

da Leonardo
CUCINA ITALIANA

*ENGLISH
MENU*

ANTIPASTI

Bruschette

Toasted wholemeal bread with smoked salmon, cream cheese mousse flavoured with lime, cappers and extra virgin olive oil

€5,90

Zuppa del Giorno Gratinate

Soup of the day

€5,90

Involtini di Melanzana

Aubergine rolls stuffed with Scamorza Affumicata, Prosciutto and basil, baked with tomato sauce, crusted with parmesan

€6,90

Crespelle di Verdure

Crepes from corn flour filled with vegetables, cream cheese, and Scamorza Affumicata

€7,90

Funghi Trifolati

Wild mushrooms sautéed in garlic oil, fresh thyme, finished with Pinot Grigio

€7,90

Buratta

Fresh Buratta mozzarella filled with sun-dried tomato pesto, flavoured with crushed Pistachios

€9,90

Frutti di Mare alla Marinara

Mussels and clams steamed in garlic oil, chili, cherry tomatoes, finished with Grecanico wine

€9,90

Trance di Lasagne al Salmone

Rolls of fresh lasagna sheets, stuffed with smoked salmon, cream cheese, caviar and dill

€10,90

Freshly baked homemade bread bites with flavoured extra virgin olive oil: €0,90 / person

INSALATE

Insalata di Stagione

Mixed green salad, cherry tomatoes, parmesan flakes and balsamic cream

€7,90

Insalata di Funghi Freschi

Baby rocket and baby spinach with fresh mushrooms marinated in balsamic vinegar, garlic, covered with parmesan mesh

€8,90

Verdure Bollite

Mixed steamed vegetables with apple cider vinegar and bacon sauce

€7,90

Barbabietole al Gorgonzola

Baby rocket, beetroot marinated in garlic oil, walnuts and Gorgonzola dressing

€9,90

Insalata di Salmone

Mixed green salad, smoked salmon, orange fillet, fresh onion and orange sauce

€9,90

Caesars

Mixed green salad with chicken fillet, bacon chips, pine nuts, cherry tomatoes, croutons, parmesan and Caesars dressing

€10,90

Caprese di Bufala

Bufala mozzarella, cherry tomatoes, basil pesto

€10,90

Insalata di Bresaola

Mixed green salad with dried figs, pomegranate, Bresaola and fig-flavoured balsamic sauce

€10,90

All our salads are served with extra virgin olive oil

PIZZA

Margherita

Tomato, mozzarella, fresh oregano

€6,90

Contadina

Aubergines, peppers,
fresh mushrooms and courgettes

€7,90

Carne Macinata

Minced meat, onion

€7,90

Diavolo

Spicy Italian sausage,
chili peppers, cherry tomatoes

€9,90

Mista

Ham, salami, fresh mushrooms,
green pepper

€9,90

Affumicata

Scamorza Affumicata (smoked Italian Cheese)
bacon and aubergines

€9,90

Baby Patata e Olio di Tartufo

Cream cheese, fresh herbs,
Scamorza Affumicata (Italian smoked cheese),
baby potato and truffle oil
without tomato sauce

€9,90

Tartufata

Variety of wild mushrooms
and truffle sauce

€9,90

Greca

Feta cheese, olives, green peppers,
tomatoes, onions, fresh oregano

€10,90

Prosciutto crudo rucola

Prosciutto, baby rocket,
parmesan flakes

€10,90

Bufalina

Buffalo sausage and an egg

€11,90

Cruda

Tomato sauce only base, dressed with Bresaola,
baby rocket, fresh buffalo mozzarella, cherry
tomatoes and extra virgin olive

without mozzarella cheese

€11,90

Gorgonzola e Fichi

Gorgonzola, dried figs, baby rocket, Bresaola
walnuts and balsamic cream

without tomato sauce

€11,90

Uovo e Prosciutto

Olives fillet, an egg, courgettes and Prosciutto

€11,90

*All our pizzas have
tomato sauce and mozzarella cheese*

PASTA

Spaghetti all' Aglio-Olio Peperoncino

Extra virgin olive oil, garlic, chili pepper

€6,90

Spaghetti alla Carbonara

Pancetta Affumicata, egg,
parmesan, black pepper

€7,90

Penne alla Vodka

Crème fraîche, tomato sauce,
bacon and vodka

€7,90

Penne al Pesto di Basilico

Basil pesto, cherry tomatoes

€7,90

Linguine al Salmone

Smoked salmon, spring onion, garlic
caper pesto, with Pinot Grigio wine

€9,90

Linguine al Pollo e Spinaci

Chicken fillet, baby spinach,
bacon, garlic, sun dried tomatoes, tarragon

€10,90

Linguine di Mare

Mussels and clams in garlic olive oil, chili and
tomatoes, finished with Grecanico wine

€13,90

Gnocchi al Gorgonzola e Pere

Gorgonzola sauce, pear, fresh onion,
Prosciutto, walnuts

€9,90

PASTA FRESCA

Garganelli Pasticciata

Bolognese sauce and crème fraîche

€9,90

Garganelli alla Leonardo

Speck, selection of wild mushrooms
thyme, crème fraîche and garlic

€9,90

Pappardelle al Tartufo e Funghi

Truffle cream, variety of wild mushrooms

€10,90

Pappardelle al Zuca e Pancetta

Crispy Pancetta, pumpkin
chili and rosemary

€10,90

Pappardelle al ragu di Cinghiale

Red sauce and wild boar ragù

€13,90

Ravioli Verde al Burro e Salvia

Filled with spinach
cream cheese and parmesan
topped with butter sauce flavoured with sage

€11,90

Ravioli di Marroni e Porcini

Filled with chestnuts, Porcini mushrooms
cream cheese and parmesan
topped with wild mushroom sauce and thyme

€12,90

Tortelli di Zucca al Burro e Salvia

Filled with pumpkin
cream cheese and parmesan
topped with pumpkin sauce

€11,90

*Pappardelle, Ravioli, Tortelli
are handmade!*

CARNE

Pollo al limone

Chicken fillet with lime sauce, garlic
fresh herbs and sweet red pepper
served with mashed pumpkin

€12,90

Saltimbocca alla Romana

Pork scallops with crusted Prosciutto, garlic
wine sauce, flavoured with sage
served with mashed pumpkin

€12,90

Filetto di Salmone

Fresh salmon fillet with lime sauce
served with roasted cherry tomatoes

€13,90

Tagliata di Manzo con Parmigiano e Rucola

Thin slices of beef Rib eye with parmesan
mousse, and orange flavoured balsamic cream
served with baby rocket

€14,90

All deserts are handmade!

RISOTTO

Risotto al Gorgonzola

Gorgonzola, black raisins, walnuts
green apple and sage

€12,90

Risotto con Pollo e Pancetta

Risotto with chicken, pancetta,
Mascarpone cheese and chilli pepper

€13,90

Risotto ai Frutti di Marre

Seafood risotto with prawns, mussels, clams,
spring onion and cherry tomatoes
flavoured with fennel

€14,90

DOLCE

Musse Cioccolato

Dark chocolate mousse, flavoured with Gin,
topped with mascarpone cream

€3,90

Sorbetto al Limone

Sorbet from bio lemon
and caramelised lemon zest

€3,90

Tiramisù

Creamy Italian desert with ladyfinger biscuits
flavoured in espresso coffee

€4,90

Cheesecake

Cheesecake in a biscuit base with mascarpone
cinnamon flavoured lime, garnished with
handmade Crimson jam

€4,90

BIRRE

Kaiser draught 0,5lt	€4,50
Kaiser draught 0,3lt	€3,00
Becks without alcohol 0,33lt	€3,50

Birra del Borgo My Antonia 0,33lt €4,50
An Imperial Pilsner with 7.5% alcohol by microbrewery Birra del Borgo. Excellent aroma and flavours for a unique experience.

Birra del Borgo Re Ale 0,33lt €4,50
A genuine amber Pale Ale 6.4% alcohol with hops and intense aroma of citrus and pepper.

Birra del Borgo Re Ale Extra 0,33lt €4,50
Indian Pale Ale 6.4% alcohol. A version of Re Ale with 3x more hops and aroma. An explosion of flavours with mild bitterness!

Birra del Borgo Genziana 0,33lt €4,50
A 6.2% alcohol Spiced Ale beer infused with gentian root. The first taste, leaves a touch of honey, followed by root flavours, pepper and citrus. The aftertaste is delicate and persistent!

Birra Menabrea Bionda 0,33lt €4,00
Lager beer from the microbrewery Menabrea. It has 4.8% alcohol and is prepared with water from the Alps, malt, corn and hops. Characteristic of slightly fruity aroma.

Birra Menabrea Ambrata 0,33lt €4,00
A red beer Menabrea with intensity and rich flavour. It has 5% alcohol and is made from malt, corn and hops.

Birra Aromatizzata Al Tartufo 0,33lt €8,50
Pils 5.6% vol, unfiltered and unpasteurised beer, fermented in the bottle. Made with Nocera Umbra's waters, spring barley malt from Italian crops, Saaz hops and yeast. Flavoured with truffle extract .

BIBITE

Orange Fanta 0,25lt	€1,90
Lemonade Fanta 0,25lt	€1,90
Coca Cola 0,25lt	€1,90
Coca Cola Light 0,25lt	€1,90
Pink Grapefruit Soda 0,20lt	€2,50

Still Bottled Water 1,00lt	€2,00
Acqua Panna Still Water 0,75lt	€3,00
San Pellegrino 0,25lt	€2,50
San Pellegrino 0,75lt	€4,00

Limoncello	€2,00
Grappa	€3,00
Fernet Branca	€3,00
Averna Amaro Siciliano	€3,00

Haig Scotch Whisky	€6,00
Stolichnaya Premium Vodka	€6,00
Gordon's London Dry Gin	€6,00
Havana Añejo Reserva	€6,00

Espresso	€1,50
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APERITIVO

Bellini	€6,00
Prosecco, peached pure	
Aperol Spritz	€7,00
Prosecco, Aperol and a splash of soda	

SFUSO - 250ml

House Wine

White	€3,50
Rosé Semi-Sweet	€3,50
Red Bio	€3,50

BENVENUTI

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BUON APPETITO

RESTAURANT MANAGER: PETALIDIS ALEXANDROS
ALL PRICES INCLUDE VAT AND MUNICIPAL TAXES