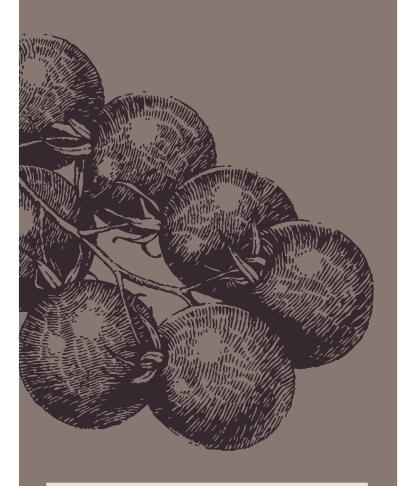
RISTORANTE

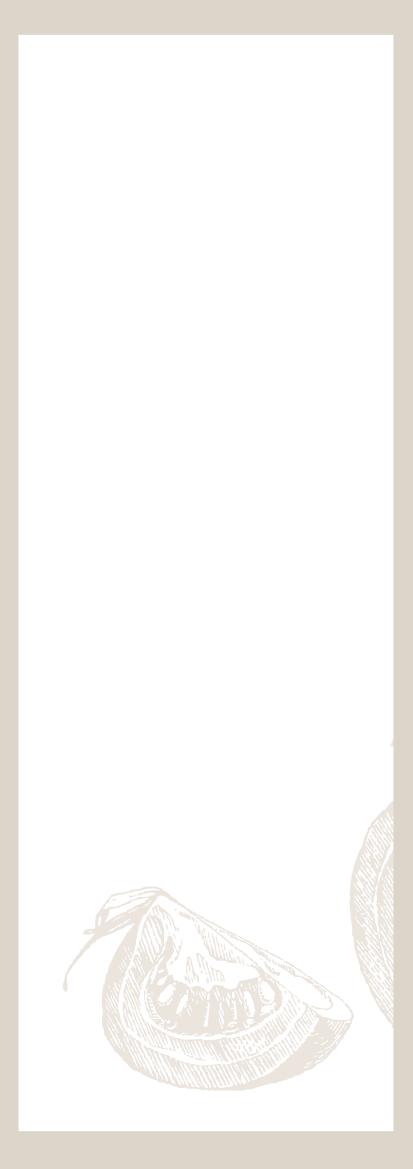
Leonardo

ITALIANO

MENU







SALADS

CAPRESE LEONARDO

300 g

28.00 BGN

peeled tomatoes, avocado, Mozzarella*, housemade pesto*

SHRIMP* SALAD

250 g

30.00 BGN

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

QUINOA SALAD

300 g

26.00 BGN

cherry tomatoes, cucumber, wild onion, mint, raisins, sliced almonds*, squeezed lime, olive oil and arugula

PANZANELA SALAD

300 g

24.00 BGN

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

SOUPS

CLASSIC ITALIAN MINESTRONE SOUP

350 g

16.00 BGN

vegetables, fresh spiral pasta*, Parmesan*, pesto*

TOMATO GAZPACHO SOUP

350 g

14.00 BGN

with red onion, cucumber, pepper, parsley and croutons*

STARTERS

TUNA FISH* TARTAR

180 g

42.00 BGN

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

BLACK ANGUS BEEF CARPACCIO

1**6**0 g

53.00 BGN

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

OCTOPUS* ON A PLATE

200 g

48.00 BGN

with fresh mixed salads with cherry tomatoes and baked sweet potato

PARMIGIANA

2**50** g

26.00 BGN

baked eggplant with tomato sauce, Mozzarella*, Parmesan* and housemade basil pesto*

ARANCINI* WITH DRIED
TOMATOES AND MOZZARELLA*

240 g

28.00 BGN

with tomato salsa with basil

MIX OF ITALIAN COLD CUTS
AND CHEESES*

300 g

41.00 BGN

served with raspberry coulis and dried fruits

FRESH PASTA PREPARED IN OUR KITCHEN

SPAGHETTI CARBONARA

280 g

28.00 BGN

with pancetta, Pecorino*, eggs*, cream* and Parmesan*

LINGUINI WITH SHRIMPS*

300 g

30.00 BGN

with dried tomatoes and arugula

PENNE ALL' AMATRICIANA

300 a

27.00 BGN

with pancetta, garlic, pepperoncino, red onion, tomato sauce and Pecorino*

TAGLIOLINI AL NERO DI SEPPIA

CON VONGOLE

300 g

28.00 BGN

prepared with cuttlefish* ink, garlic, white mussels*, pepperoncino, parsley and cherry tomatoes

FETTUCCINE BOLOGNESE

350

25.00 BGN

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

DRIED PASTA*

LINGUINI AND SPAGHETTI

300 a

22.00 BGN

sauce of your choice

WHOLE-GRAIN PASTA*

LINGUINI AND SPAGHETTI

300 q

26.00 BGN

sauce of your choice

BIO GLUTEN-FREE PASTA PENNE/RIGATONI/SPAGHETTI

300 g

30.00 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

SEAFOOD AND SAFFRON RISOTTO 380 g

47.00 BGN

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

RISOTTO WITH VEGETABLES

3**6**0 g

24.00 BGN

with bio Arborio rice from Lombardy, onion, carrot, zucchini, garlic, peppers, cherry tomatoes and Parmesan*

PIZZA

MARGHERITA	250 g	21.00 BGN
housemade tomato sauce, Mozzarella*, fresh basil		
QUATTRO FORMAGGI cream*, Gorgonzola cheese*, Asiago cheese*, Mozzarella*, Parmesan*	250 g	28.00 BGN
PEPPERONI housemade tomato sauce, spicy Ventricina salami, hot peppers, Mozzarella*	300 g	29.00 BGN
VEGAN housemade tomato sauce, zucchin red onion, dried tomatoes, mushr olives, vegan Mozzarella		29.00 BGN
CAPRICCIOSA housemade tomato sauce, Mozzarella*, prosciutto cotto, pickles, olives, mushrooms	330 g	28.00 BGN
BIO EINKORN DOUGH PIZZA topping of your choice		+ 8.00 BGN
BIO GLUTEN-FREE PIZZA topping of your choice		+ 10.00 BGN
Choice of toppings: Margherita, Quattro formaggi, I	Penner	ow <i>i</i>
Vegan Capricciosa	cpperc	<i>,</i> ,

Vegan, Capricciosa

Pizzas are prepared with thin crispy crust. At your request, the pizza crust can be thick and chewy.

Einkorn, gluten-free and vegan pizza crusts can be thick and chewy only.

MEAT MAIN DISHES

BEEF PEPPER STEAK

320 g

110.00 BGN

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

BIO CHICKEN SALTIMBOCCA

350 a

38.00 BGN

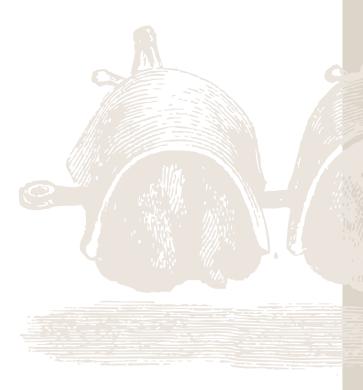
chicken fillet wrapped in Prosciutto and sage, served with potato puree* with truffle and Marsala sauce*

PORK FILLET WITH PANCETTA

330 a

46.00 BGN

sous vide cooked pork fillet wrapped in pancetta, served with celery* puree and steamed broccoli*



FISH MAIN DISHES

TUNA* STEAK

260 g

55.00 BGN

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

SEA BREAM* BAKED IN PARCHMENT

300 g

46.00 BGN

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

ORGANIC PINK SALMON* WITH HERBAL CRUST* 300 g

55.00 bgn

with stewed broccoli* and tomatoes confit



JOSPER BARBECUE

LAMB CUTLETS 330 g 60.00 BGN

with minted pea puree* and baked sweet potato

RIBEYE ROLL STACK 380 g 99.00 BGN

chilled Australian Black Angus with green salad, grilled potatoes with oregano

BEEF MEATBALL 360 g 57.00 BGN

with porcini mushrooms with butter* and parsley

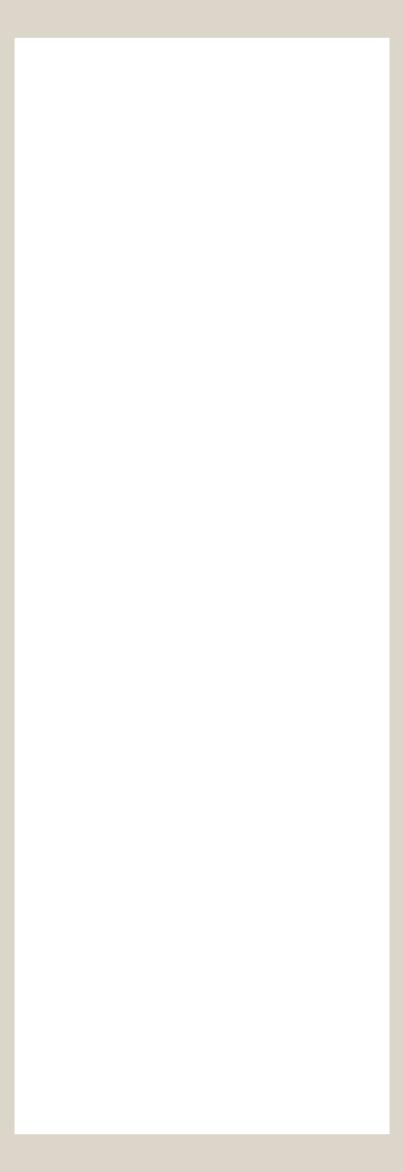
HOUSEMADE PORK SAUSAGES 360 q 40,00 BGN

lightly spiced sausages, served with mixed green salads and potato puree*

BEEF RIBS 400 g 58.00 BGN

sous vide cooked ribs, served with mixed green salads and baked potatoes* with rosemary and BBQ sauce*





RISTORANTE

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