

## DINNER MENU

CHEFS CLARK FRASIER AND MARK GAIER  
Chef d' Cuisine Wallace Christopher

### FROM THE ANTIPASTI BAR

\*Grand Trencher of Cured Meat and Cheese 36  
chef's selection of accoutrements . pickles

Select Four Artisan Cheeses . House Cheese Bread .  
Accoutrements 20

Select Four Artisan Meats . House Cheese Bread .  
Accoutrements 21

House made Burrata . Grilled Bread . Accoutrements 13

### SALAD & SOUP

Leonardo's Notebook Salad . Garlic . Fennel . Lettuces .  
Torn Herbs . Herb Vinaigrette 12

Watercress & Farmers Cheese Salad 14

Spit Roasted Chicken Salad . Prosciutto . Pine Nuts .  
Raisins . Butter Lettuce . Grapes .  
Balsamic Vinaigrette 13

Artichoke Soup . Olive Oil Focaccia Croutons 10

### SMALL PLATES FROM THE HEARTH

Oven Baked Crepes . Gorgonzola Dolce Stuffing .  
Arugula 13

\*Poached Farm Egg . Roasted Vegetables .  
Grilled Bread 12

House made Cheese Bread 5

### PIZZA AND CALZONE

"Spianata" . Braised Artichoke . Basil . Herb Ricotta 13

Old Style Calzone . Ricotta . Pine Nuts . Raisins . Spinach .  
Petite Salad 14

M.C. Pizza . Grapes . Fennel . Mozzarella Curd . Arugula 12

\*Schiacciatta . Walnuts . Pancetta . Farm Egg 13

Leonardo's Pizza . Basil Pesto 12

### HAND CRAFTED PASTA'S

All of our pasta in hand crafted by our culinary team,  
utilizing historical recipes

From the Banquets of Cosimo di Medici,  
Grand Tortellini and Meat Torta 28

Tagliatelle Bolognese . Parmesan Full 24 Half 14

\*M.C. Tagliatelle . Guinea Hen . Oranges . Cipollini Onion  
Almonds . Lacinato Kale . Pecorino Full 25 Half 15

Spit Roasted Suckling Pig . House Sausage . Shelling Bean  
Macaroni . Farm Egg . Parmesan Full 26 Half 16

Lasagna from the Borgia Table Full 22 Half 15

### SIDE DISHES

Creamed Spinach . Almonds . House Spice Blend 8

Grilled Endive . Radicchio . Garlic . Parmesan 7

Onion Braised Pole Beans . Clove . Mortadella 8

Brick Oven Brussels Sprouts . Pancetta . Shallot 7

Aquidneck Honey Glazed Winter Carrots 5

Polenta Fries 5

### FISH

\*Grilled Yellowfin Tuna . Yellow Sauce .  
Preserved Oranges 28

East Coast Sole . Onion . Raisin Sauce 27

Brochette of Block Island Swordfish . Bay Leave .  
Orange . Rosemary . Pomegranate 26

### MEAT

\*Hearth Braised Chicken . Apricots . Figs . Dates .  
Almond 21

Braised Veal Shank . Caramelized Onion Sauce 32

\*Archer Farms Tenderloin . Roasted Vegetable Sauce 38

\*Spit Roasted Heritage Chicken . Nutmeg . Prosciutto .  
Lemon 25

\*Leonardo's Veal Burger . Fontina Cheese . Prosciutto .  
Golden Raisin Mostarda . Polenta Fries 19

\* These items are cooked to order, undercooked or raw. The Commonwealth of  
Massachusetts suggests consuming raw or undercooked meats, poultry, shellfish or  
eggs may increase your risk of food borne illness

## BREAKFAST MENU

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### BEGINNINGS

Grapefruit Sections . Aperol . Mascarpone . Maple 8

Narragansett Yogurt Parfait . Aquidneck Honey Granola .  
Red Wine & Rosemary Poached Grapes 10

Arrows Prosciutto . Mission Fig . Red Wine Syrup . Arugula 12

Organic Maine Grown Oatmeal .  
Massachusetts Cranberries . Brown Sugar 11

Seasonally Selected Fruit . Narragansett Yogurt .  
Tarragon Syrup 10

Assorted Dry Cereal . Seasonal Berries or Banana's .  
Choice of Milk 9

### CLASSICS

Artisan Bakers Basket . Juice and Coffee 12

\*Two Farm Eggs Any Style . Breakfast Potatoes .  
Choice of Bacon . Ham or Sausage . Toast 16

\*Design Your Own Omelet (choose three options) 14  
Ham . Bacon . Sausage . Pancetta . Spit Roasted Chicken  
Leeks . Onions . Peppers . Mushrooms . Spinach . Tomato . Olives  
Swiss . Feta . Cheddar . Fontina . Mozzarella . Gorgonzola Dolce  
Add Native Lobster or Jonah Crab 5

\*Eggs Benedict . Iggy's English Muffin .  
House Canadian Bacon . Farm Egg . Hollandaise 16

Classic Buttermilk Pancakes . Whipped Vermont Butter .  
Pure Maple Syrup 10

### SIGNATURES

Egg White Frittata . Heirloom Tomato . Spinach . Fennel 15

\*Lobster Benedict . Prosciutto . Crisp Polenta . Farm Egg .  
Tarragon Hollandaise 18

Meyer Lemon Ricotta Pancakes . Local Honeycomb .  
Huckleberry Jam 13

French Toast "Panettone" Style . Cinnamon & Clove Maple  
Syrup 14

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House Cured Atlantic Coast Salmon .  
Classic Accoutrements . Bagel . Cream Cheese 12

\*M.C. Four Cheese Bread . Poached Farm Egg .  
House Italian Sausage 16

*MARKET CART \$5 Each*

*Taleggio & Marjoram "Deviled Eggs"*  
*Herbed Lentil Salad . Hard Cooked Egg . Toast*  
*Marinated Lima Bean Salad*  
*Spiced Forest Mushroom Salad*  
*Marinated Olives . Coriander . Fennel . Citrus*  
*Maple Brook Burrata*  
*Roasted Pears . Prosciutto*  
*Cured Ham . Orange . Onion Salad*

*POTTED MEATS & PATÉ'S \$5 Each*

*Archer Farms Pork*  
*Smoked Duck*  
*Chicken Liver*  
*Archer Farms Head Cheese*

*ARTISAN CURED MEATS \$6 Each*

*Arrows Prosciutto*  
*Olli Salame Toscano*  
*Olli Lardo*  
*Olli Wild Boar Salame*  
*Archer Farms Porchetta*  
*Speck Americano*

*ARTISAN CHEESE \$5 Each*

*Spinoza Buffalo Milk Mozzarella*  
*Gorgonzola Dolce (cow)*  
*Tallegio (cow)*  
*Marzolino Rosso del Chianti (sheep)*  
*Ubrico (cow)*  
*Toma de la Rocca (cow, sheep, goat)*  
*Provolone Mandarone (cow)*  
*24 Month Parmigiano Reggiano (cow)*

*CURED . POTTED . PICKLED \$3 Each*

*Seasonal Fruit Mostarda*  
*Spiced Pear Preserve*  
*Fig – Sherry Jam*  
*Sweet Caraway Pickles*  
*Pickled Market Vegetables*  
*Red Wine Pickled Onions*  
*Pickled Brown Mustard Seed*

*Grand Trencher of Cured Meat and Cheese 39*  
*select two options from each category*

*Select four artisan cheeses . house cheese bread .*  
*accoutrements 19*

*Select four artisan meats . house cheese bread . accoutrements 20*

*House made Burrata . Grilled Bread . Accoutrements 13*

*RISTORANTE & BAR*

