REFRESHING QUENCHERS

LARGE FRUIT JUICES........................................2.50
Apple, Orange, Lemonade.
QUINQUELL WATERS
Non-Carbonated.............................................1.75
Sparkling Mineral Water.................................1.75
SODAS................................................................
Small 1.00 Large 1.25
Coke, Diet Coke, Diet Sprite, Sprite, Orange.
Milk....................................................................1.50
OLD-FASHIONED MILK SHAKE..............................3.25
BOTTOMLESS ICED TEA.......................................1.60

COFFEE HOUSE

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

AMERICAN BREWS

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

2.50
LEONA’S PINT
SAMUEL ADAMS Lager
BADERBBRAU
ANCHOR STEAM
RATTLESNAKE
PETE’S WICKED ALE
WILD BOAR AMBER
SIERRA NEVADA PORTER
Amsel Light
BUCKLER (Non-Alcoholic)

HOUSE WINE

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

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

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

DELIGHTFUL WHITE

REDS
CHIANTI, Villa Samanta
CABERNET SAUVIGNON, Quent, Bordeaux
SALICE SALENTINO RESERVA, Tourino
MERLOT, Bouchard Aine & Fils
MINERVOIS, Domaine Maris
BEAUJOLAIS-VILLAGES, Sylvain Fessy
VALPOUCELLA CLASSICO, Zenato

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

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 Gam 3.25

WHITES
CHARDONNAY, Three Peaks
SAUVIGNON BLANC, Taft Street
PIERPORTER MICHELBERG, Klaus
PINOT GRIGIO, San Andrea
ORVITO SECCO, Comte Vaseill
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
HEARTY HOMEMADE SOUPS
Minestrone Crowded with Veggies.................. Bowl 2.35 Cup 1.65
Chicken Tortelloni................................. Bowl 2.50 Cup 1.75
Seafood and Corn Chowder (Friday)............. Bowl 2.75 Cup 1.95
Baked Minestrone Soup.............................. 2.95

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.............................................. 2.50
A Colorful Kabob of Vegetables. Served with Marinara Sauce.

BREADED VEGGIE FRITTERS.......................... 4.95
Fresh Zucchini, Fresh Cauliflower, Fresh Onion Rings,
Fresh Broccoli, Fresh Mushrooms. Served with
BBQ or Marinara Sauce.

PUMPKIN RAVIOLI........................................... 4.95
We Suggest Alfredo Sauce, But Of Course,
The Choice is Yours.

STEAMED MUSSELS (Fridays)......................... 5.95
A Dozen Fresh-Steamed Mussels in a Bowl of Red Sauce.

LEONA'S ANTIPASTO SALAD........................... Large 6.95 Small 4.95
Genoa Salami, Imported Ham, Pepperoni, Roast Beef, Mozzarella
and Cheddar Cheeses. Served Leon's Style on crisp greens.
Topped Off with Tomatoes, Onions, Olives, Pepperoni and
Ricotta Cheese and Complimented by Our Italian Dressing.
Share It with a Friend.

SMALL PASTA BOWLS
A Small Order of Pasta with a Warm Loaf of Italian Bread
and Ricotta Cheese Spread.
Spinach Rotini, Spaghettini, Mostaccioli........... 3.95
Penne Alfredo............................................. 3.95
Baked Lasagna.......................................... 4.95
Linguini with Clam Sauce............................ 4.95

BUFFALO!
Their Chicken, Buffalo-Style! Served with Bleu Cheese
Dressing and Celery Sticks To Put Out The Fire!
Wings..................................................... 4.95
Legs....................................................... 5.95
Strips..................................................... 6.95

FRIED CALAMARI................................. A Half-Pound of Fresh Calamari, Breaded and
Deep-Fried. Served with Lemon, Cocktail and
Tartar Sauce.

SICILIAN EGGROLLS............................... Don't Laugh...They'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................................................. 1.50
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!
4.95

GARLIC SHRIMP SCAMPI
Jumbo Shrimp Based with Zesty Herbs, Butter and Garlic.
7.95

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 Caesar Dressing.
Bleu Cheese Dressing Available for an Extra .80.

SALADS

HOUSE SALAD............................................. Regular 2.50 Large 4.95

GRILLED CHICKEN AND SALAD.................. 6.95

CEasar SPINACH SALAD.............................. 6.45

TUNA MEDLEY.............................................. 6.45
Fresh Fruit, Albacore Tuna and Pasta Salad.

LEONA'S ANTIPASTO........................................ 6.95

JULIENNE SALAD......................................... 6.45

CUCUMBER, ONION AND TOMATO................. 5.45

FRESH FRUIT SALAD...................................... 5.95

LEONA'S FAVORITE
6.95
A Colorful Combination of Spinach, Tomato and Egg Rollini, Cheese Tortelloni, and Tossed with
Fresh Broccoli, Green Peppers, Mushrooms, Green Onion, Zucchini, Tomatoes, Celery,
Green and Black Olives.

Choice of Dressing: House Italian or Spinach Pesto
**Substantial Sandwiches**

**Italian Beef** .................................................. 6.95
Prepared in Our Kitchins and Thilly Sliced.

**Italian Sausage** ........................................... 6.45
Broiled and Covered with Tomato Sauce.

**Homemade Meatballs** ................................ 6.45
Covered with Tomato Sauce and Baked with Your Choice of Cheese.

**Tomato and Grilled Zucchini** ....................... 5.95
Prepared Parmigiana Style with Provolone and Marinara Sauce. Served on Garlic Bread.

**Perc Filet** ................................................... 5.95
Fried, Broiled or BBQ.

**Tuna Bake** .................................................. 5.95
Albacore Tuna Salad on Your Choice of Bread Topped with Tomato Slices and Baked with Provolone Cheese.

**Pepper 'n Egg** ............................................... 5.95
An Old Italian Classic. Served on Garlic Bread with a Side of Marinara.

**Prime Rib** ................................................... 9.95
A Half-Pound of Slow-Cooked Prime Rib Sliced Thin and Served Open-Faced on Sicilian Flatbread. The Encounter Beef Sandwich

**BEEF and SAUSAGE COMBO** ......................... 6.95
A Very Big Sandwich From The Old Neighborhood.

**The Stack** ................................................... 6.95
Warm Flatbread Filled with Roast Turkey, Imported Ham, Roast Beef Swiss, Provolone and American Cheeses, Topped Off with Lettuce of Fresh Fields and Italian Dressing. THINK BIG!

**MEATBALL and SAUSAGE COMBO** .......... 6.95
Homemade Meatballs and Medium Hot Italian Sausage.

**Chicken and Grilled Zucchini** ..................... 7.95
A Baked Stz. Chicken Breast with Italian Seasonings, Topped with Charbroiled Zucchini and Provolone Cheese on Sicilian Flatbread.

**Adult Burgers**

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

**Toppings:**
American, Mozzarella, Cheddar, Swiss or Provolone Cheese, Canadian Bacon, Fresh Spinach, Fresh Mushrooms, Black or Green Olives ........................................ 5.95

**Extra Toppings** ............................................ 5.50 Each

**Middle Class Poorboys**

Prepared with the Fines Cold Cuts (No Mystery Meats) Along with Cheese and Plenty of Fresh Fields, These Big Sandwiches Also Include a Choice of Your Favorite Side Dish and Garni.

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

**Side Dishes and Garnis**

**Garnis**
Pasta Salad or Fresh Fruit.

**Side Dishes**
Chicken Soup, Minestrone Soup, Crisp House Salad, Veggie Stewer, Pasta Salad, Fresh Fruit, Spicy Fries, Fettucini Alfredo, Spaghetti, Mostarad, or Spinach Rollin With Your Choice of Sauce.
Lasagnas, Add 1.00 — Linguini and Clam, Add 1.00
**LEONA’S HOMEMADE PIZZA**

A funny thing about quality... it’s always in demand.

<table>
<thead>
<tr>
<th>PIZZA</th>
<th>Size</th>
<th>12&quot;</th>
<th>14&quot;</th>
<th>16&quot;</th>
<th>18&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>THIN CRUST PIZZA</td>
<td></td>
<td>6.45</td>
<td>8.85</td>
<td>10.85</td>
<td>13.10</td>
</tr>
<tr>
<td>Mozzarella Cheese</td>
<td></td>
<td>1.25</td>
<td>1.50</td>
<td>1.85</td>
<td>1.95</td>
</tr>
<tr>
<td>Each Extra Ingredient</td>
<td></td>
<td>1.25</td>
<td>1.50</td>
<td>1.90</td>
<td></td>
</tr>
<tr>
<td>PAN PIZZA</td>
<td></td>
<td>10&quot;</td>
<td>12&quot;</td>
<td>14&quot;</td>
<td></td>
</tr>
<tr>
<td>Mozzarella Cheese</td>
<td></td>
<td>7.15</td>
<td>10.15</td>
<td>12.95</td>
<td></td>
</tr>
<tr>
<td>Each Extra Ingredient</td>
<td></td>
<td>1.25</td>
<td>1.50</td>
<td>1.90</td>
<td></td>
</tr>
<tr>
<td>STUFFED PIZZA</td>
<td></td>
<td>10&quot;</td>
<td>12&quot;</td>
<td>14&quot;</td>
<td></td>
</tr>
<tr>
<td>Mozzarella Cheese</td>
<td></td>
<td>8.35</td>
<td>10.95</td>
<td>13.95</td>
<td></td>
</tr>
<tr>
<td>Each Extra Ingredient</td>
<td></td>
<td>1.40</td>
<td>1.65</td>
<td>1.95</td>
<td></td>
</tr>
</tbody>
</table>

**LEONA’S THIN CRUST SPECIALS**

<table>
<thead>
<tr>
<th>SPECIALS</th>
<th>Size</th>
<th>12&quot;</th>
<th>14&quot;</th>
<th>16&quot;</th>
<th>18&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>TRADITIONAL</td>
<td></td>
<td>11.10</td>
<td>13.70</td>
<td>17.65</td>
<td>20.35</td>
</tr>
<tr>
<td>Sausage, Onion, Green Pepper and Mushroom</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>VEGETARIAN</td>
<td></td>
<td>11.10</td>
<td>13.70</td>
<td>17.65</td>
<td>20.35</td>
</tr>
<tr>
<td>Select Any Four Veggies From Our List of Ingredients</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SEAFOOD</td>
<td></td>
<td>11.45</td>
<td>14.25</td>
<td>17.95</td>
<td>21.95</td>
</tr>
<tr>
<td>Shrimp, Crab and Perch</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FOUR-CHEESE</td>
<td></td>
<td>10.35</td>
<td>13.20</td>
<td>16.75</td>
<td>18.80</td>
</tr>
<tr>
<td>Romano, Provolone, Ricotta and Mozzarella</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ITALIAN MEATS</td>
<td></td>
<td>10.35</td>
<td>13.20</td>
<td>16.75</td>
<td>18.80</td>
</tr>
<tr>
<td>Beef, Sausage and Pepperoni</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEESELESS</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Of course you can substitute Soy cheese for dairy cheese or order your pizza with no cheese at all!</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHITE OR PESTO</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>If you prefer an alternative to the more traditional tomato sauce, we’ll gladly prepare any pizza with our homemade parmesan cream sauce or olive oil and spinach pesto.</td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>WHOLE WHEAT CRUST</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh whole wheat dough is available for thin crust pizzas upon request.</td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

**INGREDIENTS**

Artichokes Anchovies Sliced Beef Fresh Broccoli
Canadian Bacon Cauliflower Chicken Breast Fresh Garlic
Fresh Green Pepper Genoa Salami Imported Ham
Fresh Mushrooms Black Olive Green Olive Fresh Onion
Pepperoni Pineapple Provolone Ricotta Cheese
Sausage Soy Cheese Fresh Spinach Fresh Tomato
Turkey Breast Fresh Zucchini Whipped Eggs
Shrimp, Crab, Perch (Additional)
**CHICKEN GALORE!**

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROTISSERIE CHICKEN</td>
<td>8.95</td>
</tr>
<tr>
<td>SICILIAN CHICKEN</td>
<td>9.85</td>
</tr>
<tr>
<td>Whole</td>
<td>10.95</td>
</tr>
<tr>
<td>Boneless breast of chicken, slowly cooked in our kitchens.</td>
<td>Deliciously. Served with BBQ sauce on the side for some kick.</td>
</tr>
<tr>
<td>Boneless breast of chicken lightly seasoned and breaded Sicilian style.</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN</td>
<td>9.65</td>
</tr>
<tr>
<td>LOW-CAL CHICKEN</td>
<td>8.95</td>
</tr>
<tr>
<td>Boneless breast of chicken, seasoned and grilled over charcoal.</td>
<td></td>
</tr>
<tr>
<td>Served on black bread.</td>
<td></td>
</tr>
<tr>
<td>CHICKEN PARMIGIANA</td>
<td>9.95</td>
</tr>
<tr>
<td>CHICKEN STRIP DINNER</td>
<td>8.95</td>
</tr>
<tr>
<td>Boneless breast of chicken, baked in our homemade tomato sauce with provolone cheese. Served with a long pasta and one side dish.</td>
<td></td>
</tr>
<tr>
<td>Served on black bread.</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN ALFREDO</td>
<td>9.85</td>
</tr>
<tr>
<td>CHICKEN STRIP DINNER</td>
<td>8.95</td>
</tr>
<tr>
<td>Boneless breast of chicken grilled over charcoal and complemented by our Parmesan cream sauce.</td>
<td></td>
</tr>
<tr>
<td>Served with a garni of garlic cream sauce.</td>
<td></td>
</tr>
<tr>
<td>GARLIC CHICKEN</td>
<td>9.85</td>
</tr>
<tr>
<td>SOUTHERN FRIED NORTH OF THE BORDER</td>
<td></td>
</tr>
<tr>
<td>Boneless breast of chicken brushed with BBQ sauce and grilled over charcoal.</td>
<td></td>
</tr>
</tbody>
</table>

**BBQ GRILLED CHICKEN 9.85**

Boneless breast of chicken brushed with BBQ sauce and grilled over charcoal.

**PRIME MEAT SPECIALTIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TENDER RIBS</td>
<td></td>
</tr>
<tr>
<td>Half Slab 9.95</td>
<td></td>
</tr>
<tr>
<td>Full Slab 13.25</td>
<td></td>
</tr>
<tr>
<td>RIB &amp; SHRIMP COMBO</td>
<td>13.35</td>
</tr>
<tr>
<td>Roll up your sleeves and get ready to enjoy a truly delicious all-American meal. Our ribs are served broiled with BBQ sauce and your choice of two side dishes.</td>
<td></td>
</tr>
<tr>
<td>LEON'S VERSION OF SURF 'N' TURF IS A HALF SLAB OF RIBS AND LARGE SHRIMP, SIMPLY BROILED, GARLIC SCALP, OR FRIED. SERVED WITH TWO SIDE DISHES.</td>
<td></td>
</tr>
<tr>
<td>RIB &amp; FRIED PERCH COMBO</td>
<td>10.95</td>
</tr>
<tr>
<td>Half-slab of ribs and flets of fried perch. Served with two side dishes.</td>
<td></td>
</tr>
</tbody>
</table>

**PRIME VEAL**

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEAL PARMIGIANA</td>
<td>13.95</td>
</tr>
<tr>
<td>VEAL SICILIAN</td>
<td>13.50</td>
</tr>
<tr>
<td>Sautéed veal lightly breaded and baked with provolone cheese on tomato sauce.</td>
<td></td>
</tr>
<tr>
<td>Egg-battered and breaded Sicilian style, then pan fried.</td>
<td></td>
</tr>
</tbody>
</table>

**SMALLER VEAL PORTION 10.50**

**SEAFOOD SERIOUSLY**

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PERCH FILET FEAST</td>
<td>8.95</td>
</tr>
<tr>
<td>JUMBO SHRIMP</td>
<td>12.95</td>
</tr>
<tr>
<td>A hearty portion of ocean perch served deep-fried, simply broiled or BBQ.</td>
<td></td>
</tr>
<tr>
<td>Large shrimp prepared to your liking. Deep-fried, garlic scalp or simply broiled.</td>
<td></td>
</tr>
</tbody>
</table>

**FISH FRY FEAST 11.95**


**SIDE DISH SELECTION**

- Spaghetti
- Macaroni
- Spaghetti with choice of sauce
- Spicy Fries
- Chicken Soup
- Minestrone Soup
- Crisp House Salad
- Veggie Skewer
- Pasta Salad
- Fresh Fruit
- Fettucine Alfredo
- Lasagna, Add 1.00
- Linguini and Clam Sauce, Add 1.00
All of Our Pastas Are Either Homemade or Imported, and Rest Assured, They're Delicious. Even Though We Don't Call Our Spaghetti and Meat Sauce "Pasta a 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

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**SIMPLE PASTAS**

6.95

**SPAGHETTINI, MOSTACCIOLO 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.

---

**LEONA'S TRE**

12.00

Choose Three of Our Favorite Dishes:
- Chicken Sicilian, Noodles Alfredo with Cauliflower, Lasagna, Chicken Alfredo, Mostacciolo with Sausage, Spinach Rotini with Broccoli, Spaghetti with Meatball or Linguini and Clam Sauce.

---

**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.

9.45

**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.

---

**LEONA'S LASAGNAS**

**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 Meat:
- A Big Homemade Meatball, Sicilian Chicken, Broiled Italian Sausage or Steamed Broccoli.

---

**DELIGHTFUL DESSERTS**

**YO CREAM**
- Frozen Yogurt Shoppe
- Frozen Vanilla Yogurt
- Topped With Your Choice of Two Toppings: .295
- Fresh Strawberries, Honey, Hershey's Chocolate, Chopped Nuts, Cookies, Heath Bars, or Reese's Pieces!

---

**GUILT-FREE STRAWBERRIES**
- With Honey Yogurt Dip: .295

**OLD-FASHIONED MILKSHAKE**
- Chocolate, Strawberry or Vanilla
- Consider Having One of Our Toppings Mixed In: .365

**GOURMET BROWNIE CAKE A LA MODE**
- To Be Shared: .365

**HOMEMADE CANNOLI**
- Sweet Ricotta Cheese in a Crisp Pastry Shell: .285

**N.Y. CHEESECAKE**
- Plain and Delicious New York Cheesecake. Served with a Fresh Fruit Garni: .285
FAMILY ORIENTED

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 tackles 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.

ATTITUDE

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.

COCOONED

In the interest of encouraging even a greater Leona's addiction, you're invited to have dinner at the best, most convenient and cosiest 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 $3.50 Monday through Saturday and $5.00 on Sundays.

FINE PRINT

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 15% 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 you 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.