

leonardo

Italian Restaurant

Antipasti / Appetizer

Tartare Di Manzo con Crema di Patate Dolci, Uova di Quaglia e Tartufo Stracciatella^(D,E)

Beef Tartare with Sweet Potato Cream, Quail Egg and Truffle Stracciatella

65

Salmone Cotto a Bassa Temperatura con Salsa Tonnata^(F,D,E)

Slow Cooked Salmon with Tuna and Capers Mayonnaise

65

Polpo Doppia Cottura con Crema di Patate, Maionese e Riso Crocante^(F,C,E,D)

Double Cooked Octopus, Potato Cream, Mayonnaise and Crispy Rice

75

Burrata con Brunoise di Pomodori e Pistacchio^(D,V,N)

Fresh Burrata with Brunoise Heirloom Tomato and Pistachio

74

Fritto Misto di Mare e Verdure con Maionese e Marmellata di Pomodori Verdi^(SF,F,G,D)

Deep-fried Prawns, Calamari, Carrots, Zucchini, and White Radish

74

Parmigiana di Melanzane^(VG,D)

Baked Egg Plant with Tomato sauce & Parmesan Cheese

65

Antipasto All'Italiana^(D,G)

Mixed Italian Cold Cuts and Cheese

75

Salad

Insalata di Rucola con Pomodorini e Parmigiano^(V,D)

Fresh Rocket Salad with Cherry Tomatoes and Parmesan Cheese

45

Insalata di Tonno^(F)

Fresh Mesclun Greens and Seasonal Salad, with Tuna Chunks in Olive Oil, Onions, Olives and Cherry Tomato

55

Zuppe

Zuppa Ceci e Porcini^(V)

Chickpeas Soup and Porcini Mushroom

70

Brodetto di Pesce e Pane Croccante all'Aglio e Limone^(CS,F,G,C)

Authentic Italian Seafood Soup, Crunchy Garlic, and Lemon Bread Croutons

75

(S)- Seafood, (P)- Peanuts, (SB)-Soybeans, (N)-Nuts,(F)-Fish, (E)-Eggs (SS)- Sesame Seeds, (D)-Dairy, (G)- Gluten, (C)-Celery, (MD)-Mustard,
(SD)- Sulphur Dioxide,(CS)- Crustaceans,(V)-Vegetarian, (VG)- Vegan, (A)- Contains Alcohol, (CH) - Chicken

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All Prices are inclusive of 10% service and 7% Municipality Fee & 5% VAT

Pasta & Risotti

Ravioli d'Anatra con Crema di Zucca, Salsa al Gorgonzola e Foglie di Cavolo (E,D,G,C)

Duck Ravioli, Pumpkin Cream, Gorgonzola Sauce and Kale

85

Spaghetti Alle Vongole con Scorza Limone (F,G,A)

Spaghetti, Fresh Clams, and Lemon Zest

85

Gnocco Alla Sorrentina con Pomodoro e Stracciatella Di Bufalo (G,D,E)

Signature Homemade Potato Gnocco, Cherry Tomatoes and Stracciatella Cheese Bufalo

75

Rigattoni Alla Carbonara (E,D,G,A)

Artisan Rigattoni, Cured Beef Pancetta, Pecorino Romano

85

Pasta Casareccia Al Ragù Di Polpo (G,F,C)

Fresh Casareccia Pasta with Octopus Ragout

85

Tonnarello Cacio e Pepe con Spuma di Parmigiano (G,D)

Fresh Tonnarello Pasta, Pecorino Cheese and Black Pepper with Parmesan Foam

79

Tagliatelle con Pollo, Porcini Mushroom e Parmigiano (G,D,E,C)

Fresh Egg Tagliatelle Pasta with Chicken, Porcini Mushroom and Parmesan Cheese

79

Pasta Linguine con Misto di Mare e Pomodori (SF,F,G)

Linguine Pasta with Mixed Seafood and Cherry Tomatoes

89

Bucatini Amatriciana (G,C,D)

Bucatini Pasta with Cured Beef Panceta, Tomato Sauce and Pecorino Romano

85

Risotto Funghi (D,V)

Acquarello Rice with Porcini and Portabello Mushrooms

89

Spaghetti Bolognese con Spuma Di Parmigiano Reggiano (G,D,A,C)

Spaghetti Pasta with Beef Ragout with Parmesan Foam

79

Plin Gorgozola con Crema di Zucca e Funghi Croccante (G,D,E)

Fresh Stuffed Pasta with Gorgonzola, Pumpkin Cream and Fried Mushroom

79

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Pizza

Our Pizza are made your order using the best seasonal ingredients and House made sauce

Pizza Margherita con Mozzarella di Bufala (V,G,D) 70
Tomato Polpa,Buffallo mozzarella and fresh basil

Pizza La burratina (V, G, D) 70
Tomato Polpa,fresh Buratta,cherry Tomato ,fresh basil

Pizza Di Mare (CS,D,G,F) 80
Tomato Polpa,mix seafood,smoked salmon,bocconcini mozzarella di bufala

Pizza rucola e Bresaola (D,G) 80
Tomato Polpa,Bresaola,parmigiano grana Padano,Rocket salad,cherry tomato and Olio
Lemon Grass

Pizza Alla Diavola (D,G) 75
Tomato Polpa,Red Onion ,olives,mozzarella and spianata spicy salami

Pizza Friarielli (D,G) 75
Mozzarella,olives,smoked bacon,sundried tomato and pecorino romano

Pizza Corni (D,G,V) 80
Mozzarella,Buffallo Ricotta,Mushroom porcini and truffle oil

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Secondi / Main Course

Branzino Al Cartoccio ^(F)	145
Seabass with Mediterranean Sauce Baked in Foil	
Salmone con Crema di Porro e Patate con Insalata di Finocchio e Arancia ^(F,D)	159
Salmon with Leeks and Potato Cream with Fennel and Orange Salad	
Merluzzo Nero con Topinambur Pure e Ragu Di Porcini ^(F,D)	179
Black Cod with Jerusalem Artichoke Puree and Porcini Ragout	
Filetto Di Manzo con Porcini e Puree di Patate ^(D)	175
Roast Grain Fed Tenderloin of Beef, Porcini Mushroom and Mashed Potatoes	
Tagliata Di Manzo "Wagyu" Ribeye con Rucola, Pomodori e Scaglie Di Parmigiano ^(D)	210
"Wagyu" Beef Ribeye Tagliata, with Rocket Leaves, Cherry Tomato and Shaved Parmesan Cheese	
Pollo Alla Cacciatora ^(CH,C)	149
Sous Vide Chicken , Tomatoes Sauce, Olives,Capers and Rosemary	

Contorni / Side dish

Patate Novelle Arrosto ^(V,D)	25
Roasted Baby Potatoes	
Spinaci Saltati ^(VG)	25
Sauteed Fresh Spinach	
Pure di Patate ^(V,D)	25
Mashed Potatoes	
Asparagi ^(V)	25
Asparagus	

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Timeless Italian cuisine, taken back in time

DO L C I

Desserts

Panna Cotta con Puree di Fragole e Frutti di Bosco (D)

Panna Cotta with Strawberry Puree and Mixed Berries

45

BABA AL RUM CON CREMA CHANTILLY ALLA VANIGUA (A, D, E, G.)
Three Rum Sponge cake with Vanilla Chantilly

45

Tiramisu (D, E)

Classic Italian Tiramisu

45

Ice Cream

30

Lemon Sorbet

30

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LIQUEURS

Baileys Original

40

Drambuie

40

Frangelico

40

Sambuca Vaccari

40

Southern Comfort

40

GRAPPAS

Amaro Nonino

45

Moscato Nonino

50

ITALIAN DIGESTIVE

Limoncino, Bottega

55

Amaro Averna

60