

Leon's

PRIVATE DINING & EVENTS



THE LEON'S STORY

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Leon's is a charming neighborhood Italian restaurant with French and Egyptian accents from Natalie Johnson and Nick Anderer (the married duo also behind Anton's in the West Village). The restaurant is inspired by Natalie's heritage and the couple's travels together across the Mediterranean. Leon's takes its name from Natalie's great grandfather, Leon Hakim, just as Anton's name pays respects to Nick's great, great grandfather, Anton Anderer.



“We spent years hand-selecting the furniture, fixtures, and art that adorns the restaurant.”

Leon's spotlights Anderer's deep passion for Italian cuisine, as well as his thoughtful interpretations of treasured family recipes and culinary traditions passed down by way of Egypt and France. The restaurant's beverage program, helmed by Johnson, complements and enhances the culinary offerings, highlighting winemakers, brewers, and distillers the couple and their team admire. The restaurant's lovely, transporting design evokes the quiet, weathered beauty of an Italian seaside town, celebrates natural light, and preserves key architectural details of this landmarked building (circa 1895). The dining room is awash in custom plaster walls inspired by a winemaker visit in Abruzzo (designed in collaboration with Fresco Decorative Arts), sculptural lights hail from Vincenzo Oste at Atelier Ines in Naples, a striking oil painting from the talented French artist Roman Cochet hangs near the entrance, and a sizeable, exquisite walnut and marble bar anchors the space.



A LONGTIME DREAM

of Natalie Johnson & Nick Anderer

A native New Yorker, Nick began his culinary career working at The Water Club and Babbo, before spending a year cooking in Rome and Milan. From there, Nick joined the kitchen team of Gramercy Tavern, where he served as Sous Chef to Tom Colicchio, and later Executive Sous Chef to Mike Anthony. Nick spent 15 notable years in leadership across Union Square Hospitality Group restaurants - Gramercy Tavern, Maialino, and Marta. It was during his time at Gramercy Tavern that Nick's deep appreciation for seasonal vegetables, and the farmers that grow them, took shape.

From there, he went on to open two flagship Italian restaurants - Maialino (2009) and Marta (2014) - serving as Executive Chef and Managing Partner for both. The restaurants separately garnered widespread praise, and each earned Two Stars from the New York Times under his leadership. In addition to numerous media accolades, Chef Nick is a two-time James Beard "Best Chef, New York City" semifinalist (2014, 2015), and has appeared as a guest chef and guest judge on various television shows.



Co-Owners Nick Anderer (Executive Chef) and Natalie Johnson (Beverage Director) met while working together at Danny Meyer's Union Square Hospitality Group, Nick as Executive Chef of Maialino and Marta, and Natalie as a Sommelier.



Natalie believes wine service should be accessible, relatable, and fun. At Leon's and Anton's, she facilitates tasting and discovery through meticulously-developed, incredibly-deep bottle lists and a truly inspired, generous by-the-glass program. Natalie oversees two distinct, thoughtfully-conceived cocktail programs that range in style and speak to the culinary offerings of each restaurant. Natalie initially moved to NYC to pursue her love of restaurants as a line cook at Jim Lahey's Co. in Chelsea.

Prior to opening Anton's, Natalie served as the Beverage Director of Loring Place, a beloved Greenwich Village restaurant from Chef Dan Kluger. Natalie created the opening wine list and later managed the entire Beverage operation for the restaurant, including the full wine and cocktail program. Natalie previously worked in the Front-of-House teams in several acclaimed restaurants with celebrated wine programs across the country, including Frasca (Boulder, CO), Sorella (NYC), Otto (NYC), and Marta (NYC). In 2019, Natalie was recognized as a "Rising Star Sommelier" by Star Chefs.

Natalie, Nick, and their young son Raphael (Rafa) live in the East Village, just a short jaunt from both restaurants.

CULINARY & COCKTAIL PROGRAM



OUR FOOD

Our restaurant spotlights Anderer's deep passion for Italian cuisine, as well as his thoughtful interpretations of treasured family recipes and culinary traditions passed down by way of Egypt and France.

The menu is rooted in southern Italy, celebrating the vibrant ingredients of Campania, Abruzzo, and Sicily. Guests can expect an antipasti selection featuring the best of the land and sea (salumi, cheeses, vegetables, fish, and shellfish), as well as a robust primi menu with at least six different seasonal pastas (Busiate with Pistou Rouge, Spaghetti alle Zucchine, Tagliolini with Fennel Pollen) in regular rotation.

On the sweets side, Leon's will showcase a few of Natalie's Grand-mere Lucie Hakim's recipes (Tart au Citron, a Classic Crème Caramel) as well as an assortment of Gelati & Sorbetti (Fior di Latte, Sage-Brown Butter, and Chocolate Sorbet).



OUR BEVERAGE PROGRAM

The restaurant's beverage program, helmed by Johnson, complements and enhances the culinary offerings, highlighting winemakers, brewers, and distillers the couple and their team admire.

The wine list celebrates wines from across the Italian peninsula and islands. Thoughtful selections from Champagne, Burgundy, and the southern and coastal regions of France, along with Spain and Portugal, share room in the cellar.

Cocktails range in style from light, aromatic aperitivi, to spirit-forward riffs on classics, and a selection of playful shaken treats. Non-alcoholic refreshments are also a focus, and the coffee menu includes a full espresso program featuring beans from local NYC roaster Variety Coffee.



OUR SPACES



THE PRIVATE DINING ROOM

Our intimate, lovingly-designed private dining room is A/V-equipped and welcomes up to 22 seated guests (or 30 standing) for breakfast, brunch, lunch, dinner, cocktail receptions, and more.

Beautiful landmarked building, transporting design that celebrates natural light, preserves key architectural details of our building (circa 1895) with arched ceilings, walnut-lined walls, and an antique Italian patinated-brass chandelier from the 1940s.

Enjoy vibrant southern Italian cuisine, compelling wine pairings, carefully-crafted cocktails, stellar service, and genuine hospitality.

We're thrilled to partner with the incredible team at Brooklyn's Terre Studio as our preferred in-house floral designers. We also welcome you to bring in your own vendors for your event, in coordination with our team.



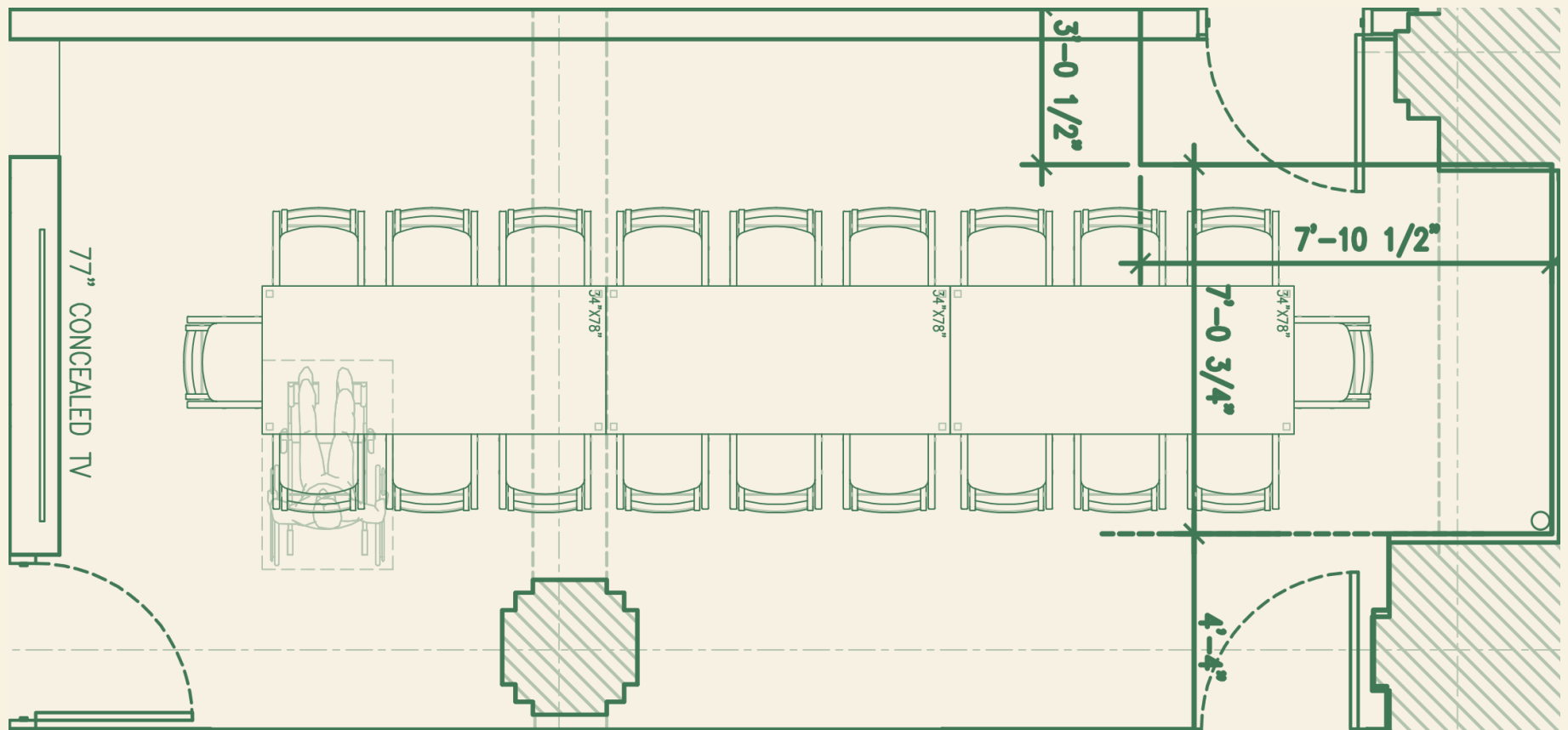
SEMI-PRIVATE EVENTS + FULL BUYOUTS

We offer semi-private events and full buyouts of our Main Dining Room on a case-by-case basis, with a 40 day advance booking window. If you're interested in taking over the entire restaurant for your event, we can welcome 85 seated guests, and 110 for standing receptions.





PRIVATE DINING ROOM



OUR MENU

OUR MENUS

We tailor our Private Dining Menus according to your event needs: be it family style, prix fixe, cocktails and passed canapés. Our team is happy to accommodate any allergies or dietary restrictions. Please notify us in advance to ensure the best experience for you and your guests.



Leon's

Private Dining & Events

SPRING/SUMMER 2025 BREAKFAST MENU

COFFEE & CONTINENTAL

\$25 pp

All served family style

Drip Coffee & Seasonal Teas

Chef's Selections Pastry Basket

Fresh Fruit

Toast, Butter & Jam

Sheep's Milk Yogurt & Granola

Shatta (standing complimentary add-on)

FULL BREAKFAST

\$35 pp

(Includes Pastries, Drip Coffee & Seasonal Teas)

Choice of 3 dishes, served individually:

Soft Scramble Caprese

Sheep's Milk Yogurt & Granola

Graham Flour Pancakes with Marmelade

Nova Salmon & Sesame on a Schmearred Crostone

Fava Bean Falafel with Tahina

Choice of 2 sides, served family style:

Roasted Potatoes

Griddled Bacon

Breakfast Sausage & Maple Syrup

Beans Alexandria

Arugula Side Salad

Sliced Avocado

Shatta (standing complimentary add-on)

CHEESE & SALUMI

(charged a la carte per selection)

Cacio Re (young central Italian pecorino)

Gorgonzola Dolce (northern Italian blue)

Grana Padano (Parmigiano's first cousin)

Prosciutto Cotto (domestic rosemary ham)

Salame Rosa (richly marbled mortadella)

Bresaola (red wine cured beef)

Mozzarella di Bufala (the king of Campania)

Prosciutto Crudo (Casella's finest)

RAFA'S CAFFE

\$9 pp

Fresh Pressed Juices

All Espresso Beverages

DOLCI

(charged a la carte per selection)

Biscotti Baskets

Pistachio Kataifi

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Leon's

Private Dining & Events

SPRING/SUMMER 2025 BRUNCH MENU

3-Course Family Style (\$75 per person)
subject to seasonal changes

1ST COURSE, ANTIPASTI

Choice of 3

Arugula Salad, Caciotta & Pomodorini

Escarole Salad, Toasted Sesame & Anchovy

Cucumbers & Vinaigrette all'egiziana

Octopus Salad, Beans & Mussels Escabeche

Eggplant Boulettes with Tomato Sauce Provençal

Tuna Carpaccio, Capers & Crispy Shallots +*7

Fava Bean Falafel & Tahina

Winter Citrus with Walnuts, Dates & Piave Vecchio

2ND COURSE, MAINS

Choice of 3

FISH & MEAT (max 2 selections):

Grilled Market Fish

Chicken Paillard

Lamb Kofta & Tahina

Seared NY Strip Steak

PANINI:

Focaccia, Salame Rosa & Mozzarella di Bufala

Broccoli Rabe Melt with Agrodolce Onions

Tuna Salad, Celery, Green Olives (olive or white)

Mozzarella & Anchovy Bikini

CHEESE & SALUMI PLATTERS

+*10 for Chef's Selection of 4

Cacio Re (young central Italian pecorino)

Gorgonzola Dolce (northern Italian blue)

Fiore di Sardegna (nutty sheep's milk cheese)

Salame Rosa (richly marbled mortadella)

Bresaola (red wine cured beef)

+*15 to include Reserve Selections

Mozzarella di Bufala (the king of Campania)

Prosciutto Crudo (Casella's finest)

2ND COURSE, MAINS, continued

PASTA:

Busiate, Pistou Rouge & Sicilian Almonds

Lemon Tagliolini, Sea Beans & Fennel Pollen

Ravioli alla Caprese

BRUNCH FARE:

Soft Scramble Caprese

Shakshouka with Cucumbers & Dill

Nova Salmon & Sesame on a Schmearred Crostone

Graham Flour Pancakes, Maple & Marmalade

SIDES

Choice of 2

Rapini Strascinati (broccoli rabe)

Arugula Salad

Roasted Potatoes

Griddled Bacon

Beans Alexandria

3RD COURSE, DESSERT

Cestino of Seasonal Biscotti

BASKET OF BRUNCH PASTRIES

+*10pp, chef's selection

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Leon's

Private Dining & Events

SPRING/SUMMER 2025 DINNER MENU

3-Course Family Style (\$135 per person)

1ST COURSE, ANTIPASTI

Choice of 3:

Arugula Salad, Caciotta & Pomodorini

Escarole Salad, Toasted Sesame & Anchovy

Cucumbers & Vinaigrette all'egiziana

Octopus Salad, Beans & Mussels Escabeche

Eggplant Boulettes, Tomato Sauce Provençal

Fava Bean Falafel with Tahina

Tuna Carpaccio, Capers & Crispy Shallots +*7

Winter Citrus with Walnuts, Dates & Piave Vecchio

2ND COURSE, SECONDI

*Choice of 2 or +*12 for Choice of 3:*

Grilled Market Fish

Brick Chicken Baharat

Lamb Kofta & Tahina

Seared NY Strip Steak

CHEESE & SALUMI PLATTERS

+*12 for Chef's Selection of 4:

Cacio Re (young central Italian pecorino)

Gorgonzola Dolce (northern Italian blue)

Fiore di Sardegna (nutty sheep's milk cheese)

Salame Rosa (richly marbled mortadella)

Bresaola (red wine cured beef)

+*17 to include Reserve Selections:

Mozzarella di Bufala (the king of Campania)

Prosciutto Crudo (Casella's finest)

CONTORNI

Choice of 2:

Rapini Strascinati (broccoli rabe)

Beans Alexandria

Lemon Potatoes

Arugula Side Salad

Rice Pilaf al Hakim

3RD COURSE, DOLCI

Choice of 2:

Grand-mère's Tarte au Citron

Crème Caramel

Gelati & Sorbetto

Seasonal Fruit Budino

Cestino of Biscotti

PASSED BITES

+*25 for 30 mins, choice of 3

+*40 for 1 hour, choice of 4

Bresaola Blue Cheese Rollatini

Mozzarella Bikini with Anchovy (or without)

Mozzarella Bikini with Prosciutto

Fava Bean Falafel with Tahina

Eggplant Boulettes with Sauce Provençal

Mushroom & Fontina Pizzette

Fritto Misto +*7

MID COURSE PASTA

+*15 Choice of 2:

Busiate, Pistou Rouge & Sicilian Almonds

Ricotta Cavatelli, Sausage & Escarole

Lemon Tagliolini, Sea Beans & Fennel Pollen

Mezzi Rigatoni with Madagascar Cacio Pepe +*3

Mezzi Rigatoni with Bolognese al Pastore +*7

Ravioli alla Caprese

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Menu Selections: Set Three Course, Three Course with Choice, Four Course Tasting, or Personalized



BEVERAGE SELECTIONS

Leon's

Private Dining & Events

COCKTAILS

APERITIVI 18

Specialino Spritz
Cappelletti Specialino Aperitivo, Prosecco

Italicus Spritz
Italicus, Grapefruit, Prosecco

Out of Thyme
Acqua di Cedro, Vodka, Thyme

Negroni Sbagliato
Campari, Montenegro Amaro, Cocchi Torino

Negroni Bianco
Neverstik Gin, Luxardo Bitter Bianco, Cocchi Americano Bianco

SIGNATURE 20

Lost on the Nile
Winesillery Gin Old Tom, Tamarind & Coriander

Aloe Oasis
Wodka Vodka, Charcoal Aloe, Hibiscus

Bitter Margarita
Arette Bianco, Campari, Rosalina Mezcal

Toki Takeoff
Suntory Toki, Vecchio Magazzino Rouge, Citrus & Egg White

Basilico Daiquiri
Planteray & Transcontinental Rum, Basil, Almond

Élixir Soriano
Eklesia Rye, Lucano Ammersario, Maraschino, Cocchi Americano

VINO al QUARTINO

SPUMANTE

Pierre Moncuit, Delos BdB Extra Brut Champagne NV	36
Pares Balta, Rosa Cusine Cava 2019	29
Bisot, Jeio Brut Prosecco NV	17

BIANCHI

I Pastini, Antico Locorotondo Puglia 2023 (Verdeca, Bianco d'Alessano, Minutolo)	21
Manni Nossing, Eisacktaler Alto-Adige 2023 (Kerner)	26
Ezio Poggio, Archetipo Colli Tortonnesi 2023 (Timorasso)	29
Elvio Coggio, Anas Cella Piemonte 2023 (Nascetta)	23
Chateau La Canorgue, Luberon 2023 (Rousane, Marsanne, Clairette)	19
Colle Florido, Il Pustino Abruzzo 2022 (Trebbiano)	27

ROSATI

Val de Caire, Coteaux d'Aix en Provence 2023 (Grenache, Cinsault)	22
Prasidium, Cerasuolo d'Abruzzo 2023 (Montepulciano)	24

ROSSI

Clementi, Valpolicella Classico 2023 (Corona, Rondinella, Molinara)	23
Marabino, Rosso di Contrada Sicilia 2019 (Nero d'Avola)	22
Marchionni, L'Erla Poggio della Bruna Toscana 2019 (Sangiovese)	32
Mas d'Amle, Montpeyroux 2020 (Grenache, Syrah, Carignan)	21
Vigneti Massa, Monale Colli Tortonnesi 2015 (Barbera)	29
Maeli, Rosso Infinito Veneto 2019 (Carmenere, Merlot, Cabernet Sauvignon)	19

BEER

Birra Baladin, Nazionale 14
Blonde Ale 6.5% (Piemonte, IT)

Talea, Al Dente 11
Italian Pilsner 5% (Brooklyn, NY)

Almond 22, Farrotta 14
Pale Ale 5.6% (Abruzzo, IT)

Grimm, Waveable 13
IPA 6.7% (Brooklyn, NY)

Birificio del Ducato, Torrente 14
Belgian Pale Ale 7% (Emilia-Romagna, IT)

Eden Ciders, Deep Cut 11
Hard Apple Cider 6.2% (Newport, VT)

SPIRIT FREE

Lyre's Sbagliato 13
Lyre's Italian Aperitif, Roots Vermouth, non-alcoholic Prosecco

Chinotto Soda 11
Houssenede Chinotto & Club Soda

Ford's Caffè Tonic 11
Espresso, Lemon & Tonic

Athletic Brewing Co., Wit's Peak Non-Alcoholic 10
Belgian style White -0.5% (Hartford, CT)



cin cin

PRESS COVERAGE

“This atmospheric
New York restaurant
was designed to be a
‘beautiful ruin’”
Wallpaper*

EATER

RESY

“The Best Restaurants
for Right Now”

NEW YORK

Esquire

THE
WALL STREET
JOURNAL.

 **THE
INFATUATION**

PUNCH
SPIRIT OF THE PENINSULA

The
New York
Times

“...the husband-and-wife team behind
Anton’s, one of the West Village’s most
beloved neighborhood restaurants...”

TOWN&COUNTRY

