

RISTORANTE

Leonardo

ITALIANO

MENU



SALADS

COLOURFULL SALAD 250 g **19.00 BGN**

iceberg lettuce, Lollo rosso, green salad, arugula, radishes, cucumbers, cherry tomatoes, quail eggs, olives, parsley and Parmesan* flakes*

CAPRESE LEONARDO 300 g **20.00 BGN**

peeled tomatoes, Mozzarella and homemade pesto**

SALAD WITH SHRIMPS* 250 g **23.00 BGN**

*arugula, iceberg lettuce, dried tomatoes and orange fillets with honey-mustard dressing**

QUINOA SALAD

WITH SMOKED SALMON* 300 g **22.00 BGN**

with olives, cucumbers, avocado, tomatoes, parsley and dressing with lime and olive oil

SOUPS

TOMATO SOUP "GASPACHO" 350 g **10.00 BGN**

with red onion, cucumber, pepper and parsley

SPINACH AND NETTLE SOUP 350 g **12.00 BGN**

onion, carrot, celery, sour cream* and poached egg**

* Allergens

STARTERS

BLACK ANGUS BEEF CARPACCIO 160 g **42.00 BGN**

with Parmesan, arugula, quail egg*,
truffle and snow of truffle oil*

TUNA* FISH TARTAR 180 g **38.00 BGN**

with wild onion, capers, Teriyaki sauce, avocado,
red pepper, basil and eincorn* bruschetta*

PARMIGIANA 250 g **20.00 BGN**

*Roasted eggplant with tomato sauce,
Mozzarella*, Parmesan* and
homemade basil pesto**

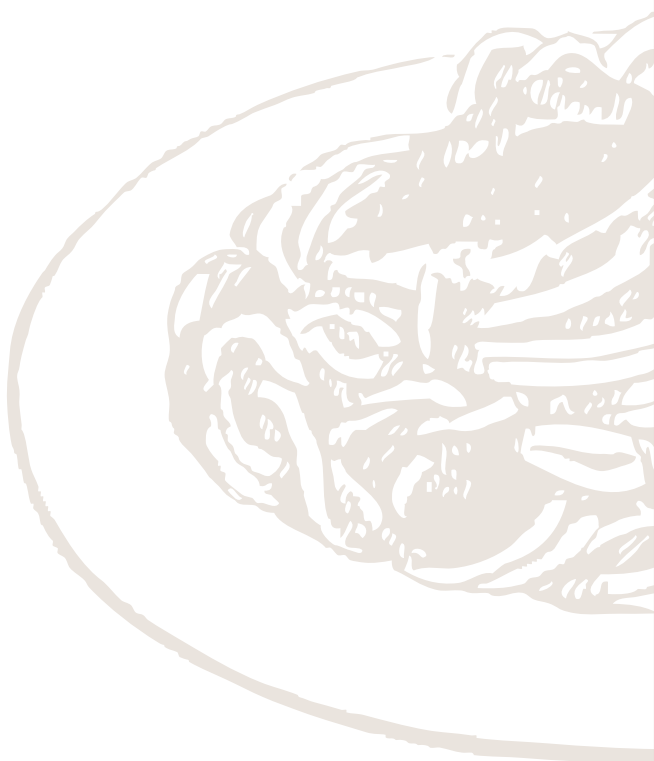
OCTOPUS* ON A PLATE 200 g **40.00 BGN**

*with fresh mix salad with cherry tomatoes and
baked sweet potato*

**PLATE OF ITALIAN COLD CUTS
AND CHEESE* MIX**

300 g **35.00 BGN**

*served with raspberry coulis
and dried fruits*



* Allergens

FRESH PASTA PREPARED IN OUR KITCHEN

SPAGHETTI CARBONARA 280 g 22.00 BGN
with pancetta, Pecorino, eggs*, cream*
and parmesan**

**LINGUINI WITH SHRIMPS*
AND ZUCCHINI** 300 g 24.00 BGN
with shrimp bisk, fresh rosemary
and orange butter**

**PENNE WITH
HOMEMADE BASIL PESTO*** 300 g 20.00 BGN
with baby Mozzarella, basil leaves, parmesan*
and pine nuts**

TAGLIOLINI ALLA VONGOLE 300 g 25.00 BGN
Prepared with garlic, white mussels,
pepperonchino, parsley, cherry tomato
and arugula*

TAGLIATA DI VITELLO TAGLIATELLE 330 g 35.00 BGN
*with Black Angus beef fillet, wild forest
mushrooms and parsley in cream* sauce*

**DRIED PASTA*
LINGUINI AND SPAGHETTI** 300 g 18.00 BGN
prepared with a sauce of your choice

**WHOLE GRAIN PASTA*
LINGUINI AND SPAGHETTI** 300 g 22.00 BGN
prepared with a sauce of your choice

BIO GLUTEN FREE PASTA

PENNE/RIGATONI/SPAGHETTI 300 g **25.00 BGN**

prepared with a sauce of your choice

Sauces to choose from:

Arrabbiata, Tomato sauce with basil, Porcini mushroom cream sauce, Cheese* mix sauce, Cherry tomatoes with arugula, Bolognese sauce, Pesto sauce*

RISOTTO

BIO RISOTTO WITH SEAFOODS* 300 g **30.00 BGN**

with bio Arborio rice from region of Lombardy, garlic, pepperonchino, black mussels, calamari*, shrimps* and octopus**

BIO RISOTTO WITH VEGETABLES

AND PARMESAN* 300 g **22.00 BGN**

with bio Arborio rice from region of Lombardy, onion, carrot, red and green pepper, zucchini, parsley and cherry tomato



* Allergens

PIZZA

MARGHERITA 250 g **18.00 BGN**
homemade tomato sauce, Mozzarella
and fresh basil*

QUATTRO FORMAGGI 250 g **22.00 BGN**
cream, Gorgonzola* cheese, Asiago*
cheese, Mozzarella*, Parmesan**

PEPPERONI 300 g **24.00 BGN**
*homemade tomato sauce, spicy
Ventricina salami, hot peppers
and Mozzarella**

CAPRICCIOSA 330 g **22.00 BGN**
homemade tomato sauce, mozzarella, prosciutto
cotto, olives, mushrooms and artichoke*

VEGAN 450 g **24.00 BGN**
*homemade tomato sauce, zucchini, red onion, arti-
choke, dried tomatoes, mushrooms, olives and vegan
mozzarella*

WHOLE GRAIN PIZZA* **+ 5.00 BGN**
with a topping of your choice

BIO GLUTEN-FREE PIZZA* **+ 8.00 BGN**
with a topping of your choice

Toppings to choose from:

Margherita, Quattro Formaggi, Pepperoni,
Capriccosa

**Pizzas are prepared with thin crispy crust. At your
request, the pizza crust can be thick and chewy.
Whole grain, vegan and gluten-free pizza crusts are
standard thickness.**

* Allergens

MAIN DISHES

BEEF PEPPER STEAK

320 g

82.00 BGN

chilled Black Angus beef fillet, sauce with mix of black, green and white peppers, confit potato and grilled asparagus*

DUCK MAGRET

300 g

42.00 BGN

sous vide cooked duck breast with sweet potato cream, confit celery* and hazelnut croquant* and balsamic reduction*

SEA BREAM* IN PARCHAMENT

260 g

38.00 BGN

prepared in the oven with olives, oregano, garlic, potato, cherry tomatoes and capers

TUNA* STEAK

280 g

42.00 BGN

with stewed spinach, Japanese mayonnaise*, rice crisps and tomato confit*

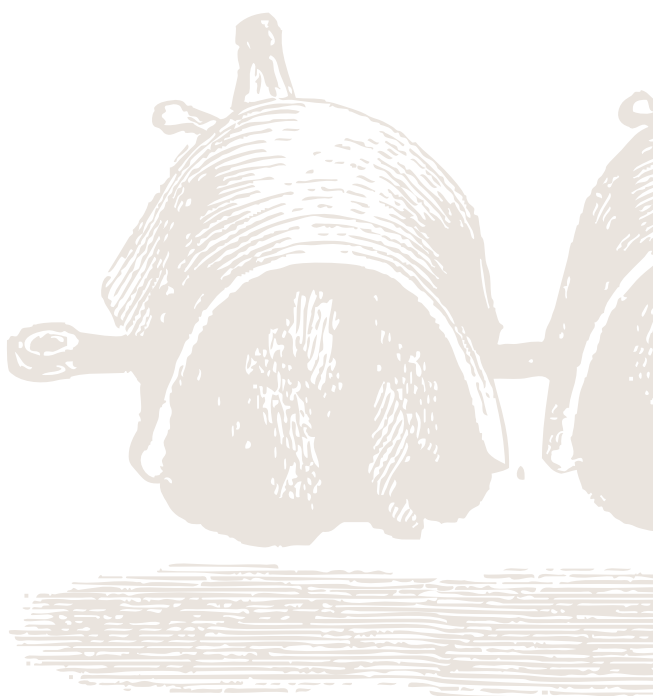
ORGANIC PINK SALMON* FILLET

WITH HERBAL CRUST*

300 g

40.00 BGN

with stewed broccoli and tomatoes confit*



* Allergens

JOSPER BARBECUE

LAMB CUTLETS 330 g 45.00 лв.

with minted pea puree
and baked sweet potato*

RIBEYE ROLL STACK 380 g 80.00 лв.

with black rice and celery* confit*

**ORGANIC CHICKEN FILLET
WITH THYME** 300 g 32.00 BGN

with saffron rice and mixed green
lettuce salads*

BEEF FILLET MEATBALL 370 g 42.00 BGN

with baked potatoes with butter and rosemary and
small salad*

**SEA BASS* FILLET WITH ARUGULA
AND CHERRY TOMATOES** 280 g 36.00 BGN



* Allergens

DESSERTS

CHEESECAKE* WITH WHITE CHOCOLATE AND STRAWBERRY GLAZE

160 g

20.00 BGN

CHOCOLATE SURPRISE

160 g

25.00 BGN

chocolate brownie with hazelnuts*,
homemade vanilla ice cream* and forest fruits*

TIRAMISU

150 g

15.00 BGN

traditional recipe with Mascarpone,
ladyfingers* and Amaretto*

15, MOSCOW STREET

160 g

20.00 BGN

*raw vegan dessert, without sugar
and gluten, sweetened with organic agave
syrup, with three types of nuts*, organic
dried dates, coconut butter and cocoa*

SELECTION OF A SCOOP OF HOMEMADE ITALIAN

ICE CREAM* OR SORBET*

60 g

4.00 BGN



* Allergens

RISTORANTE

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