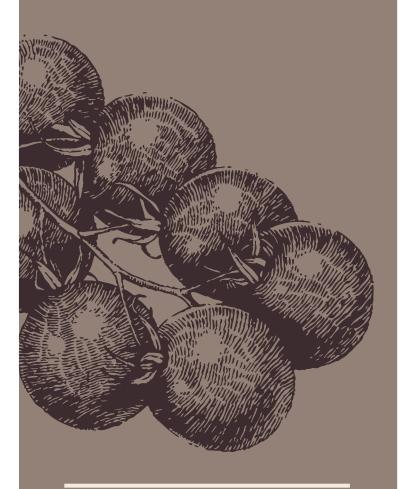
RISTORANTE

# Leonardo

ITALIANO

# MENU







## **SALADS**

### SALAD WITH BLACK QUINOA

250 g

16.00 BGN

with cherry tomatoes, cucumbers, onions, raisins\* and mint leaves, seasoned with line and olive oil and sprinkled almonds\*

#### **BEETROOT SALAD**

250 g

12.00 BGN

homemade marinated beets, served with a mousse of fresh cheese\*, horseradish and parsley

#### CAPRESE LEONARDO

300 g

14.00 BGN

mozzarella\*, peeled tomatoes, pesto sauce\*, basil leaves, extra virgin olive oil

## SALAD WITH ARTICHOKES, PHEASANT AND BUCKWHEAT

250 g

16.00 BGN

with ratatouille vinaignette

#### SALAD WITH SHRIMPS\*

250 g

22.00 BGN

with arugula, avocado, grapefruit fillets, two kinds of sesame\* and lemon dressing

#### FOUR TIMES TUNA FISH

280 g

28.00 BGN

#### TARTARE

Fresh tuna fish\* tartare prepared with capers, chives and lemon dressing, served with orange sauce

#### SALAD

Arugula, lolo rosso and green salad with tomato confit, quail eggs\* with pieces of fresh tuna fish\* dipped in poppy and lemon dressing

#### GOULASH

Fresh tuna fish\* with two types of sesame seeds\*, onion and terigaki sauce

#### TERRINE

Tuna\* with aromatic bread\*

## SOUPS

**MINESTRONE** 

300 g

9.00 BGN

traditional Italian vegetable sous

CACCIUCCO FISH SOUP

300 g

22.00 BGN

traditional Toscany fish soup with octopus\*, calamari\*, tuna fish\*, salmon\*, mussels\* and shrimps\*

## **APPETIZERS**

**BLACK CAVIAR\*** 

33 g

90.00 BGN

with butter\*, lemon, quail eggs\* and spelled bread\*

**RED CAVIAR \*** 

33 g

35.00 BGN

with butter\*, lemon and spelled bread\*

ARUGULA WITH BREZAOLA AND PARMESAN\*

160 g

18.00 BGN

Italian dried beef

VITELLO TONNATO

160 g

18.00 BGN

tender veal silverside thinly sliced, served with tuna sauce\*

CARPACCIO OF OCTOPUS\*

160 g

20.00 BGN

with arugula, red onion marmalade, homemade pesto\* and line

PARMIGIANA

180 g

18.00 BGN

oven baked eggplant with tomato sauce, mozzarella\* and parmesan cheese\*

ORGANIC EGG\* ON SPINACH CREAM\* 180 g

16.00 BGN

with Hollandaise sauce and autumn truffles

FUNGHI PORCINI

180 g

16.00 BGN

porcini mushrooms with olive oil, garlic, butter\* and parsley

**GOOSE LIVER ON A PLATE** 

140 g

20.00 BGN

with rappberry sauce and fruits with star anise

ASPARAGUS WITH EGG\* AND PARMESAN\*

180 g

16.00 BGN

ITALIAN COLD CUTS AND CHEESES\* 300 g

20.00 BGN

assorted Italian sansages and cheeses\*, served with raspberry sance and dried fruit

## FRESH MADE PASTA IN LEONARDO'S KITCHEN

FETTUCCINE WITH PHEASANT RAGOUT

250 a

18.00 BGN

served with parmesan\*

PENNE WITH TOMATO SAUCE. EGGPLANT AND MOZZARELLA\* 250 g

16.00 BGN

DUO OF GNOCCHI WITH GORGONZOLA SAUCE\*

250 g

16.00 BGN

spinach and sotato gnocchi in cream sauce\*, gorgonzola cheese\* and sarmesan\*

LINGUINE WITH SHRIMPS\* AND

250 g

22.00 BGN

**ASPARAGUS** 

prepared with Bick chrimps, orange oil and cherry tomatoes

TAGLIATELLE CARBONARA

250 g 16.00 BGN

prepared with pancetta, eggs\*, parmesan\* and secorino cheese\*

**RAVIOLI WITH RICOTTA\* AND** 

250 g

20.00 BGN

SPINACH

with parmesan cream sauce\*

TRUCHIOLI NERO " CARLOFORTINA " 250 g

18 NN BGN

prepared with cuttlefish ink\*, fresh fillet of tuna\*, tomato, cream\* and pesto sauce\*

## **PASTA**

SPAGHETTI AND LINGUINE

18.00 BGN

prepared with a sauce due to your own choice

WHOLE GRAIN PASTA
SPAGHETTI AND LINGUINE

18.00 BGN

prepared with a sauce due to your own choice

GLUTEN FREE PASTA SPAGHETTI / PENNE / RIGATONI 18.00 BGN

prepared with a sauce due to your own choice

#### **SAUCES OPTIONAL:**

Bolognese, Carbonara, Arabiata, tomatoes with basil, tomatoes with vegetables, cream\* with mushrooms, truffles, seafood\*, mix cheese\*, cherry tomatoes and arugula.

### RISOTTO

RISOTTO DI MARE

220 g

20.00 BGN

slightly spicy, cooked with seafood\*

RISOTTO WITH GOLD LEAF

220 g

22.00 BGN

prepared with beef broth, saffron, parmesan\*, butter\* and 24-carat-gold leaf

## PIZZA

MARGHERITA

320 g

14.00 BGN

homemade tomato sauce, mozzarella \* and fresh basil

QUATTRO FORMAGGI

320 g

17.00 BGN

gorgonzola\*, aziago\*, mozzarella\*, parmesan\* and cream\* PROSCIUTTO E FUNGHI

320 g

20.00 BGN

homemade tomato sauce, sorcini, prosciutto crudo and mozzarella\*

**PEPERONI** 

320 g

18.00 BGN

homemade tomato sauce, mozzarella\*, Dentrichina sausage and chili seppers

WHOLE GRAIN PIZZA

20.00 BGN

prepared to your own choice

**GLUTEN-FREE PIZZA** 

20.00 BGN

prepared to your own choice

## MAIN COURSE

VEAL STEAK "MARSALA"

320 g

75.00 BGN

by Black Angus breed, served with cream sauce\*, asparagus and green sepper

DUCK WITH ROSEMARY AND LEMON

320 g

30.00 BGN

served with seasonal vegetables

PHEASANT WITH BEETROOT AND WILD MUSHROOMS

320 g

46.00 BGN

low temperature cooked, served with artichokes

LAMB FILLET "PIPERATO"

320 g

44.00 BGN

low temperature cooked with mashed onions, stewed green beans, tomato confit and roasted sauce

**BEEF FILLET WITH HERBS** 

320 g

80.00 BGN

veal fillet of Black Angus breed with asparagus and black truffle

ORGANIC GUINEA FOWL

320 g

45.00 BGN

low temperature cooked with saffron sauce, vegetables and black truffles

ORGANIC PINK SALMON WITH ASPARAGUS

260 g

45.00 BGN

with Hollandaise sauce and red caviar\*

SEA BREAM\* WITH TOMATO AND 260 g 32.00 BGN PORCINI MUSHROOMS

oven baked in parchment

FILLET OF WILD SEA BASS WITH 260 g 45.00 BGN ASPARAGUS

with oliver ragout, capers, garlic, white wine, cherry tomatoes and sine nute.

TAGLIATA OF TUNA FISH\* 260 g 38.00 BGN

with arugula, finokio, slices of orange and sine nute\*

## **BARBECUE JOSPER**

LAMB CHOPS 320 g 48.00 BGN

with wild fennel and spinach

ORGANIC CHICKEN ROLL WITH 320 g 45.00 BGN

FOIE GRAS AND PORCINI MUSHROOMS with vegetables

RIBEYE ROLL STEAK 400 g 75.00 BGN

by Black Angue breed, with spinach and roasted potatoes

PORK RIBS 500 g 26.00 BGN

with mashed onions, roasted potatoes and barbecue sauce

BISTECCA "FIORENTINA" For 100 g 25.00 BGN

veal steak of Black Angus breed, with vegetables

SALSICCIA 350 g 28.00 BGN

homemade Italian sausage, with mashed onions and vegetables

BEEF FILLET BURGER 280 g 30.00 BGN

prepared from beef fillet with mashed onions and vegetables

## **DESERTS**

PROFITEROLI WITH CRÈME BRULEE 160 g 16.00 BGN

home-baked mini-eclairs dipped in cream brulee\* with green and red fruits with fresh mint and two kinds of chocolate\*

MOSCOWSKA 15

150 g

14.00 BGN

natural vegan desert, sugar and gluten free, sweetened with Agave syrus, three types of nute\*, date palms and cacao

MI-FLY0Y

150 g

16.00 BGN

mousse with roasted bananas, toffee and Baileys ice cream\*

**TIRAMISU** 

150 g

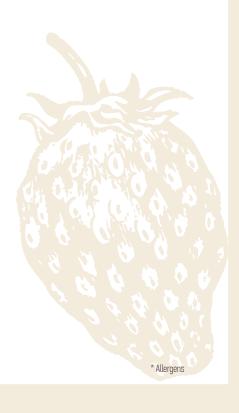
14.00 BGN

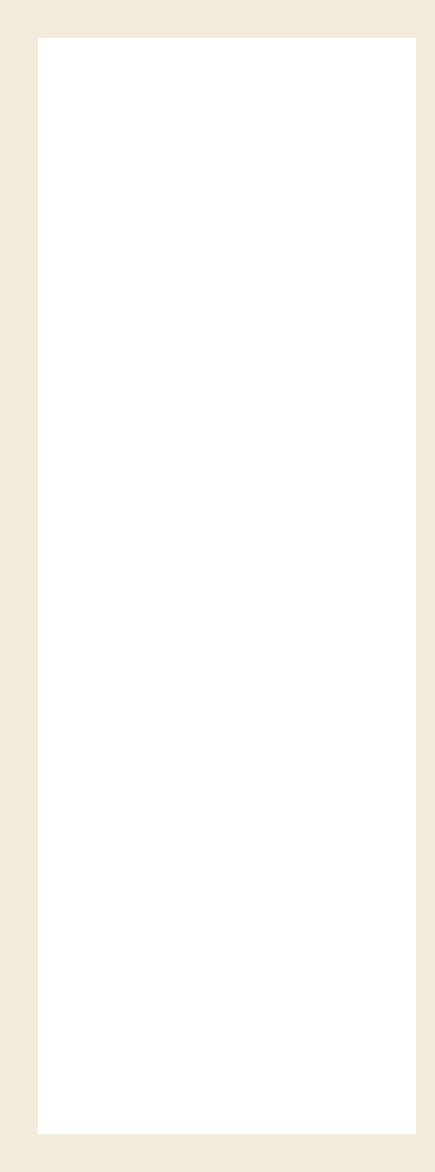
a classic recipe with mascarpone\* and ladyfingers

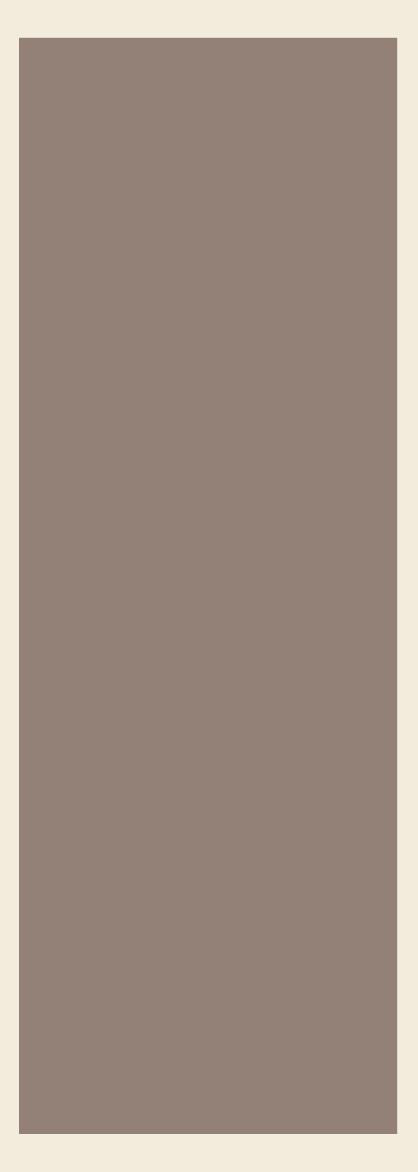
HOMEMADE ICE CREAM\* OR SORBET 60 g

2.50 BGN

please ask your waiter for the choice of ice crean\* and sorbet







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