

APPETIZERS

706 ROLLS

SERVED WITH GARLIC BUTTER OR MARINARA
HALF DOZEN 3.95 DOZEN 6.95

CRAB CAKES 6.95

HUMMUS & SEEDED FLATBREAD 5.50

SHITAKE MUSHROOMS

ORGANIC, LOCALLY GROWN SHITAKE MUSHROOMS
SAUTÉED IN A GINGER TERIYAKI SAUCE 6.95

SALMON MOUSSE

CURED SALMON, MINCED RED ONION, DILL,
AND SEEDED FLATBREAD 7.95

MUSSELS

A POUND OF PRINCE EDWARD ISLAND MUSSELS
IN A GARLIC WHITE WINE CREAM SAUCE.
SERVED WITH ROLLS 8.95

CEDAR KEY LITTLE NECK CLAMS

IN A SUNDRIED TOMATO GARLIC
WHITE WINE BROTH 9.95
SERVED OVER LINGUINE 12.95

GRILLED SEAFOOD SKEWERS

JUMBO SHRIMP 5.95
YELLOW FIN TUNA 5.95
DEEP SEA SCALLOPS 5.95
PLATTER OF ANY THREE 16.95

SALADS

SALADS CAN BE SERVED WITH YOUR CHOICE OF:
CHICKEN 4.95 SHRIMP 5.95 TUNA 5.95

CAESAR

706 SIGNATURE SALAD. HEARTS OF ROMAINE
TOPPED WITH HOMEMADE CROUTONS AND
OUR CLASSIC CAESAR DRESSING.
SMALL 5.95 LARGE 9.95

GARDEN

TUSCAN BEANS, ALFALFA SPROUTS, CUCUMBER,
TOMATO, RED ONION AND CALAMATA OLIVES.
SERVED WITH ONE OF OUR SPECIALTY DRESSINGS:
DIJON-VINAIGRETTE, GORGONZOLA-DILL,
OR MISO-GINGER 3.50

VEGETABLE LOVER'S

PEPPERS, BROCCOLI, CAULIFLOWER, MUSHROOMS,
SPROUTS, ARTICHOKE HEARTS, FETA CHEESE AND
OUR BAKED CROUTONS ON RED AND GREEN LEAF
LETTUCE, WITH BALSAMIC VINAIGRETTE
SMALL 5.95 LARGE 9.95

ORGANIC

ORGANIC GREENS TOPPED WITH GOAT CHEESE,
SUN-DRIED CRANBERRIES AND PUMPKIN SEEDS.
SERVED WITH RASPBERRY VINAIGRETTE
SMALL 5.95 LARGE 9.95

SOUPS

SPICY BLACK BEAN

PUREED BLACK BEANS, GARLIC, CUMIN, AND
VEGETABLE STOCK. SERVED WITH SEEDED
FLATBREAD 3.95

CRAB BISQUE

SAVANNAH SHE-CRAB STYLE WITH SHERRY
AND COCONUT MILK 6.50

LIVE JAZZ

MONDAYS @ 6:30 PM
THURSDAYS @ 7:30 PM

LEONARDOS706.COM

CALIFORNIA PIZZAS

NEW YORK CHEESE

SAN MARZANO TOMATO SAUCE, FONTINA, MOZZARELLA 9.95
WITH PEPPERONI 10.95

MONDO CHEESE

GORGONZOLA, FONTINA, SMOKED GOUDA, MOZZARELLA
AND ROMANO, PLUM TOMATOES AND FRESH BASIL 10.95

LOTTA TOMATA

MOZZARELLA AND FONTINA, DICED PLUM TOMATOES, AND
FRESH BASIL 10.95

BLACKENED TUNA

PAN SEARED TUNA, LEMON, OLIVE OIL, DICED TOMATOES,
RED ONIONS, SCALLIONS AND MOZZARELLA 14.95

BBQ CHICKEN

SMOKY SWEET BBQ CHICKEN BREAST, RED ONIONS,
GREEN, YELLOW AND RED PEPPERS, MOZZARELLA
AND SMOKED GOUDA 12.95

BIG LEO

PEPPERONI, SPICY ITALIAN SAUSAGE, FRESH ROASTED FENNEL,
PLUM TOMATOES, FONTINA AND MOZZARELLA 12.95

ASPARAGUS AND ARTICHOKE

GRILLED ASPARAGUS, ARTICHOKE HEARTS, RICOTTA,
MOZZARELLA, AND FONTINA 12.95

SALMON LOVER

SALMON, RED ONIONS, CAPERS, CAVIAR, CREAM CHEESE
AND FRESH DILL 14.95

THAI

HOISIN SAUCE, SHITAKE MUSHROOMS, RED AND YELLOW PEPPERS,
SCALLIONS, PEANUTS, MUNG SPROUTS AND MOZZARELLA 10.95
TOFU 2.95 CHICKEN 3.95 SHRIMP 3.95

PESTO

FRESH BASIL, OLIVE OIL, AND SUNDRIED TOMATOES 10.95
CHICKEN 3.95 SHRIMP 3.95

ENTREES

ENTREES ARE SERVED WITH SEASONED GRILLED ASPARAGUS

CHICKEN MONA LISA

CHICKEN BREAST STUFFED WITH RICOTTA FILLING, BAKED AND
TOPPED WITH MARINARA OVER ANGEL HAIR PASTA 16.95

BLACKENED GROUPE

FLORIDA GROUPE, PAN SEARED, SERVED WITH A ROASTED
RED PEPPER CREAM SAUCE OVER ANGEL HAIR PASTA 20.95

SCOTTISH SALMON

SCOTTISH SALMON WITH A DIJON DILL CREAM SAUCE.
SERVED GRILLED OR BLACKENED OVER ANGEL HAIR PASTA 17.95

GROUPE FRANÇAIS

FLORIDA GROUPE SAUTÉED IN CLARIFIED BUTTER, CRUSTED
AND FINISHED WITH MINCED GARLIC, PARSLEY AND WHITE WINE
OVER ANGEL HAIR PASTA 19.95

YELLOWFIN TUNA PONZU

YELLOWFIN TUNA ENCRUSTED WITH BLACK AND WHITE
SESAME SEEDS. SERVED WITH COCONUT JASMINE RICE
AND PONZU SAUCE 19.95

PACIFIC RIM SCALLOPS

TERIYAKI GLAZED GRILLED SCALLOP SKEWER AND SHITAKE
MUSHROOMS SERVED OVER COCONUT JASMINE RICE 15.95

NEW ZEALAND LAMBCHOPS

ENCRUSTED WITH GORGONZOLA CHEESE, SAUTEED
SPINACH AND A PORT WINE REDUCTION, SERVED
WITH MASHED POTATOES 15.95

FILET MIGNON

HARRIS RANCH TENDERLOIN DUSTED WITH CRUSHED PEPPERCORNS,
PAN SEARED AND SERVED WITH MASHED POTATOES 24.95

PASTAS

CHICKEN GORGONZOLA

BOWTIE PASTA WITH CHICKEN,
BROCCOLI AND PECANS IN A
GORGONZOLA CREAM SAUCE 15.95

ARUBA

ANGEL HAIR PASTA WITH AVOCADO
AND TOMATOES IN A TARRAGON
WHITE WINE SAUCE 10.95

ADD:

CHICKEN 4.95 SHRIMP 5.95 SCALLOPS 5.95

AGAVE

LINGUINE IN A ZESTY JALAPEÑO SALSA, PEPPERS,
MUSHROOMS, AND RED ONIONS SAUTÉED WITH
TEQUILA CREAM SAUCE 10.95

ADD:

CHICKEN 4.95 SHRIMP 5.95 TOFU 2.95

SAUSAGE, PEPPERS AND ONIONS

PLUM TOMATO MARINARA WITH LINGUINE
AND BASIL CHIFFONADE 12.95

SALMON

SCOTTISH SALMON WITH SPINACH FETTUCCINE,
A DIJON DILL CREAM SAUCE AND FINISHED WITH
A SOUR CREAM AND CAVIAR GARNISH 15.95

MADAGASCAR

LINGUINE IN A PEPPER BRANDY TOMATO
CREAMY SAUCE WITH CAPERS 10.95

ADD:

CHICKEN 4.95 GROUPE 5.95
SHRIMP 5.95 SCALLOPS 5.95

SEAFOOD

POACHED SHRIMP, SCALLOPS AND MUSSELS ON A
BED OF SPINACH FETTUCCINE, SERVED WITH A
WHITE WINE CREAM GARLIC SAUCE 16.95

BOTTICELLI

ROSEMARY AND WALNUT ENCRUSTED CHICKEN
BREAST ON LINGUINE WITH MUSHROOMS IN OUR
RICH SMOKED GOUDA CREAM SAUCE 15.95

706 BOUILLABAISSE

POACHED MUSSELS, CLAMS, SHRIMP, SCALLOPS
AND GROUPE IN A TOMATO, GARLIC, AND
WHITE WINE BROTH OVER LINGUINE 15.95

TOFU STIR FRY

YELLOW PEPPERS, RED ONIONS, MUSHROOMS, AND
BROCCOLI IN A GINGER SOY SAUCE WITH PASTA
OR COCONUT JASMINE RICE 10.95

PUTANESCA

LINGUINE WITH OUR SPICY MARINARA SEASONED
WITH ANCHOVIES, CAPERS, GARLIC AND
CALAMATA OLIVES 10.95

ADD:

CHICKEN 4.95 SHRIMP 5.95 SCALLOPS 5.95

BEVERAGES

SODA 1.95

ICED TEA 1.95

EVIAN BOTTLED WATER 4.50

SAN PELLEGRINO SPARKLING WATER 4.50

18% GRATUITY ADDED FOR PARTIES OF 6 OR MORE
\$15 CORKAGE FEE \$2 PER SLICE CAKEAGE FEE

SUNDAY BRUNCH

FEATURING OUR INTERNATIONAL BUFFET
10:30 AM - 3 PM

PRIVATE/GROUP DINING AVAILABLE

Leonardo's
706
Dinner and Cocktails

Family owned and operated, 706 has been part of
the Gainesville landscape since 1973.

We are dedicated to using the freshest locally grown ingredients
in our food and promoting artists in the local community.

706 combines California and Mediterranean cuisine and
maintains a friendly neighborhood tradition.

We hope you enjoy, *Steve, Sandy, Mark and Aaron*