

# 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*

**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*

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## *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

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## *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 connect*

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**\$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*

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*First Course*

**MOM'S STUFFED PEPPERS**

*pappa al pomodoro*

**WINTER LETTUCES**

*little gem, endive, garlic mollica, black truffle dressing*

**ARANCINI**

*mozzarella, tomato, fontina fonduta*

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*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*

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*Dessert*

**COCONUT PANNA COTTA**

*guava & pineapple*

**SALTED CARAMEL BUDINO**

*caramel popcorn*

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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*

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## *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*

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## *Main Course*

### RIGATONI

*jumbo lump crab, calabrian chili, bottarga pangratatto*

### ROASTED HALF CHICKEN

*semolina pudding, fegato sauce*

### SPICED BEEF SHORT RIB STEAK

*potato puree, broccolini, pickled mustard seed sugo*

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## *Dessert*

### DULCE DE LECHE TIRAMISU

*cocoa & rum*

### CHOCOLATE-BASIL MOUSSE

*amarena cherry & toasted pistachio*