

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 lime 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 vinaigrette

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 teriyaki sauce

TERRINE

Tuna* with aromatic bread*

SOUPS

MINISTRONE

300 g

9.00 BGN

traditional Italian vegetable soup

CACCIUCCO FISH SOUP

300 g

22.00 BGN

traditional Tuscany 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 lime*

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 raspberry 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 sausages and cheeses,
served with raspberry sauce and dried fruit*

FRESH MADE PASTA IN LEONARDO'S KITCHEN

FETTUCCINE WITH PHEASANT
RAGOUT

250 g

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 potato gnocchi in cream sauce,
gorgonzola cheese* and parmesan**

LINGUINE WITH SHRIMPS* AND
ASPARAGUS

250 g

22.00 BGN

prepared with Bisk shrimps, orange oil and
cherry tomatoes*

TAGLIATELLE CARBONARA

250 g

16.00 BGN

prepared with pancetta, eggs, parmesan*
and pecorino cheese**

RAVIOLI WITH RICOTTA* AND
SPINACH

250 g

20.00 BGN

*with parmesan cream sauce**

TRUCHIOLI NERO " CARLOFORTINA "

250 g

18.00 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 18.00 BGN
SPAGHETTI AND LINGUINE

prepared with a sauce due to your own choice

GLUTEN FREE PASTA 18.00 BGN
SPAGHETTI / PENNE / RIGATONI

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, asiago*, mozzarella*, parmesan* and cream**

* Allergens

PROSCIUTTO E FUNGHI

320 g

20.00 BGN

homemade tomato sauce, porcini,
prosciutto crudo and mozzarella*

PEPERONI

320 g

18.00 BGN

homemade tomato sauce, mozzarella*,
Ventricina sausage and chili peppers

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 pepper

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*

* Allergens

**SEA BREAM* WITH TOMATO AND
PORCINI MUSHROOMS**

260 g

32.00 BGN

oven baked in parchment

**FILLET OF WILD SEA BASS WITH
ASPARAGUS**

260 g

45.00 BGN

*with olives ragout, capers, garlic, white wine,
cherry tomatoes and pine nuts**

TAGLIATA OF TUNA FISH*

260 g

38.00 BGN

*with arugula, finokio, slices of orange
and pine nuts**

BARBECUE JOSPER

LAMB CHOPS

320 g

48.00 BGN

with wild fennel and spinach

**ORGANIC CHICKEN ROLL WITH
FOIE GRAS AND PORCINI MUSHROOMS**

320 g

45.00 BGN

with vegetables

RIBEYE ROLL STEAK

400 g

75.00 BGN

*by Black Angus 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 syrup, three types of nuts*, date palms and cacao

MI-FLYOY 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 cream* and sorbet



* Allergens



RISTORANTE

Leonardo

ITALIANO



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