUSAGE	6.45
HOMEMADE MEATBALLS	6.45
TOMATO AND GRILLED ZUCCHINI	5.95
PERCH FILETFried, Broiled or BBQ.	5.95
TUNA BAKE	5.95
PEPPER 'N' EGG An Old Italian Classic, Served on Garlic Bread with a Side of Marinara.	5.95



Not Pressed, Not Frozen...But a Fresh Boneless Breast of Chicken. Choose Your Favorite Side Dish and Garni to Compliment This Respectable Sandwich.

GRILLED OR FRIED	6.45
PARMIGIANA STYLE	6.95



Prepared with the Finest Cold Cuts (No Mystery Meats)! Along with Cheeses and Plenty of Fresh Fixin's, These Big Sandwiches Also Include a Choice of Your Favorite Side Dish and Garni.

Choose Two Meats: Homemade Roast Beef, Genoa
Salami, Imported Ham, Roast Turkey, White Tuna
or All Cheeses 6.45



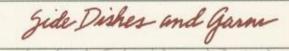
Of Course These Ivy Leaguers Include Your Favorite Side Dish and Garni.

PRIME RIB
BEEF AND SAUSAGE COMBO
A Very Big Sandwich From The Old Neighborhood.
THE STACK
MEATBALL AND SAUSAGE COMBO6.95 Homemade Meatballs and Medium Hot Italian Sausage.
CHICKEN AND GRILLED ZUCCHINI



Excellent Ground Beef Simply Seasoned with Salt and Pepper. Cooked to Order and Served on a Fresh Bakery Bun with Plenty of Fresh Fixin's, Along with Your Choice of One Side Dish, One Garni and One Topping.

TOPPINGS:



GARNIS
Pasta Salad or Fresh Fruit.

SIDE DISHES

Chicken Soup, Minestrone Soup,
Crisp House Salad, Veggie Skewer, Pasta Salad,
Fresh Fruit, Spicy Fries, Fettucini Alfredo.
Spaghettini, Mostaccioli, or Spinach Rotini With Your
Choice of Sauce.

Lasagna, Add 1.00

Linguini and Clam, Add 1.00



CHICKEN GALORE!

Fresh chicken prepared every which way! Served with your choice of two side dishes.

ROTISSERIE CHICKEN	SICILIAN CHICKEN9.85 Boneless breast of chicken lightly seasoned and breaded Sicilian style.	
with BBQ sauce on the side for some kick.	LOW-CAL CHICKEN8.95	
GRILLED CHICKEN	Two skinless chicken breasts, baked and finished on the broiler with a touch of BBQ sauce. Served on black bread.	
CHICKEN PARMIGIANA9.95	CHICKEN STRIP DINNER8.95	
Boneless breast of chicken, baked in our homemade	Boneless breast of chicken, well trimmed,	
tomato sauce with provolone cheese. Served with	cut into strips, deep-fried or grilled. Served with	
a long pasta and one side dish.	honey-mustard sauce for dipping.	
GRILLED CHICKEN ALFREDO9.85	SOUTHERN FRIED NORTH OF THE BORDER	
Boneless breast of chicken grilled over charcoal and	Prepared with very fresh chicken, breaded and fried	
complimented by our parmesan cream sauce.	in pure vegetable oil. Served with honey.	
	Two-piece dinner5.95	
GARLIC CHICKEN9.85	Four-piece dinner8.50	
Boneless breast of chicken marinated in lots of garlic	(Additional charge for all breaststwo-piece dinner 1.00	
and broiled. Served with a garni of garlic cream sauce.	four-piece dinner 1.95)	
BBQ GRILLED	CHICKEN 9.85	
Boneless breast of chic		

sauce and grilled over charcoal.

PRIME MEAT SPECIALTIES

TENDER RIBSHalf Slab 9.95	Full Slab 13.25
Roll up your sleeves and get ready to enjoy a	truly delicous
all-American meal. Our ribs are served broil	ed with BBQ
sauce and your choice of two side dishes.	

RIB & FRIED PERCH COMBO......10.95

Half-slab of ribs and filets of fried perch. Served with two side dishes.

RIB & CHICKEN COMBO......11.95

Half-slab of ribs and one fresh chicken breast, fried or sicilian style. Served with two side dishes.

PRIME VEAL

We proudly serve prime Provini brand veal. Served with your choice of two side dishes.

VEAL SICILIAN......13.50
Egg-battered and breaded Sicilian style,
then pan fried.

SMALLER VEAL PORTION 10.50

SEAFOOD SERIOUSLY

Leona's guarentees you seafood freaks a simply wonderful perch or shrimp dinner. But seriously, all the other fragile, inconsistent, overpriced fish can stay in the sea!

PERCH FILET FEAST......8.95
A hearty portion of ocean perch served

deep-fried, simply broiled or BBQ.

FISH FRY FEAST 11.95

Perch, Calamari, and Shrimp. Served with Tartar and Cocktail Sauce.

SIDE DISH SELECTION

Spaghettini Mostaccioli Spinach Rotini, with choice of sauce Spicy Fries Chicken Soup Minestrone Soup Crisp House Salad Veggie Skewer Pasta Salad Fresh Fruit Fettuccini Alfredo Lasagna, Add 1.00 Linguini and Clam Sauce, Add 1.00 All Of Our Pastas Are Either Homemade or Imported, and Rest Asurred, They're Delicious Even Though We Don't Call Our Spaghettini and Meat Sauce 'Pasta e Bolognese' These Dinners Include a Bowl of Minestrone Soup or Our Crisp House Salad and a Warm Loaf of Italian Bread with Ricotta Cheese Spread and Freshly Grated Romano Cheese.

SAUCES: Meat, Marinara, Parmesan Garlic Cream, Pesto, Alfredo



Choose Three of Our Favorite Dishes! Chicken Sicilian, Noodles Alfredo with Cauliflower, Lasagnas, Chicken Alfredo, Mostaccioli with Sausage, Spinach Rotini with Broccoli, Spaghettini with Meatball or Linguini and Clam Sauce.

- SIMPLE PASTAS - 6.95

SPAGHETTINI, MOSTACCIOLI OR SPINACH ROTINI

Served with Your Choice of Sauce. Baked with Provolone, Additional .75. Choice of Italian Sausage, Homemade Meatball, Sicilian Chicken or Steamed Broccoli 1.75.

PASTA SPECIALTIES

8.95

NOODLES ALFREDO WITH BLACK OLIVES

Homemade Noodles in a Rich Parmesan Cream Sauce, Topped with Black Olives.

SPINACH ROTINI PRIMAVERA

Fresh Vegetables, Spinach Rotini Pasta. Served with Choice of Sauce.

LEONA'S LASAGNAS

Prepared Daily and Served Till There Ain't No More.

ITALIAN SAUSAGE

Plenty of Italian Sausage, Thin Sliced Pepperoni and Ground Beef Tomato Sauce.

FOUR CHEESE

Our Traditional Lasagna With Four Italian Cheeses and Marinara Sauce. 9.45

DUO! A Half Order of Two Lasagnas Is The Delicious Solution To Indecision.

GREEN CAPPELLETTI AND BROCCOLI IN PESTO

Spinach Noodles Filled with Romano, Mozzarella and Ricotta Cheeses and a Touch of Spinach.

LINGUINI AND CLAM SAUCE

The Friday Favorite... Everyday!

SPINACH ALFREDO

Fresh Spinach, Three Italian Cheeses With Alfredo Sauce.

CHICKEN AND MUSHROOM

Breast of Chicken and Fresh Mushrooms With Alfredo Sauce.

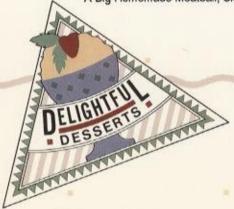
HOMEMADE RAVIOLI

8.95

Who Says You Can't Teach An Old Pasta-Maker New Tricks? Proof is in the Plump Ravioli-Where You'll Find Delicious Meats, Cheeses and Vegetables. Enjoy.

ITALIAN MEATS FOUR CHEESE SPINACH CHICKEN THE MIX: All of the Above

For An Extra 1.75, You Can Enjoy One of These Delicious Sides with Your Meal: A Big Homemade Meatball, Sicilian Chicken, Broiled Italian Sausage or Steamed Broccoli.



YOCREAM Frozen Yogurt Shoppe

Frozen Vanilla Yogurt Topped With Your Choice of Two Toppings.....2.95 Fresh Strawberries, Honey, Hersheys Chocolate, Chopped Nuts, Cookies, Heath Bars, or Reeses Pieces!

GUILT-FREE STRAWBERRIES With Honey Yogurt Dip.	2.95
OLD-FASHIONED MILKSHAKE	2.95
Chocolate, Strawberry or Vanilla.	
Consider Having One Of Our Toppings Mixed In	3.65
GOURMET BROWNIE CAKE A LA MODETo Be Shared.	3.50
HOMEMADE CANNOLI	2.25
N.Y. CHEESECAKE	2.75

Served with a Fresh Fruit Garni.

AFAMILY ORIENTEDA

Owned and operated by the same family for over three generations, Leona's has maintained extraordinary neighborhood restaurants enjoyed by Chicagoans for nearly 40 years.

Leona's opened her first Chicago restaurant in 1950 in a Lakeview storefront on Belmont Avenue. Today we're operating three Leona's in Chicago and still hold to the simple philosophy that has guided us for years—good food, good attitude. Leona's is a proud establishment that redefines chic, trendy and stylish... as honest, clean and valued. Customers believe that their pleasure and comfort are foremost in our minds—and they're precisely right.



So now that we've been properly introduced, we don't mind sharing a few smug secrets of our success. We serve good, wholesome, home-cooked meals, prepared with top-grade foods. We use only lean meats, prime poultry and veal, pure corn and vegetable oils for cholesterol-free cooking, real cheeses, unbleached and whole wheat flour, absolutely fresh veggies, fruits and produce, and the finest dried and canned goods available. We add no sulphites, MSG, homogenized oils, substitutes or fillers. Leona's fancies itself as nutrition-conscious. So whatever your diet—all-American, Pritikin, Vegetarian, Carnivorous, low-cal or high carb—we're committed to an expansive menu of quality foods in an effort to satisfy our customers' tastes, appetites and nutritional preferences.

AATTITUDE A

Our toughest hurdle is our own industry's poor performance and disregard for customer satisfaction. Leona's guests are entitled to a hassle-free meal of good food accompanied by good attitude. Today's customers don't often complain, so an honest approach to customer service affords Leona's management the opportunity to respectfully apologize and immediately correct any problem you may rarely encounter.

ACOCOONEDA

In the interest of encouraging even a greater Leona's addiction, you're invited to have dinner at the best, most convenient and coziest spot in town—your place. Leona's has over 100 delivery people on staff. This enables us to bring a delicious, well-packaged meal right to your door. Carry-out menu prices are slightly less than dining room service and delivery fee is 1.35 Monday through Saturday and 1.50 on Sundays.

FINE PRINTA

Feel free to ask any waitperson for service—Leona's is a team! Our wait staff will work very hard for the gracious gratuity of 16% on parties of seven or more. Leona's will respectfully waive this guaranteed gratuity if you're any less than satisfied.

Our casual "Come as your are" restaurants open at 11:00 a.m. daily and serve till the wee hours—for all you late-night types. We respectfully ask that you refrain from cigar and pipe smoking.



ROGERS PARK 6935 N. Sheridan Rd. Chicago, IL • 764-5757



EAST VILLAGE 1936 W. Augusta Blvd. Chicago, IL • 292-4300



LAKEVIEW 3215 N. Sheffield Ave. Chicago, IL • 327-8861



CATERING

CHICAGO Social: 292-4312 Corporate: 586-2437 Business Luncheons: Dial L-U-N-C-H-E-S









