



| SPREADS & HUMMUS                                             |    |
|--------------------------------------------------------------|----|
| Served with Warm Pita Bread<br>Additional Pita Bread(2pc) +3 |    |
| CHILLED CRUDITÉS                                             | 16 |
| Ranch Labneh                                                 |    |
| BURRATA CHEESE                                               | 18 |
| Truffle Honey, Cracked Black Pepper                          |    |
| BEETROOT TZATSIKI                                            | 16 |
| Dill, Garlic, Lemon                                          |    |
| BABA GHANOUSH                                                | 16 |
| Charred Eggplant, Sun-Dried Tomato,<br>Pickled Onion         |    |
| BLACK GARLIC HUMMUS                                          | 17 |
| Toasted Everything Spice,<br>Marinated Chickpeas             |    |

EXECUTIVE CHEF ED COTTON

\*consuming raw or undercooked eggs or unpasteurized milk may increase your risk of foodborne illness

| CHILLED & RAW                                                                                |       |
|----------------------------------------------------------------------------------------------|-------|
| LEONETTA TOWER                                                                               | MP    |
| Oysters, Shrimp Cocktail,<br>Salmon Crudo, Italian Tuna Tartare,<br>Hamachi, Grilled Octopus |       |
| DAILY SELECTION OF OYSTERS                                                                   | MP    |
| SOURCED BY ISLAND CREEK OYSTER CO.<br>Cucumber Mignonette                                    |       |
| SHRIMP COCKTAIL                                                                              | 24/32 |
| Basil Aioli, Spicy Cocktail Sauce                                                            |       |
| CHOPPED TUNA "PUTTANESCA"                                                                    | 26    |
| Tomato, Olive, Capers, Anchovy,<br>Sesame Grissini                                           |       |
| JUMBO LUMP CRAB CEVICHE                                                                      | 25    |
| Avocado, Cilantro, Radish,<br>Sofrito Vinaigrette                                            |       |
| HAMACHI CRUDO "ACQUA PAZZO"                                                                  | 26    |
| Fennel, Lemon Mostarda,<br>Calabrian Chili Ponzu                                             |       |
| SALMON CRUDO                                                                                 | 23    |
| Limoncello, Basil Seeds & Pickled Red<br>Onions                                              |       |
| LAMB TARTARE                                                                                 | 24    |
| Harissa Aioli, Mint, Za'atar Lavash Cracker                                                  |       |

| SALADS                                                                                                          |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| Add A Grilled Shish Kebab<br>Chermoula Chicken \$12/Black Garlic Marinated Beef \$19/<br>Seven Spiced Tuna \$14 |    |
| LITTLE GEM CAESAR                                                                                               | 25 |
| Parmesan-Tahini Dressing,<br>Toasted Sesame Croutons                                                            |    |
| CHOPPED SALAD SANTORINI                                                                                         | 24 |
| Greek Feta, Cucumber, Tomato, Peppers,<br>Olives, Oregano Dressing                                              |    |

| SANDWICHES                                                                         |                  |
|------------------------------------------------------------------------------------|------------------|
| All Sandwiches Served with Chips or Fries                                          |                  |
| LEO'S DOUBLE                                                                       | DOUBLE BURGER 31 |
| Twin Beef Burger Patties, Cheddar, Shawarma<br>Spiced Bacon, Harissa Mayo, Pickles |                  |
| GRILLED ITALIAN TUNA                                                               | 28               |
| Basil, Giardiniera, Red Onion, Arugula,<br>Shaved Parmesan Cheese, Ciabatta        |                  |
| ROAST BEEF PANINI                                                                  | 29               |
| Sliced Prime Rib, Fontina, Caramelized<br>Onions, Arugula, Beef Broth for Dipping  |                  |

| BRUNCH SPECIALS                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| BABKA FRENCH TOAST                                                                | 22 |
| Whipped Cheesecake, Wild Berries,<br>Orange Blossom Syrup                         |    |
| SHAKSHUKA EGGS                                                                    | 25 |
| Poached Eggs, Stewed Tomatoes,<br>Chickpeas, Zucchini, Peppers & Feta             |    |
| SMOKED SALMON & AVOCADO TOAST                                                     | 21 |
| Pugliese Bread, Feta, Cucumber,<br>Radish, Pickled Red Onion                      |    |
| Add Poached Eggs +4                                                               |    |
| EGGS BENEDICT                                                                     | 23 |
| Poached Eggs, Rosemary Ham, Potato,<br>Hollandaise & Baby Arugula                 |    |
| BREAKFAST EGG WRAP                                                                | 24 |
| Soft Scrambled Eggs, Tomato,<br>Chicken Shawarma, Potato, Avocado &<br>Mozzarella |    |
| SCRAMBLED EGGS<br>CACIO E PEPE                                                    | 22 |
| Toasted Pugliese Bread, Pecorino,<br>Cracked Black Pepper,Roasted Tomatoes        |    |
| GREEK YOGURT &<br>BERRY BOWL                                                      | 21 |
| Fresh Berries, Berry Compote, Toasted<br>Almond Granola                           |    |

| SIDES                 |    |
|-----------------------|----|
| ZA'ATAR FRIES         | 17 |
| Feta, Harissa Ketchup |    |
| SPICY LAMB SAUSAGE    | 12 |
| SHAWARMA SPICED BACON | 12 |
| AVOCADO               | 6  |
| SMOKED SALMON         | 14 |

| PREFIX BRUNCH SPECIAL                                                                                                                                                      |  |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| \$50 PER PERSON                                                                                                                                                            |  |
| Includes Black Garlic Hummus for the<br>table,Choose one Entrée marked <b>PF</b> from<br>our menu along with two “build-your-own”<br>Spritz Cocktails from our SPRITZ BAR. |  |
| BECAUSE BRUNCH WITHOUT BUBBLES IS JUST BREAKFAST                                                                                                                           |  |

| BRUNCH COCKTAILS                                                                                  |  |
|---------------------------------------------------------------------------------------------------|--|
| \$20                                                                                              |  |
| PALOMA PICASSO                                                                                    |  |
| Blanco Tequila, Grapefruit, Cartron Bergamote,<br>Combiér Pamplemousse, Fevertree Grapefruit Soda |  |
| ITALO DISCO                                                                                       |  |
| Mediterranen Lemon Gin, Aperol, Yuzu Sake<br>Luxardo Bitter Bianco, Sicilian Lemonade             |  |
| BLOODY MARY                                                                                       |  |
| Roasted Red Pepper, Harissa, Caper, St. George<br>Green Chile Vodka                               |  |

| BY THE GLASS                        |    |
|-------------------------------------|----|
| SUMAROCCA                           | 17 |
| Cava, Brut Majeur, Penedes'21       |    |
| GRACI                               | 17 |
| Etna Rosato, Etna, Italy '23        |    |
| CROQUE                              | 20 |
| Albarino, Rias Baixas, '22          |    |
| CLEMENT ET FLORIAN BERTHIER         | 18 |
| Sauvignon Blanc, 'L'Instant '24     |    |
| CHAMP-PERROY                        | 25 |
| Sancerre, France, '25               |    |
| SAINT COSME                         | 19 |
| Cotes Du Rhone, France, '24         |    |
| ALTA MORA                           | 18 |
| Etna Rosso, Etna, Sicily, italy '20 |    |