

RISTORANTE

Leonardo

ITALIANO

MENU



SALADS

BURRATA* SALAD

300 g

27.00 BGN

*cherry tomatoes, olives, capers,
arugula leaves, parsley pesto**

CAPRESE LEONARDO

300 g

24.00 BGN

*peeled tomatoes, avocado,
mozzarella*, house-made pesto**

SHRIMP* SALAD

250 g

25.00 BGN

*arugula, iceberg lettuce, Lollo Rosso,
fennel, dried tomatoes, orange
fillets, honey-mustard dressing**

ITALIAN SALAD

260 g

21.00 BGN

*peeled pink tomato, arugula, avocado,
honey vinaigrette*, olives, parmesan**

PANZANELA SALAD

260 g

22.00 BGN

*tomatoes, cucumbers, peppers, red onion,
green olives, garlic croutons*, basil, olive
oil, balsamic vinegar*

SOUPS

PUMPKIN CREAM SOUP WITH CRISPY BACON CROUTONS AND ROASTED NUTS

350 g

14.00 BGN

pumpkin, garlic, celery, ginger,
bacon, roasted pumpkin seeds and
croutons**

CLASSIC ITALIAN MINISTRONE SOUP

350 g

15.00 BGN

*vegetables, fresh spiral
pasta*, parmesan*, pesto**

* Allergens

STARTERS

BLACK CAVIAR*

45 g

130.00 BGN

served with butter, lemon,
bio einkorn bread* and egg**

VITELLO TONNATO

160 g

28.00 BGN

tender veal served with tuna
mousse, capers and quail eggs**

QUATTRO TUNA* FISH

280 g

44.00 BGN

1. Tartar* with capers, lemon dressing
and orange sauce

2. Arugula, Lollo Rosso and mixed
greens with tomato confit, quail eggs*,
a piece of tuna* in poppy seeds and
lemon dressing

3. Goulash of tuna fish* with two type
of sesame* and Teriyaki sauce

4. Terrine* with fragrant bread*

FRIED PORCINI MUSHROOMS

200 g

32.00 BGN

with butter, garlic, parsley, thyme*

PARMIGIANA

250 g

24.00 BGN

*baked eggplant with tomato sauce,
mozzarella*, parmesan* and house-
made basil pesto**

FRITTO MISTO

200 g

44.00 BGN

octopus, squid*, shrimp*, zucchini,
carrots, breaded in tempura**

PLATE OF ITALIAN COLD CUTS AND CHEESE* MIX

300 g

37.00 BGN

*served with raspberry coulis
and dried fruits*

* Allergens

FRESH PASTA PREPARED IN OUR KITCHEN

SPAGHETTI CARBONARA 280 g **26.00 BGN**

with pancetta, pecorino, eggs*, cream*
and parmesan**

LINGUINI WITH SHRIMPS* 300 g **27.00 BGN**

with dried tomatoes and arugula

PENNE RUSTICANA 330 g **26.00 BGN**

*with chicken fillet, broccoli, light garlic,
cream*, parmesan*, gorgonzola**

TAGLIOLINI FRUTTI DI MARE 330 g **34.00 BGN**

with garlic, pepperoncino, shrimp,
mussels*, squid*, octopus*, tomato sauce,
parsley*

FETTUCCINE BOLOGNESE 350 g **23.00 BGN**

*beef ragout meat with onion, carrots,
celery*, tomatoes, rosemary, sage leaves*

**SPAGHETTI ALLA CHITARRA
WITH TRUFFLE** 260 g **34.00 BGN**

squared spaghetti, white truffle paste and
fresh black truffle*

TAGLIATA DI VITELLO TAGLIATELLE 310 g **38.00 BGN**

*with Black Angus beef fillet, wild forest
mushrooms and parsley in cream* sauce*

* Allergens

DRIED PASTA*

LINGUINI AND SPAGHETTI 300 g 20.00 BGN

sauce of your choice

WHOLE GRAIN PASTA*

LINGUINI AND SPAGHETTI 300 g 24.00 BGN

sauce of your choice

BIO GLUTEN-FREE PASTA

PENNE/RIGATONI/SPAGHETTI 300 g 27.00 BGN

sauce of your choice

Choice of sauces:

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

RISOTTO

SALMON* AND

RICOTTA* RISOTTO 350 g 28.00 BGN

*with bio Arborio rice from Lombardy, leek, baby spinach, fennel, parmesan**

RISOTTO WITH PORCINI MUSHROOMS, WHITE TRUFFLE CREAM AND

GRATED BLACK TRUFFLE 350 g 35.00 BGN

with bio Arborio rice from Lombardy, sautéed porcini mushrooms, onion, garlic, butter, parsley, parmesan*, grated black truffle*

SEAFOOD AND SAFFRON RISOTTO 380 g 42.00 BGN

with bio Arborio rice from Lombardy, garlic, pepperoncino, shrimp, mussels*, octopus*, squid*, saffron, butter**

* Allergens

PIZZA

MARGHERITA 250 g 19.00 BGN

*house-made tomato sauce,
mozzarella*, fresh basil*

QUATTRO FORMAGGI 250 g 26.00 BGN

cream, gorgonzola*, asiago*,
mozzarella*, parmesan**

PEPPERONI 300 g 27.00 BGN

*house-made tomato sauce, spicy
Ventricina salami, hot peppers,
mozzarella**

VEGAN 450 g 26.00 BGN

*house-made tomato sauce, zucchini,
red onion, artichoke, dried tomatoes,
mushrooms, olives, vegan mozzarella*

CAPRICCIOSA 330 g 25.00 BGN

*house-made tomato sauce,
mozzarella*, prosciutto cotto,
pickles, olives, mushrooms, artichoke*

TRUFFLE PIZZA 330 g 44.00 BGN

cream, mozzarella*, white truffle
cream, seasonal black truffle and
arugula*

WHOLE-GRAIN PIZZA + 8.00 BGN

topping of your choice

BIO GLUTEN-FREE PIZZA + 10.00 BGN

topping of your choice

Toppings to choose from:

*Margherita, Quattro formaggi, Pepperoni, Vegan,
Capricciosa, Truffle*

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

* Allergens

MAIN DISHES

BEEF PEPPER STEAK

320 g

95.00 BGN

chilled American Black Angus, sauce of mixed ground black, green and white pepper, potato confit, grilled asparagus*

MILK-FED CALF RIBEYE TAGLIATA

360 g

64.00 BGN

veal from calves up to eight months old, potato puree with truffle oil and glazed vegetables*

GUINEA FOWL FILLET SUPREME

320 g

45.00 BGN

cooked sous vide with thyme and garlic eggplant cream, baby corn and gravy sauce**

BEEF SCHNITZEL MILANESE

350 g

48.00 BGN

Bulgarian beef breaded with panko breadcrumbs and parmesan*, served with rosemary potatoes, mixed greens and sun-dried tomato pesto**

WILD SEA BASS* FILLET

300 g

64.00 BGN

with baked vegetables and celery puree*

TUNA* STEAK

260 g

48.00 BGN

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

SEA BREAM* BAKED IN PARCHMENT

300 g

42.00 BGN

prepared with olives, oregano, garlic, potato, cherry tomatoes and capers

ORGANIC PINK SALMON* WITH HERBAL CRUST*

300 g

48.00 BGN

with stewed broccoli and tomatoes confit*

* Allergens

JOSPER BARBECUE

LAMB CUTLETS

330 g

54.00 BGN

with minted pea puree
and baked sweet potato*

RIBEYE ROLL STACK

380 g

92.00 BGN

*chilled Austalian Black Angus
with green salad, grilled potatoes
with oregano and Madare sauce**

ORGANIC CHICKEN FILLET

WITH THYME

300 g

39.00 BGN

with saffron rice and mixed
green lettuce salads*

FLORENTINE STEAK

for 100 g

29.00 BGN

*chilled American Black Angus
with house-made French fries and
mixed green lettuce salad*

PORCHETTA PORK ROAST

350 g

48.00 BGN

*Iberico pork fillet with forest
herbs wrapped in prosciutto
crudo, served with green salad
and baked rosemary potatoes*

MARINATED PORK FILET

ON A BARBECUE

380 g

42.00 BGN

*marinated with traditional local spices,
served with garlic puree of celery* and
grilled carrots and zucchini*

* Allergens

DESSERTS

CHEESECAKE* WITH WHITE CHOCOLATE* AND STRAWBERRY GLAZE

180 g

20.00 BGN

CHOCOLATE SURPRISE

160 g

27.00 BGN

chocolate brownie with hazelnuts*,
house-made vanilla ice cream* and
forest fruits*

TIRAMISU

150 g

19.00 BGN

traditional recipe with mascarpone,
ladyfingers* and Amaretto*

COCONUT PANNA COTTA

WITH CHIA

180 g

22.00 BGN

*coconut cream, vanilla, chia, raspberry
coulis, agave syrup and fresh fruits*

15, MOSCOW STREET

160 g

22.00 BGN

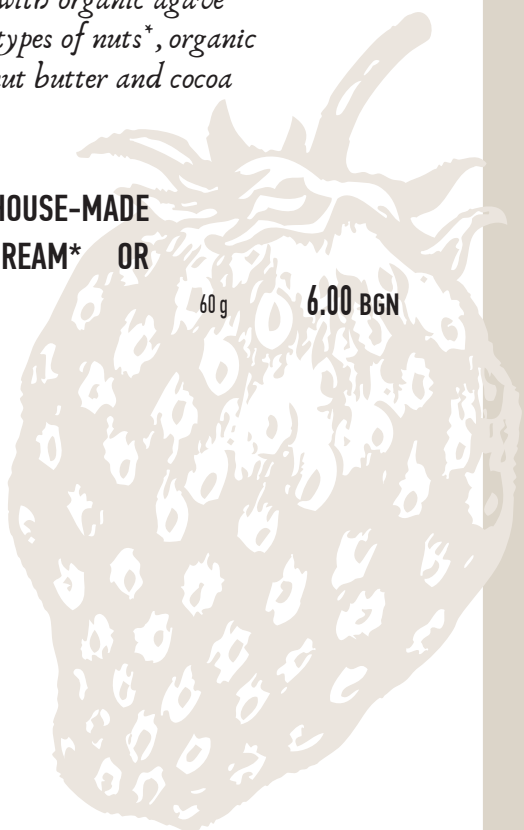
*sugar-free and gluten-free raw vegan
dessert sweetened with organic agave
syrup, with three types of nuts*, organic
dried dates, coconut butter and cocoa*

A SCOOP OF HOUSE-MADE ITALIAN ICE CREAM* OR SORBET*

60 g

6.00 BGN

* Allergens



RISTORANTE

Leonardo

ITALIANO



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