

LEOLA

by scott conant

Breads

- FOCACCIA "BARESE" baby tomato, broccoli rabe pesto, garden herbs 17
STROMBOLI genoa salami, smoked mozzarella, confit tomato 21

LEOLA ANTIPASTO imported charcuterie and cheeses served
with olive oil crackers, olives, almonds & traditional accompaniments
for two 26 // for four or more 38

Spuntini

- OSSETRA CAVIAR CANNOLI crème fraîche, shallots, lemon zest 58
MOM'S STUFFED PEPPERS pappa al pomodoro 22
ARANCINI mozzarella, tomato, fontina fonduta 24
ROASTED SHRIMP stewed tomatoes & calabrian chili butter 36

Antipasti

- INSALATA DI MARE lobster, octopus, shrimp, lemon vinaigrette, tomato conserva 39
ENDIVE CAESAR little gem, radicchio, garlic mollica, black truffle dressing 28
TUNA CRUDO pistachio, green olive, mint & olio nuovo 36
BURRATA calabrian chili pesto, basil, pea shoots 30
LOBSTER FRITTO MISTO local snapper, shrimp, calamari, zucchini, lemon aioli 52
'100 LAYER' EGGPLANT PARMIGIANA pomodoro, basil 34
POLENTA CREMOSA truffled shiitake mushrooms 32
GRILLED OCTOPUS peperonata, bottarga pangrattato, 'nduja soffritto 38

*Should you have any dietary requirements or allergies, please let your server know.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All prices displayed are subject to VAT and a 15% service charge*

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Pasta & Grains

- PASTA AL POMODORO spaghetti alla chitarra, chef's signature sauce 38
JUMBO LUMP CRAB RIGATONI calabrian chili, bottarga pangratatto 54
DUCK & FOIE GRAS RAVIOLI aged balsamic vinegar 46
POTATO GNOCCHI AL FORNO baked shrimp, 'nduja pork sausage, mint mollica 42
FARRO & VEGETABLE RISOTTO 'genovese style' braised short rib ragu
& horseradish agliata 44

Secondi

- ROSEMARY-STEWED LENTILS broccolini, concentrated tomatoes 42
LOCAL FISH livornese-caponata MP
SEA BASS seafood fregola ragu, parsnip purée 66
ROASTED HALF-CHICKEN semolina pudding, fegato sauce 59
OSSO BUCCO saffron polenta, soft herb-bone marrow gremolata 72
SPICED BEEF SHORT RIB STEAK potato purée, broccolini, pickled mustard seed sugo 88
BONE-IN NEW YORK STRIP 30 oz, truffled patate anna, salsa verde 145

VEAL ALLA PARMIGIANA

baby tomato sauce, four cheese fonduta, burrata, basil salad
carved tableside, for four to six guests 325

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After Dinner

Dessert

SALTED CARAMEL BUDINO

caramel popcorn 18

CHOCOLATE-BASIL MOUSSE

amarena cherry, toasted pistachio 20

TROPICAL PANNA COTTA

coconut, guava, pineapple 18

DULCE DE LECHE TIRAMISU

mascarpone, cocoa 20

Coffee & Tea

ESPRESSO 7

AMERICANO 7

CAPPUCINO 9

SELECTION OF ASSORTED TEAS 6

After Dinner Spirits

GRAPPA

gaja barbaresco grappa 27

tiganello 20

AMARO

cynar 20

fernet featherbed 20

amaro nonino 21

averna 20

casoni amaro heritage 20

paesano amaro gran sasso 21

vetz aperitivo superiore 22

amaro montenegro 21

LIQUEUR

casoni limoncello 20

marzadro crema alpina pistacchio 22

strega 20

scuppoz amaretto 592 20

LEOLA ESPRESSO MARTINI

vodka, espresso, coffee liqueur

freshly grated parmesan 23

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Menu Bambini

for our guests under the age of 12

MIXED GREEN SALAD

carrots, cucumbers, dressing 8

RIGATONI

choice of tomato sauce or butter 12

LASAGNA

bolognese sauce 12

GRILLED CHICKEN

roasted potatoes 15

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LEOLA

by well.coment

\$175++ Per Person

Served in Family Style

Spuntini

FOCACCIA "BARESE"

baby tomato, broccoli rabe pesto, garden herbs

LEOLA ANTIPASTO

imported charcuterie and cheeses

served with olive oil crackers, olives, almonds & traditional accompaniments

First Course

MOM'S STUFFED PEPPERS

pappa al pomodoro

WINTER LETTUCES

little gem, endive, garlic mollica, black truffle dressing

ARANCINI

mozzarella, tomato, fontina fonduta

Main Course

FARRO & VEGETABLE RISOTTO WITH SHORT RIB RAGU

'genovese style' vidalia-braised short ribs,

horseradish agliata

BLACK SEA BASS

seafood freogla ragu, parsnip purée

ROASTED HALF CHICKEN

semolina pudding, fegato sauce

Dessert

COCONUT PANNA COTTA

guava & pineapple

SALTED CARAMEL BUDINO

caramel popcorn

LEOLA

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\$235++ Per Person

Served in Family Style

Spuntini

STROMBOLI

genoa salami, smoked mozzarella, confit tomato

LEOLA ANTIPASTO

imported charcuterie and cheeses

served with olive oil crackers, olives, almonds & traditional accompaniments

First Course

WINTER LETTUCES

little gem, endive, garlic mollica, black truffle dressing

"100 LAYER" EGGPLANT PARMIGIANA

italian eggplant, pomodoro, basil

LOBSTER FRITTO MISTO

fried lobster, shrimp, calamari, zucchini, lemon aioli

Main Course

RIGATONI

jumbo lump crab, calabrian chili, bottarga pangrattato

ROASTED HALF CHICKEN

semolina pudding, fegato sauce

SPICED BEEF SHORT RIB STEAK

potato puree, broccolini, pickled mustard seed sugo

Dessert

DULCE DE LECHE TIRAMISU

cocoa & rum

CHOCOLATE-BASIL MOUSSE

amarena cherry & toasted pistachio