

Leon's



SALUMI

Salame Rosa (*Berkeley, CA*) 12
Prosciutto (*Emilia-Romagna, IT*) 19
Both 27

FORMAGGI

Cacio Re (*Lazio, IT*) 9
Ricotta Scorza Nera (*Abruzzo, IT*) 9
Mozzarella di Bufala (*Campania, IT*) 17
All Three 29

APERITIVI

Marinated Olives 7
Fava Bean Falafel 15
Lamb Arrosticini 14
Chicken Brodo & Marsala 9

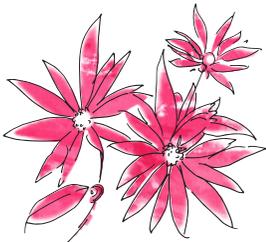
ANTIPASTI

Big Green Salad with Cheese 23
Zuppa Etrusca with Kale & Green Farro 21
Citrus Salad, Walnuts, Dates & Piave Vecchio 25

Carpaccio di Funghi Trifolati 19
Carpaccio di Tonno, Capers & Crispy Shallots 28
Frittura di Paranza 29
Crisp Seppia, Shrimp & Market Fish

PRIMI

Bucatini all'Amatriciana 29
Linguine alle Vongole *white or red* 29
Ricotta Cavatelli, Sausage & Market Greens 28
Lemon Tagliolini with Sea Beans 26
Pumpkin Ravioli 'Ris e Coi' 29
Pappardelle & Duck Ragù 34
gluten free garganelli +3



Toast the holidays! Enjoy a complimentary beverage with any Primo or Secondo:

SECONDI

PANINI

Rapini Melt *Fontina, Agrodolce Onions & Shatta* 19
Yellowfin Tuna Salad *Green Olives & Dill on Multi-grain* 16
La Bianca Rosa *Focaccia, Salame Rosa & Mozzarella di Bufala* 19
Chicken Club Americano *Bacon, Tomato Relish & Avocado* 24
Grand-mère Lucie's Burger *with Egyptian Fries* 29

LUNCH MAINS

Chicken Paillard Salad *with Olives & Pecorino* 28
Skate Wing Meunière *Brown Butter, Capers & Mkt Cauliflower* 29
Market Fish Filet al Leon 35
Lamb Kofta, Tahina & Pilaf 28
Bavette Steak 35
Escarole & Anchovy Salad or Egyptian Fries & Gorgonzola Butter

CONTORNI

Lemon Potatoes 14
Beans Alexandria 15
Market Greens Strascinati 14
Rice Pilaf al Hakim 12
Garlic-Chili Shatta 3



Please make our team aware of any allergies or dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, and shellfish may increase your risk of food borne illness. Thank you for joining us!