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 tomatoe & calabrian chili butter 36

Antipasti

CAESAR little gem, parmigiano, 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 OCTUPUS peperonata, bottarga pangrattato, 'nduja soffrito 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 balsamic vinegar glaze 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 zucchini, potatoes, prezzemolo 'chimichurri', chicken jus 59

OSSO BUCCO saffron polenta, soft herb-bone marrow gremolata 72

SPICED BEEF SHORT RIB STEAK rainbow carrots, caramelized shallot pickled mustard seed sugo 88

BONE-IN NEW YORK STRIP 30oz, 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

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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$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 pangratatto

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