

# LEONA'S

*Divine Neighborhood Dining*



**OLD SCHOOL ITALIAN!  
ABUNDANT AMERICAN.  
(CLOSET VEGETARIAN)**

• SHARING ENCOURAGED •



*Leonard Toia*

## LEONARDO

### OLD SCHOOL PATRIARCH

I've been in this business since... forever! One restaurant served our family well and three locations was perfect, but *NOOOO, more is better!* My sons keep opening restaurants because they say they're trying to achieve "economy of scale" which apparently means "borrow, spend and build!" Hey, I'm a proud depression baby who's taken plenty of risks, and I'm too old for this roller coaster! Now my daughter Jacquie, with a Doctorate in Nursing, has joined Leona's full time; at least her staff will know the Heimlich maneuver! For the record, I desperately discouraged my kids from going into this business... Madone! Guess I'll just have to watch while they exhaust their egos!

## ASUNTA

### THE ABIDING MATRIARCH

My family sticks together or I'll tear them apart! I admit to using a dash of maternal guilt, a pinch of gentle manipulation or a smidgen of loving deception when the end justifies the means - for that matter it's not beneath me to scream, stonewall or even threaten to rescind my baby sitting services *to keep my brood together.* But wait - before you start looking me up in a Dictionary of Dysfunction, remember, family business is both gratifying and fulfilling as well as disappointing and painful. So with over 50 years of "practice", we know now more than ever that love and trust is the foundation of our success. And don't you forget it!

Love,



# ZEE RADICAL WINE LIST

## 7 DARN GOOD ONES!

Art Meets Agriculture as This Modest List Offers  
Some of the Most Divine Grape Value from Up and  
Coming Wine Regions Around the World.

A Glass \$5    A Bottle \$20

### CHARDONNAY BODEGAS NORTON RESERVE • ARGENTINA

Ay caramba! A South American Chardonnay? What's next, a merlot from Africa? Yep... but for now, focus on the ripe white pineapple, luscious golden apple, and delicious pure vanilla bean flavor. This Argentine is juicy!



### UGNI BLANC DOMAINE DU TARIQUET • FRANCE

Better than a Pinot Grigio? Sacré Bleu! This crisp little number is sharper than a Three Musketeer's sword. That's Crisp! From Columbard France, it screams peach blossom, grapefruit and freshly cut lemon grass. Tre Bon!



### WHITE ZINFANDEL BUEHLER • NAPA VALLEY, CALIFORNIA

This ain't no watered down, muscat-infused punch! You're gonna love tasting the pure Red Zinfandel fruit flavors of 100% Napa Valley wild berries and ripe strawberries in Buehler's authentic White Zin... not to mention its snob appeal.



### CHIANTI COLLEZOINE MARCHESINI • ITALY

For all classic lovers, this one is a gimme. The Sangiovese grape at its most recognizable, bursting with bright red cherry, subtle savory rosemary and a lively acidity that lets this Italian play nice with most anything on our menu.



### CABERNET EXCELSIOR ESTATE • ROBERTSON SOUTH AFRICA

An exotic, beefy red that would satisfy even Hemingway's need for machismo. Like an angry rhino stampeding across the palette, this bottle packs a punch with super-ripe plums, boysenberry, and crème de cassis.



### SHIRAZ FIREFLY • AUSTRALIA

G'day. Feel like takin' those taste buds on a safari with this wild untamed red? Gobs of blackberry compote, strawberry jam, and faint eucalyptus hints... pair this one up with something meaty like our BBQ ribs.



### MERLOT INDABA • SOUTH AFRICA

Never before has a "house wine" been so, well... darn good! Loads of rich blackberries, blackcherry fruits and silky chocolate. These flavors on the palette lead to ripe tannins and a velvet-smooth finish. You're gonna dig it!







*Sam*

## SAM

### **METAPHORICAL FIRE FIGHTER.**

I'm Grandson Sam and I'm glad you're here. I was my grandma's favorite, no matter what my brother says!

She taught me business, baseball and Chicago politics. Of course now the business is much bigger, baseball is a distant memory and my lofty political aspirations have come down to successfully finding time to vote. Every day it's something different: A fire, a permit, a crazy drunk, a leaky roof, a kitchen fight or a grand opening! When I was growing up, I imagined being the H.M.F.I.C. would amount to doing a lot of nothing - that seemed to be what my elders did, but I've come to realize they were doing a little bit of everything!

I'm actually very good at this...  
...did I mention I'm glad your here?

## JACQUIE

### **THE PRODIGAL DAUGHTER!**

Leona's Granddaughter Jacquie here, a.k.a. "the renegade". My mother refers to me as *the student*, as I have four degrees and a doctorate. My street smart brothers, who pride themselves in the fact that our family has always "pulled themselves up by the bootstraps", have suddenly acquired an appreciation for my higher education as the business has grown and their bootstraps are stretched to the max. So after a sufficient amount of groveling on their part, I've joined the family business. Truth be told, I always knew I'd end up in Leona's and now I can apply my Ph.D. to my D.N.A.!

P.S. Of course I will be seeking out restaurant industry seminars in exotic sunny locales just to drive my brothers crazy! Ha!



*Jacquie Toia*

# IMBIBE!

These Irresistible Concoctions Certainly Won't Enhance  
Your Driving Skills... So Please Be Cool!

## **ABSOLUT MARTINIS**

### **COSMO**

Absolut Citron Shaken  
with Triple Sec &  
Cranberry Juice.

### **APPLE**

Absolut Vodka  
Shaken with Sour  
Apple Pucker.

### **RASPBERRI**

Absolut Raspberri,  
Chambord & Splash  
of Lemon Lime

## **POTENT PINTS!**

### **FROZEN COCKTAILS...**

**LOADED LEMONADE** Frozen and Spiked with Premium Vodka.

**FROZEN MARGARITAS** Cuervo with Strawberry, Lime or Mango.

**PINA COLADA** A Blend of Bacardi Coco, Pineapple & Coconut.

**SPIRITED STRAWBERRY** Bacardi Light with Strawberries.

**RASPBERRY DAIQUIRI** Bacardi Razz with Raspberries.

**FUZZY PEACH** Premium Vodka with Peaches.

**OH! MANGO** A Blend of Bacardi Coco and Sweet Mango.

### **LONG ISLANDS...**

**THE ORIGINAL** 5 Liquors, Sweet & Sour, Splash of Cola.

**LONG BEACH** 4 Liquors, Cranberry Juice, Sweet & Sour.

**GEORGIA PEACH** 4 Liquors, Peach Liqueur, Sweet & Sour.

### **MARGARITAS...**

**EL REGULAR** Cuervo, Triple Sec, Sweet & Sour.

**RASPBERRY** Cuervo, Raspberry Liqueur, Sweet & Sour.

**MANGO** Cuervo, Triple Sec, Mango, Sweet & Sour.

## **BEER.**

**DOMESTIC...** Miller Lite • Miller Genuine Draft • Budweiser  
Bud Light • Goose Island Honkers Ale • Leinenkugel Red  
Samuel Adams • Sierra Nevada

**PREMIUM...** Corona • Heineken • Amstel Light • Peroni  
Foster's Lager • Anchor Steam • Warsteiner • Boddingtons  
New Castle Brown Ale • Pilsner Urquell

## **SPIKED COFFEES**

### **IRISH CREAM**

With Bailey's Irish  
Cream & Fresh  
Whipped Cream.

### **NUTTY ITALIAN**

With Frangelico  
Hazelnut Liqueur &  
Whipped Cream.

### **CAFE LATINO**

With Kahlua Coffee  
Liqueur & Fresh  
Whipped Cream.

## **TEMPERANCE.**

THEE SAME 'OL SODAS

BOTTOMLESS ICED TEA • NANTUCKET JUICES

TAZO TEA POT - ORANGE PEKOE, PASSION, ZEN GREEN

## **RED ZINGER LEMONADE!**

**BEWARE! THIS STUFF'S ADDICTIVE.**

Pulpy Lemonade Spiked with a Touch of Raspberry,  
a Little Honey and Fresh Lemon for Real Zing!



*Marie Leona*

## MARIE

### HOSPITALITY DIVA!

I'm Leona's middle daughter... and wait staff mentor. I remember some years back when I had a practicing chiropractor, an aspiring pathologist, a dental intern, four recently pass-the-bar-attorneys and of course a dozen "soon-to-be famous" actors all working at our Lakeview location. I came to realize an industry transition was occurring... the dependable, old school, full time waitress (like me!) was being replaced by younger, overqualified "waitrons" with remarkable educations, I.Q.'s and no intention of working in this industry for more than 9 months. Fine! So this old girl has made a life out of keeping these talented young geniuses focused on the fact that hospitality isn't an academic exercise, while warding off burn-out in our lovely, long term, professional servers. Whew!

## PAULETTE

### PERPETUAL HOSTESS

I'm the youngest and of course the smartest of Leona's daughters, although one might question my intelligence as I've been in this biz for over 40 years! As the cliché goes, this business is in "my blood". To put it mildly, my mother Leona was wild! She knew how to throw a party, which in retrospect, explains her affinity for running a restaurant. Much like my ma, I'm the perpetual hostess! When working in our dining rooms, I derive genuine pleasure from watching others enjoying themselves, and I admit, I'm guilty of whooping it up on occasion. So let's eat, drink and be merry... and remember, "When friends and family dine together, the soul is in place."



*Paulette Linder*

# SOME APPETIZERS...

Go Ahead, Hang Out. We're Glad You're Here!

## **UNSOPHISTICATED ITALIAN**

### **SAL'S SCAMPI**

Pretty Big Tiger Shrimp Broiled in Herbs, Butter, Garlic, Scallions, Green and Red Peppers. Topped with Italian Bread Crumbs. 8.95

### **SHRIMP DIABLO!**

Tiger Shrimp Broiled and Served in a Garlic Tomato Red Sauce with Tomatoes and Italian Spices. 8.95

### **FRIED CALAMARI**

Tender Rings in Seasoned Breading, Deep Fried, Served with Our Homemade Marinara Sauce! 8.95

### **LASAGNA GUSTO**

Our Delicious Five Cheese Lasagna for Those Who Would Like "Just a Taste" of Leona's Signature Dish. 5.95

### **BAKED ROMANO CRUSTED TENDERS**

Chicken Breast Tenders, Rolled in Italian Bread Crumbs and Romano Cheese. Served with Alfredo and Marinara Sauces 7.95

## **LENA'S GARLIC BREADS**

Pavlov Had a Bell, We Have Garlic Breads.

### **KICKASS!**

Marinara, Ricotta and Roasted Garlic. 4.95

### **PIZZA JOINT STYLE**

Baked with Provolone, Romano and Ricotta Cheeses. 5.95

### **BRUSCHETTA**

Fresh Chopped Tomatoes, Basil, Garlic, Red Onions with Roasted Veggies and Fresh Mozzarella Cheese. 6.95

### **ROASTED MUSHROOM**

Baked with Provolone, Romano, Ricotta Cheeses and Roasted Mushrooms. Served with Marinara and Roasted Garlic. 6.95

### **BAKED ARTICHOKE AND SPINACH DIP**

Artichoke Hearts, Roasted Garlic, Spinach with Mozzarella, Roasted Onions, Romano and Cream Cheeses. 6.95

## **SOUPS FOR THE SOUL...**

### **IMMACULATE MINESTRONE**

100% Organic... 99% of the Time... Thanks to Agricultural Indifference. Filtered Water, Celtic Salt and Organic Noodles too! No Meat, No Dairy. If You Can't Feel Good About Eating This, You Need a Shrink! Bowl 3.95 Bigger Bowl 5.25

### **FER REAL CHICKEN SOUP**

Our Slow Cooked Chicken Soup Actually Has Generous Pieces of Whole Chicken In It... Not to Mention Assorted Veggies and Organic Noodles! Bowl 3.95 Bigger Bowl 5.25





*Len Toia*

## LEN

### RELUCTANT RESTAURATEUR

My father, along with my uncles, aunts and grandparents, can't understand why I don't just love working 60 hour weeks in the restaurants... and this may be a bit radical, but I would just love to get them to understand the concept of... life beyond Leona's! I've done a couple colleges and culinary school while waiting tables, delivering food and learning humility as the corporate office gofer. I know my father won't be happy until I'm in over my head in the business - he's relentless (just ask my Aunt Jacquie). He says I need a little "fire in the belly", which sounds like an ulcer to me! Leona's is my future, I do honestly enjoy this business and I count my blessings for its success and realize how much my family loves the biz, but what's the rush! In closing, I only have one more thing to say...

Thanks Dad.

## LEON

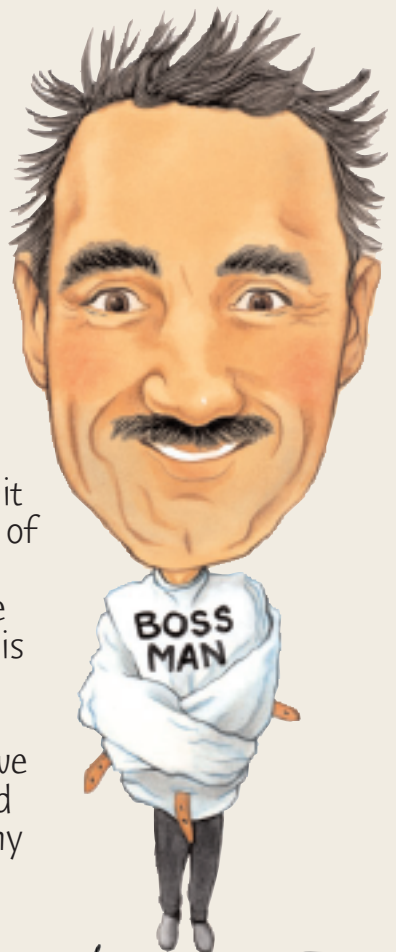
### FEARLESS LEADER!

Insanely qualified to lead, that's me! Conceivably conceived between lunch and dinner 52 years ago. 3rd generation, creatively named after my grandmother Leona and genetically programmed to live the agony and ecstasy of a restaurateur!

Imagine spending your *entire* life in the family business. As a youth, I remember being mildly embarrassed about being raised above the original Leona's. Then I hit adulthood and became obnoxiously proud of such authenticity!

It takes a strong family to persevere in the hospitality industry today and our resolve is *not* to measure our success by short term profits. More importantly, our long term success will be determined by the smiles we can put on the faces of our employees and customers... oh my God! I've turned into my father!

P.S. Hey Lenny, ya like my jacket?



*Leon Toia*



# **...MORE APPETIZERS!**

Appetize, Snack or Eat Light, Be Creative... Welcome!

## **ALL AMERICAN MUNCHIES**

We Refuse to Serve Pretentious Appetizers Out of Thimbles! So Share!

### **EXTRAORDINARY JUNK FOOD!**

Let Us Be Clear; We Take an 8lb. Block of Aged Mozzarella, Hand Cut Huge Sticks from It, then Bread and Fry Them. \$1.25 each.

Gratifying Fun Food for the Young at Heart... Literally!

### **OBNOXIOUS ONION RINGS**

Big Onions, Battered & Fried. Served with BBQ & Buffalo Sauce. 5.95

### **LETTUCE WRAPS**

Romaine, Cucumber, Onions, Fresh Avocado,  
Roasted Veggies, Tomato, Mushrooms and  
Our Ranch Dressing. A Sharable Feast.

Please Choose Romano Chicken or Tofu Italiano. 10.95

### **DIPPIN' CATFISH**

Fried Catfish Nuggets Served with Buffalo & Tartar Sauces. 6.50

### **BLEU CHEESE STEAK FRIES**

Big Cut Fries with Melted Bleu Cheese, Alfredo Sauce, Bacon,  
Green Onions and Chopped Tomato. 6.95

### **TIGER SHRIMP**

Pretty Big Fried Shrimp with BBQ & Hot Buffalo Dipping Sauces. 8.95

**P.S.** Our Non-Hydrogenated Soy Bean Oil is  
Changed & Filtered Religiously.

## **BUFFALO GALORE!**

Dipped in Our Spicy Buffalo Sauce and Served with Celery Sticks  
and Your Choice of Ranch or Bleu Cheese Dressing. 7.95

### **BUFFALO WINGS**

Fresh, Jumbo Chicken Wings. Popular Hot Stuff!

### **BUFFALO FRIED STRIPS**

A Generous Portion of Fried Chicken Breast Strips.

### **BUFFALO GRILLED STRIPS**

Charcoal Grilled Strips of Whole Chicken Breast.

## **ACTUAL CHICKEN STRIPS!**

Actual Chicken with No Hormones or Tenderizers, Never Pressed,  
Formed, Frozen, Flavor Enhanced or Processed. 7.95

### **WAY 1: SIMPLY FRIED STRIPS**

Served with Ranch and BBQ Sauce on the Side.

### **WAY 2: BAKED ROMANO CRUSTED CHICKEN TENDERS**

Whole Chicken Breast Strips, Rolled in Bread Crumbs, Herbs and  
Spices. Oven Baked. Served with Alfredo & Marinara Sauces.

### **WAY 3: BBQ STRIPS**

Fried Tenders, Touched Up on Our Grill with BBQ Sauce.



*Will Cash*

## CASH THE ELDER

Twenty-seven years ago I took a semester off college to work at my best buddy's restaurant - the Original Leona's. I fell passionately in love with the star waitress, married her and raised six children! Over the years, I've overseen the construction of every single restaurant and I know that my work is appreciated, but if I hear "Just one more restaurant!" one more time I'm gonna.... build it and go on to the next one.

By the time I retire, I will have worked here for 40 years - I wonder how many restaurants I'll have built? When I started I was one of a dozen employees. Now there are over 1500! I truly do appreciate you eating at Leona's... so do my kids! Oh, yea, don't forget to respect your elders!

## TROTTER ADOPTED IRISH GUY

I'm Trotter, no relation to Charlie. I feel like Robert Duvall in "The Godfather"!

I'm a mild mannered Irish guy who was "adopted" by these high spirited Sicilians. By the way, I have 26 years in the restaurant business (16 years at Leona's) and three college degrees in Starvation (*i.e. Fine Arts, Acting and Directing*) which, by the way, led to my job here as a waiter/ host/bartender assistant manager/dining room manager/general manager... all the while dabbling in our human resources, advertising and marketing. No wonder they love me!



*Bloom*

# PASTA D'LEMMMA?

Pasta Dinners Served with Old World Bread, Ricotta Spread, Marinara & Choice of Psychedelic Salad, Organic Minestrone or Real Chicken Soup.

## **OUR LASAGNA!**

If You've Ever Prepared Lasagna You Can Appreciate the Love, Diligence & Patience... Not to Mention the #!!@&% Work!  
Our Specialty of the House is to be Revered and Enjoyed!

### **FIVE CHEESE!**

Ricotta, Romano, Provolone, Mozzarella & Asiago with Tomato Meat or Marinara Sauce. 11.95

### **...AND A BIG-A-MEAT-A-BALL**

Our Signature Five Cheese Lasagna Served with Our Big Homemade Meat Ball and Tomato Meat Sauce. 12.95

### **...OR ROMANO CHICKEN**

Five Cheese Lasagna Served with a Petite Romano Crusted Chicken Breast Filet and Marinara Sauce. 13.95

## **CREATE YOUR OWN PASTA BOWL!**

Think of Yourself as the Guest Chef and Get Crazy... or Not!

### **KEEP IT SIMPLE...**

**CHOOSE A PASTA:** Penne (Ribbed Mostaccioli)  
Angel Hair (Skinny Spaghetti) or Fusilli (Corkscrew)

### **AND YOUR FAVORITE "MADE FROM SCRATCH" SAUCE:**

Marinara, Tomato Meat, Pesto,  
Tomato Cream or Spicy Arrabiatta. 9.95

### **OR ENHANCE IT!**

#### **SELECT TWO FRESH INGREDIENTS:**

Romano Crusted Chicken, Sliced Italian Sausage  
Pepperoni, Spinach, Ricotta Cheese, Baked Provolone,  
Steamed Broccoli, Sun-Dried Tomatoes, Fresh Mozzarella,  
Sicilian Meatball, Artichokes, Hickory Smoked Bacon  
Sautéed Mushrooms, Black Olives. 12.95

## **RAVIOLI DUO**

We Can't Tear Ourselves Away from Our "Ravio la Trice"  
Ravioli Machine, So Please Enjoy Our Made-By-Us Ravioli!

### **CHOOSE ANY 2 RAVIOLI:**

4 Cheeses in Egg Pasta • Italian Beef in Tomato Pasta  
Spinach & Fresh Mozzarella in Spinach Pasta  
Portobella & White Mushrooms in Whole Wheat Pasta

### **CHOOSE 2 SAUCES**

Marinara, Tomato Meat, Pesto, Alfredo, Tomato Cream. 11.95.

## **FETTUCCINI ALFREDO!**

A Big Bowl of Ribbon Noodles & Homemade Parmesan Cream Sauce.

**CLASSIC ALFREDO** 11.95 **GRILLED SHRIMP ALFREDO** 16.95

**MUSHROOM ALFREDO** 12.95 **CHICKEN ALFREDO** 14.95



# SUBSTANTIAL SANDWICHES!

Served with Your Choice of One Side Dish and an Apple Crisp Garnish.

**CAUTION:** These 2 Fisted Sandwiches are Not "Fast Food"... They're Feasts!

## FRESH WRAPS!

Lotsa Fresh Foods Stuffed into Grilled Spinach Flatbread. 9.95

### THE VEGETARIAN

Good Enough to Convert Crazy, Fundamentalist Carnivores?

**CHEDDAR & FRESH AVOCADO**, Roasted Veggies, Tomatoes, Red Onion, Fresh Mixed Greens and Peppercorn Ranch Dressing.

**TOFU, ROASTED VEGGIES, MISO**, Fresh Tomato, Fresh Mixed Greens, Basil, Red Onion, Tomato and Miso Dressing.

**PORTOBELLA MUSHROOM & PROVOLONE**, Roasted Veggies, Fresh Tomato, Basil, Chopped Red Onions, Fresh Mixed Greens and Our Homemade Garlic Parmesan Dressing.

**ROASTED VEGGIES & FRESH MOZZARELLA**, Mixed Greens, Tomato, Garlic, Basil, Red Onion and Garlic Parmesan Dressing.

### THE CARNIVOROUS

All This Talk About Vegetarianism Gives a Person an Appetite!

**CHICKEN CAESAR** Baked Romano Chicken, Romaine Lettuce, Sun-Dried Tomatoes, Shredded Parmesan, Fresh Mozzarella and Caesar Dressing. Big Enough to Satisfy Any Emperor's Appetite!

**CHICKEN CLUB WRAP** Baked Romano Chicken, Mixed Greens, Tomato, Cheddar, Bacon, Avocado, Pesto and Ranch Dressing.

**ALBACORE TUNA & PEPPERJACK** Our Albacore Tuna Salad, Fresh Tomato, Mixed Greens, Pepperjack Cheese and Mayo.

**P.S.** These Wraps are Big Enough to Share If You Can Both Agree on the Selection, Though You May Want to Think About an Additional Side Dish!

## THE BODACIOUS BURGER.

You Know Who You Are... You're the Guy Who Reads the Whole Damn Menu and Then Orders a Cheeseburger - Well We Gotcha Covered With a Half Pound of Ground Beef, Lettuce, Tomato, Red Onion & Choice of Two Toppings. 8.95

### FIFTEEN TERRIFIC TOPPINGS

Cheddar • American • Mozzarella • Provolone  
Pepperjack • Bleu Cheese • Avocado  
Artichoke Hearts • Black Olives • Smashed Garlic  
Spicy Giardinera • Sautéed Mushrooms  
Hickory Smoked Bacon • Roasted Onion • Pepperoni

## BIG FAT VEGAN BURGER!

Created in Our Kitchen with Tofu, Sliced Mushrooms, Onions, Sunflower Seeds, Brown Rice, Rolled Oats, Potatoes, Chopped Carrots, Zucchini, Garlic, Tamari & Chalula, Lettuce, Red Onion, Tomato and Your Choice of Two Toppings from Our Terrific List Above. 8.95

# SUBSTANTIAL SANDWICHES!

Served with Your Choice of One Side Dish and an Apple Crisp Garnish.

**WARNING:** These Sandwiches are Built for People Who Like to Eat!

## ROMANO CRUSTED CHICKEN

WHOLE... More Than Enough. 9.95    HALF... Maybe Enough. 7.95

All of Our Chicken Sandwiches are Prepared with Baked Romano Crusted Chicken Breasts & Served on Italian Torpedo Bread.

**TUSCANY** Provolone, Smoked Bacon, Tomato and Pesto Mayo.

**HICKORY** Smoked Bacon, Pepperjack Cheese and Our BBQ Sauce.

**BUFFALO!** Smothered in Spicy Buffalo Sauce and Bleu Cheese!

**PIZZIOLA** Baked Provolone Cheese, Pepperoni and Marinara.

**MUSHROOM** Sautéed Mushrooms, Baked Provolone and Alfredo.

**COBB** Avocado, Bleu Cheese, Bacon, Tomato and Pesto Mayo.

**P.S.** Our Fresh Chicken Contains No Hormones or Tenderizers and is Never Pressed, Formed, Frozen, Flattened, Flavor Enhanced, Processed or Messed With in any Way! It's Fresh Chicken Breast.

## OLD SCHOOL.

For the Traditionalist with a Hearty Appetite!

WHOLE... More Than Enough 9.95    HALF... Maybe Enough 7.95

**MEATBALL PROVOLONE** Our Homemade Meatballs Baked with Provolone Cheese and Meat Sauce on Italian Garlic Bread.

**BAKED ITALIAN BEEF** Slow Cooked Beef Rounds, Sliced Thin, Topped With Baked Provolone Cheese and Served on Garlic Torpedo Bread.

**NATURAL TURKEY & CHEDDAR** Roasted *Natural* Turkey Breast, Cheddar, Red Leaf Lettuce, Tomato, Pesto Mayo on Sliced Italian Bread.

**ALBACORE TUNA & PEPPERJACK** Albacore Tuna Salad, Red Leaf Lettuce, Tomato, Pepperjack & Mayo on Sliced Italian Bread .

## THE LUNCH BOX... 11am to 4pm

**SOUP & SALAD** Our Bigger Bowl of Organic Minestrone or Real Chicken Soup, Thee Psychedelic Salad and Homemade Italian Bread (that's right, we make it from scratch), Butter, Marinara and Ricotta Spread. 6.95

**LUNCH LASAGNA** A Lunch Size Version of Our Classic 5 Cheese Lasagna. Served with Soup or Salad and an Italian Bread Board. 7.95

**AND...** Many of Our Sandwiches are Available in Half- Size... for All You Lightweights!

**AND...** Check Out Our Salad Page Too!

# SOME FEASTS...

These Feasts Include Two Side Dishes and an Apple Crisp Garnish.  
Served with Old World Bread, Ricotta Spread and Marinara. Enjoy!

## **KILLER SHRIMP**

A Generous Portion of Good Sized Tiger Shrimp!

### **SCAMPI**

Herbs, Butter, Garlic,  
Scallions, Red and  
Green Peppers, Bread  
Crumbs. 17.95

### **FRIED**

Breaded,  
Deep Fried  
and Slightly  
Spicy. 17.95

### **≈≈≈ DIABLO!≈≈≈**

Broiled with Fresh  
Garlic Tomato  
Sauce and a Hint  
of Heat. 18.95

### **SAL'S COMBO**

A Delicious Portion of Both Our Scampi  
and Diablo Style Shrimp Specialties. 18.95

## **SIGNATURE CHICKEN!**

Fresh Whole Chicken Breast... No Hormones, No Tenderizers!

### **CHICKEN STRIP A LA ADULT**

Strips of Fresh, Whole Chicken Breast as Opposed to  
"Pressed, Fabricated & Frozen". Breaded, Fried and  
Served with Buffalo and BBQ Sauce for Dipping. 12.95

### **OUR ROMANO CRUSTED**

Boneless Whole Chicken Breast Rolled in Romano  
Bread Crumbs and Oven Baked. Signature Stuff!  
Petite: 11.95 Real: 13.95

### **BAKED GARLIC CHICKEN**

Boneless Whole Chicken Breast in Garlic and Seasonings,  
Breaded, Baked and Served with a Side of Smashed Garlic.  
Petite: 12.95 Real: 14.95

### **CHICKEN PARMIGIANA**

Our Romano Crusted Chicken, Baked with  
Marinara & Provolone Cheese.  
Petite: 12.95 Real: 14.95

### **MUSHROOM ALFREDO CHICKEN**

Our Oven Baked Romano Crusted Chicken Served with  
Homemade Roasted Mushroom Alfredo Sauce.  
Petite: 12.95 Real: 14.95

## **TWO FISH**

### **HERB CRUSTED SALMON**

Atlantic Salmon Lightly Dusted with Italian Bread Crumbs and  
Simply Baked. Served on a Light Pesto Basil Sauce and Garnished  
with Fresh Tomato, Garlic, Basil and Red Onion 14.95

### **BIG FISH FRY!**

An Extremely Generous Portion of Breaded, Deep-Fried Catfish,  
Served with Tartar and Buffalo Sauce. 12.95

**P.S.** We Ain't No Fish House, But We've Perfected These Two  
Dishes Because We Love You... and We Recognize Our Limitations!



# ...MORE FEASTS!

## **BBQ RIBS & COMBOS**

Includes Two Delicious Side Dishes and an Apple Crisp Garnish.  
Served with Old World Bread, Ricotta Spread & Marinara.

### **FULL SLAB**

A Rack of BBQ Baby Back Ribs. 19.95

### **HALF SLAB**

A Half a Rack of BBQ Baby Back Ribs. 13.95

### **RIBS AND WINGS**

A Half Slab of BBQ Ribs & Three Buffalo Chicken Wings. 17.95

### **RIBS AND ROMANO CHICKEN**

A Half Slab of BBQ Ribs & Our Signature Baked Chicken. 19.95

### **RIBS AND CATFISH**

A Half Slab of BBQ Ribs & Fried Farm-Raised Catfish. 19.95

### **RIBS AND CHOICE OF SHRIMP**

A Half Slab of BBQ Baby Back Ribs & Jumbo Shrimp Choice. 22.95

**A LA CARTE IS  
FOR WIMPS!**

## **A NATURAL STEAK SANDWICH**

OR YOU COULD THINK OF IT AS A PETITE N.Y. STRIP STEAK DINNER.

We're Possibly the Only Chicagoland Restaurant Serving a Natural  
N.Y. Strip Steak! That Means No Steroids, Hormones,  
Preservatives, Antibiotics or Artificial Coloring!

Served on Garlic Bread with One Topping,  
an Apple Crisp Garnish and a Little Peace of Mind!  
All Steaks are Cooked *Medium* Unless Otherwise Requested.

*With One Side Dish 17.95      With Two Side Dishes 19.95*

**PEPPERCORN** - Char Grilled with Cracked Black Pepper.

**STINKIN' GARLIC** - Garnished with Roasted Smashed Garlic.

**SAUTÉED MUSHROOM** - Covered with Sautéed Mushrooms.

**BLEU CHEESE** - Topped with Delicious Bleu Cheese.

**ROASTED ONIONS** - Served with Roasted Onions.

**P.S.** We Could Have Soaked a Cheap, Hormonally Enhanced  
Strip Steak in Chemicals for That Perfect Price and Tenderness...  
But You're More Valuable to Us Alive!

## **VEGETARIAN FEAST!**

For Real Hungry Herbivores... or Omnivores on a Break from Flesh.

### **TWO SKEWERS & TWO SIDE DISHES**

CHOOSE: Grilled, Marinated Tofu Italiano & Veggie Skewer.  
OR Grilled Portobella Skewer & Veggie Skewer.  
Now Pick Two Side Dishes.

**P.S.** One of the Best Vegetarian Dishes in Town... or Vegan,  
Depending on Which Side Dish You Order. Ciao Baby! 13.95



*D. E. Milton*

## DAVID

### MR. KNOWS-IT-ALL

Milton here! That's "Sir" to you. I know this business better than *da family*, and I don't hesitate to tell them every chance I get. I'm 36 now and I've been working for this company for 23 years. I started passing out menus at 13 when there was one location and apparently no child labor laws. I've seen it all from a single location in Lakeview to locations all over Chicagoland. Over the years, I've done everything from waiting tables to delivering pizzas. After I graduated from the University of North Carolina, I came back to general manage five restaurants. I'm "the Mac", the future, Leona's class act! I'll be livin' large in the future cause these guys are getting old and surly and they're going to need me to run this company. I've been in training for that position my whole life! Enjoy your meal!

## DOUG

### HUMAN ABACUS

I'm Leona's C.F.O. and the man who does anything and everything that relates to money management. I swear there are moments in the course of my day when I lapse into a very anxious and lonely frame of mind as I remember that nobody else in the company can count! Miraculously, they managed to open the first couple restaurants without my egomaniacal self. Ya see, I used to work for their accounting firm until they lured me into Leona's full time... which means I've been keeping watch over this family and crunching the numbers for the last 15 years. Respectfully, the family is better at rolling dough than counting it! Of course, I can't cook and couldn't imagine being responsible for assembling 300 delivery drivers on a snowy winter night. Obviously... we need each other!



*Douglas & Leona*

# FRESH PRODUCE!

All Salads Include a Warm Loaf of Old World Bread,  
Ricotta Cheese Spread and Our Homemade Marinara Sauce.

## **EXCELLENT SALAD DRESSINGS**

We Refuse to Use the Word "Gourmet", But Let It Be Known  
We Make Most of Our Dressings from Scratch at Our  
Central Kitchen.. and They're Real Good!

**DRESSINGS ARE SHOOK-IN, IF YOU WANT IT ON THE SIDE... SAY SO NOW!**

VENETIAN ITALIAN (OLIVE OIL & BALSAMIC BLEND)

SUMPTUOUS CAESAR

CREAMY GARLIC PARMESAN

BUTTERMILK PEPPERCORN RANCH

SWEET HONEY FRENCH

MARVELOUS MISO

SERIOUS BLEU CHEESE

## **OUR SIGNATURE SALADS!**

### **THEE PSYCHEDELIC**

Fresh Lettuce, Mostly Romaine, Baby Red Lettuce,  
Some Iceberg, Broccoli, Fresh Mushrooms, Celery, Carrots,  
Cucumber, Red Pepper Ring, Sliced Egg & Fresh Tomatoes.  
Then We Shake, Shake, Shake with Your Favorite Dressing. 7.95

### **OUR CAESAR**

Romaine Lettuce, Garnished with a Taste of Fresh Mozzarella,  
Sun-Dried Tomato and Slivered Romano Cheese, Garlic Bread  
Croutons and Our Caesar Dressing. 7.95

## **YOUR SIGNATURE SALAD!**

We Can't Take the Rejection Any Longer! Every Time we  
Design an "Oh So Sexy Salad", You Inevitably Make a  
Substitution. So Take a Look at These Delicious Toppings and  
Choose One for Your Psychedelic or Caesar Salad!

It Took Us 55 Years to Figure This Out! Add 2.00 Each

**ROMANO CRUSTED CHICKEN**

**ALBACORE TUNA SALAD**

**NATURAL TURKEY**

**GRILLED PORTOBELLA**

**FRESH AVOCADO**

**FRESH MOZZARELLA**

**BUFFALO CHICKEN TENDER**

**GRILLED TOFU ITALIANO**

**FRIED CALAMARI**

**ROASTED VEGGIE SKEWER**

## **THE CHOPPED SALADS**

### **ITALIAN VILLAGE SALAD**

Fresh Greens Center, Surrounded by Artichokes, Fresh Tomato,  
Mushrooms, Cucumbers, Sun-Dried Tomatoes, Black Olives,  
Carrots, Broccoli, Roasted Veggies and Red Onion with Your Choice  
of Dressing. 9.95 Add \$2 for Romano Chicken or Tofu Italiano.

### **ALL AMERICAN COBB**

Crisp Greens with *Natural* Turkey, Hickory Smoked Bacon,  
Avocado, Sliced Egg, Bleu Cheese, Red Onions and  
Tomatoes with Peppercorn Ranch Dressing. 10.95





*Agustin Hernandez*

## AGUSTIN

### GURU OF DELICIOUS

I did quite well managing the original Lakeview Leona's kitchen, if I do say so myself. Then a few years back I was asked (ever so cunningly) to oversee the kitchens of a few of the newly opened Leona's. My self-confidence was boosted as they piled accolades upon my unsuspecting ego. After 15 years of kitchen management and developing an addiction to constant stress, I was promoted to corporate chef! The first restaurant was a true challenge, managing a few locations was fun, overseeing 19 locations is exhilarating to say the least! It takes an unbelievable amount of energy and coordination, but as the restaurant gods would have it, the most difficult, yet fulfilling challenge is practicing kitchen psychology with the ever sensitive, artistic ruffians a.k.a the very essential kitchen staff.

Ciao and Chow

P.S. If you've got any suggestions about our food or menu, give me a call at 773-523-7676.

## DEBORAH

### MATURE BEAUTY

My Leona's life consists of 27 years of experience along with 35 years of motherhood and grandmotherhood (I have 5 grown sons and 8 beautiful grandchildren). Recently, Sam politely told me that I brought soooo much "maturity" to the company. I didn't know whether to thank him or slap 'em! I enjoy nurturing my customers and employees and I encourage my guests to slow down and take it easy. This fast paced, modern world is not good for your digestion, not to mention your life! So relax, laugh, breathe, converse with your friends and family and take the time to enjoy their company and a good meal. The crazy world will still be there when you leave... and I'll be here when you return!

P.S. By the way, all you vegetarians have me to thank for the new menu.



*Deborah Hart*

# WORLD CLASS PIZZA

## OUR ORIGINAL THIN CRUST!

Made with a Thin Italian Herb Crust.

	Small	Medium	Large	X-Large
MOZZARELLA CHEESE	7.50	9.80	11.80	14.15
EXTRA INGREDIENT	1.35	1.65	1.95	2.25

## SICILIAN STYLE DEEP DISH

Made Square with a Touch of Cornmeal.

	Small	Medium	Large
MOZZARELLA CHEESE	10.75	13.75	15.35
EXTRA INGREDIENT	1.35	1.65	1.95

## INGREDIENT IDEAS

ARTICHOKES • ANCHOVIES • HICKORY SMOKED BACON • ROASTED GARLIC  
CHICKEN BREAST • PROVOLONE • SUN-DRIED TOMATOES • SPINACH • ONIONS  
ZUCCHINI • GREEN PEPPERS • HAMBURGER • BLACK OLIVES • MUSHROOMS  
SAUSAGE • GARLIC • PEPPERONI • TOMATOES • BROCCOLI • GRILLED TOFU

**P.S.** Does Tomato Sauce Hate You?... Go Ahead, Substitute.  
Try Alfredo Cream or Pesto as "the Sauce".

## LEONA'S SPECIALTIES

### THIN STYLE: ITALIAN HERB CRUST.

Sm. - 12.10   Med. - 15.35   Lg. - 18.35   XLg - 21.65

### SICILIAN DEEP DISH: ITALIAN BUTTER CRUST STYLE

Sm. - 15.35   Med. - 19.30   Lg. - 21.90

### TRADITIONAL

Sausage, Mushrooms, Green Pepper, Onion, Tomato Sauce, Mozzarella.

### VEGETARIAN

Choose Any 4 Veggies, Mozzarella, with Tomato Sauce.

### MARGARITA

Aged Mozzarella, Fresh Mozzarella, Fresh Tomato, Olive Oil, Basil.

### BUFFALO!

Chicken Breast, Bleu Cheese, Buffalo Sauce, Green Onions.

### SPICY TACO

Taco Meat, Fresh Tomato, Onions, Hot Peppers, Cheddar  
and Mozzarella Cheeses, Tomato Sauce.

### ITALIAN MEATS

Sausage, Pepperoni, Sicilian Meatball & Tomato Sauce.

### CHEESEBURGER

Cheddar, Mozzarella, Ground Beef, Tomato Sauce.

### BBQ CHICKEN

Fresh Roasted Chicken Breast, Onions, Hickory Smoked Bacon,  
Mozzarella Cheese, Cheddar Cheese, BBQ Sauce.

### PESTO GARDEN

Artichoke, Green Peppers, Zucchini, Onions, Spinach, Pesto Sauce.

**P.S.** Burnt Out Pizzaphiles Suffering from Jaded and Bored  
Tastebuds, Try Our New Buffalo Pizza... It's Da Bomb!



Insert "Richard Lane" signature here. File will be sent separately.

## RICH CATERING CONDUIT

O.K., I'm ready, come on, call me - I dare ya!. I'm completely wired; land phone, pager, cell phone, email, fax, tin cans on a string, not to mention my commitment, tenacity, dedication and professionalism.

31 years ago (That's right, thirty one #@!%!! years ago!) I was recruited by... you guessed it... my buddy Leon! I worked to help build the original Lakeview location both physically and conceptually! That would be everything from managing dining rooms to delivering pizzas.

I'm hospitality personified!

On premise orders, off premise orders, rehearsal dinners, graduations, bar and bas mitzvahs, first communions, an occasional 5,000 person picnic and of course any and all holiday get togethers... yipes! Since we began this department, our service area has grown to over 100 square miles.

So when it's Party Time, at your place or ours, give us a call at 773-305-5555.

## BURTRANN

### THE LONELY I.T. GUY

If there is such a thing as *counter* corporate culture shock, I have it. In my job interview I said, "DSL"... they replied, "No MSG"... I said "Email," they said "We just learned how to use the fax machine"... I asked if I could get a better server, they replied "We're always looking for better servers!" I told them I loved lasagna and they said "you're hired"! They gave me an office and said "Computerize", which is no small feat as the computer system was more like a 21st century Rube Goldberg contraption. Not only do these folks not have a clue about computers, they don't want one... they're obsessed with serving you... and I couldn't be more pleased about that since the last *public* restaurant company that I worked for ran out of customers! Welcome!





# SUGAR.

Not Exactly Ultra-Hip Nouveau Indulgences... Actually Much Better!

## **CAKES BY... US!**

### **OUR ORIGINAL TIRAMISU.**

Lady Fingers Soaked in Coffee Liquor with Whipped Marscapone Cheese. This Italian Favorite Takes Guilt to a Delicious New High! 5.50

### **HOMEMADE CHEESECAKE**

Served with Strawberry or Chocolate Sauce or Both or Plain. 4.95

### **TURTLE CHEESECAKE**

Homemade Cheesecake Topped with Ghirardelli Chocolate and Caramel Sauces, Fresh Pecans and Whipped Cream. 5.95

### **DECADENT CHOCOLATE CAKE**

If You Crave a Big Fresh Piece of Chocolate with a Scoop of French Vanilla Ice Cream... You Need This! 5.95



We Suggest...

...You Share! 6.95

### **TURTLE SUNDAE**

Three Scoops of French Vanilla Ice Cream Topped with Caramel, Ghirardelli Chocolate, Whipped Cream and Chopped Nuts.

### **OREO ADDICTION**

Two Scoops of French Vanilla, One Scoop of Chocolate Ice Cream Topped with Oreo Cookie Crumbles, Ghirardelli Chocolate, Whipped Cream and Chopped Nuts.

### **CHOCOLATE BROWNIE CAKE SUNDAE**

Two Scoops of French Vanilla Ice Cream on Our Fresh Chocolate Brownie Cake Topped with Ghirardelli Chocolate, Whipped Cream and Chopped Nuts.

### **REESE'S PIECES**

Two Scoops of French Vanilla, One Scoop of Chocolate Ice Cream Topped with Reese's Pieces, Caramel, Whipped Cream and Chopped Nuts.

### **CHOCOLATE NUTTY!**

Three Scoops of Chocolate Ice Cream, Ghirardelli Chocolate, Lots of Pecans & Peanuts, Whipped Cream.

## **A LITTLE SUNDAE**

**JUST IN CASE YOU'RE  
GOIN' IT ALONE!**

Choose any of the Sundaes Above and We'll be Happy to Make a One Scooper! 3.50

## **ROOT BEER FLOAT**

**IT'S TIME TO REVIVE THIS  
SWEET 50'S THANG!**

Root Beer and 2 Scoops of French Vanilla Ice Cream Topped with Fresh Whipped Cream in a Huge Tumbler. 3.95

# NUTRITIONAL SCHIZOPHRENIA?

When it comes to eating well, we are inundated with an infinite amount of contradicting information. As chefs, we know good wholesome ingredients, as restaurateurs, we don't know our customer's heritage, lifestyle, age, gender, allergies, weight, personality, food sensitivities, blood type, general health... karma?! These factors make everyone's ideal diet as individual as a fingerprint. High fat, low fat, good fat, bad fat... we all need sustenance! Macrobiotic... complex carbs and plant protein? Atkins... lotsa meat protein with few carbs? A vegetarian diet might be for you, but what then is the purpose of bicuspid teeth if not to occasionally gnaw on a little beef and it's big time B vitamins, albeit a remarkable source of BGH. Pork is the new white meat, but Jewish and Muslim people aren't impressed, yet the Chinese covet it?

Whole grains! Avoid grains! Wheat is the staff of life, as well as our children's number one allergen. So follow the current mantra and "eat soy" - it lowers cholesterol, while shrinking the male brain and elevating estrogen in women. Ah, fear not, soy is cool provided it's fermented. Fish is a highly recommended protein, so what's a little heavy metal when you're talking about a perfect protein! By the way, how much protein does it take to turn on a computer? Shellfish is considered a delicacy by some and a scavenger to others, while leading the stats in anaphylactic shock! The incredible, edible egg is yet another perfect protein, providing you're talented enough to keep the yolk intact while cooking it or you're flirting with hypercholesterolemia - or is it statin mania? Dairy is BAD, yet Ghee butter has been a revered healthy food in India for 6,000 years and enjoying yogurt is a 2,500 year tradition - something about positive flora? Salt is frightening for some but if you're planning on staying alive, those balanced minerals are downright miraculous.



*Overwhelmed? Do you need a drink?* Red wine is good for circulation, but not transportation and water will keep you hydrated, while washing away your electrolytes and please be careful with coffee unless you have type A blood, then it's an elixir. Everyone knows green tea will keep some dis-eases away and it contains no tannins which is good... or bad?

The universal answer is digestion! An alkalizing raw food diet is utopic because of the live enzymes... of course if you're pestered by pesticides, you'll need a second job to afford "certified" organic while macro mama says that cooked foods are more centered and better for digestion providing you've got that yin/yang thang going on. Still, there are those who believe proper food combining is the secret to digestion, leaving one amazed at how disciplined the caveman must have been to eat protein in the morning, carbs at night and fruits by themselves!

Finally, if these doctrines don't work, there are those who surrender to divine intelligence while chewing their food and counting their blessings.

## NO FRANKENFOODS!

After 55 years, profit is not our God... it's the grade. We have no investors, no business loans, no franchisees and no one to answer to but our conscience and our customers. We refuse to serve the typical chain restaurant's *immutable swill* prepared with an eternal shelf life by commercial food scientists. At the same time, you'll never confuse our foods with the punitive fare of starving health freaks!

It's irresponsible of us as restaurateurs to argue that diet is purely a matter of *consumer* responsibility, since we're producing a finished food and the *consumer* often has no idea what they're truly *consuming*. In the interest of humans, we acknowledge our responsibility as a family owned restaurant company by addressing food quality concerns with wholesome recipes of yesteryear... Like: Completely Organic Vegan Minestrone, Fer Real Chicken Soup, Non GMO Tomato Sauces, a Plethora of Vegan and Vegetarian Dishes, Natural Lemonade, Herbal Teas, Organic Tofu, Tons of Fresh Fruits and Veggies, Olive Oil and Balsamic Blends, Filtered Water in our Homemade Sauces and Dressings, Whole, Fresh, Hormone Free Chicken, Dairy Free Breads, All Natural Turkey and N.Y. Strip Steak, Pure Sea Salt in our recipes *and* on our tables, Zero MSG, no freaky lard and most importantly, we serve our real fattening Turtle Sundaes without judgement.

We intend to embrace simple common sense in an effort to continually improve the healthfulness of our menu by demanding accountability from our suppliers and utilizing our *state of the art central kitchen* that prepares 81 honest, homemade foods from scratch with, at last count, 952 ingredients! Our Grandmother, Leona, would be proud... if not braggadocious!