646.448.4288 181 LEXINGTON AVE, MANHATTAN, NY LEONETTANYC.COM

#### FULL & PARTIAL VENUE BUYOUT

**CAPACITY: 400** 

Ideal for holiday parties, wedding receptions or any large event to accommodate full privacy to your guests.

## **EVENTS AT LEONETTA**

Leonetta offers four spectacular rooms perfectly suited for any occasion. Whether you're hosting a corporate function, holiday party, birthday celebration, rehearsal dinner, baby shower, or any other event, we are dedicated to making your experience unforgettable. Our team is here to assist you with every detail, ensuring a seamless and memorable event.



#### LEO'S FAMOUS BAR CAPACITY: 125

Step into a hidden gem of sophistication and charm. Our downstairs bar and lounge provides an exclusive setting for private events and celebrations. This is an ideal space for cocktail receptions.

FEATURES: VINTAGE DÉCOR, INTIMATE LIGHTING, AND A COZY BAR AREA



#### MAIN DINING ROOM

DINING ROOM SEATING CAPACITY: 62 FRONT ROOM SEATING CAPACITY: 50

A stylish and inviting space perfect for casual dining and intimate gatherings. With its chic décor and warm ambiance, this area provides a comfortable setting for a memorable meal.

FEATURES: ELEGANT FURNISHINGS, AMBIENT LIGHTING, AND STYLISH SPACES

#### PRIVATE DINING ROOM

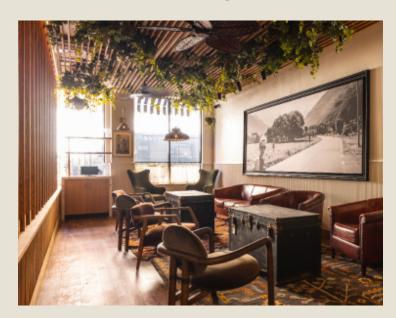
**CAPACITY: 28** 

Ideal for private events and special occasions, the Private Dining Room offers a more secluded atmosphere while still being part of the lively restaurant environment.

FEATURES: PRIVATE AREA, FAMILY STYLE SEATING ARRANGEMENTS, AND EXCLUSIVE SERVICE



# Leonetta









# PRIVATE EVENTS















# PRIVATE DINING ROOM

**CAPACITY: 28 GUESTS FOR A SEATED MEAL** 

Ideal for private events and special occasions, the private dining room offers a more secluded atmosphere while still being part of the lively restaurant environment.

FEATURES: PRIVATE AREA, FAMILY STYLE SEATING ARRANGEMENTS, AND EXCLUSIVE SERVICE







# FRONT DINING ROOM

CAPACITY: 50 GUESTS FOR A SEATED MEAL

A stylish and inviting space perfect for a semiprivate event. With its chic decor and warm ambiance, this area provides a comfortable setting for a memorable meal.

FEATURES: SEMI PRIVATE AREA, ELEGANT FURNISHING, AND AMBIENT LIGHTING



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CAPACITY: 125 GUESTS STANDING COCKTAIL-STYLE RECEPTION

Step into a hidden gem of sophistaication and charm. Our downstairs bar and lounge provides and exclusive setting for prvate events and celebrations. This is an ideal space for a cocktail reception.

FEATURES: VINTAGE DÉCOR, INTIMATE LIGHTING, AND A COZY BAR AREA





# LEO'S FAMOUS BAR & LOUNGE GREEN ROOM

CAPACITY: 40 GUESTS STANDING COCKTAIL-STYLE RECEPTION

The Green Room, nestled inside Leo's Bar, offers a charming semi-private setting perfect for celebrating special occasions. Enjoy drinks and light bites in a cozy, intimate atmosphere.

FEATURES: COMFORTABLE STYLISH SEATING SPACE



### FULL & PARTIAL VENUE BUYOUT

CAPACITY: 400

Ideal for holiday parties, wedding receptions or any large event to accommodate full privacy to your guests.





BEER & WINE \$30 PER PERSON PER HOUR

PREMIUM WELL \$45 PER PERSON PER HOUR

PREMIUM TOP SHELF \$55 PER PERSON PER HOUR

COCKTAILS \$25 PER COCKTAIL SELECTION OF FOUR COCKTAILS







PLEASE INQUIRE ABOUT OUR PREMIUM WELL AND TOP SHELF LIQUOR, INCLUDING OUR CLASSIC COCKTAIL MENU

ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY AND SUBJECT TO SUBSTITUTION OF SIMILAR PRODUCT WHEN NECESSARY



#### ∼∼∼ FOR THE TABLE

#### DAILY SELECTION OF OYSTERS

SOURCED BY ISLAND CREEK OYSTER CO.

Cucumber Mignonette

#### SHRIMP COCKTAIL

Basil Aioli, Fra Diavolo Cocktail Sauce

#### SPREADS & HUMMUS

SELECT 2

Served with Warm Pita Bread

#### CHILLED CRUDITÉS

Ranch Labneh

#### **BURRATA CHEESE**

Truffle Honey, Cracked Black Pepper

#### **BEETROOT TZATZIKI**

Dill, Garlic & Lemon

#### **BABA GHANOUSH**

Charred Eggplant, Confit Tomato, Pickled Onion

#### **BLACK GARLIC HUMMUS**

Toasted Everything Spice, Marinated Chickpeas

#### ~~~ APPETIZERS

SELECT 2

#### **CHOPPED TUNA "PUTTANESCA"**

Tomato, Olive Capers, Anchovy, Sesame Grissini

#### CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers,
Olives, Oregano Dressing

#### LITTLE GEM CAESAR

Parmesan-Tahini Dressing, Toasted Sesame Croutons

#### **CHAR-GRILLED OCTOPUS**

Olive Oil Crushed Potato, Giardiniera Vinaigrette

#### **BLACK TRUFFLE FLATBREAD**

Wild Mushroon, Fontina Cheese, Ricotta Salata

#### LEONETTA SHELLFISH TOWER

#### 20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail, Scallop Crudo, Jumbo Lump Crab Ceviche, Octopus Skewer, Tuna Tartare

#### ~~~~ ENTREES

SELECT 3

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#### **PASTA AL LIMONE**

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Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

#### **BAKED STUFFED SHELLS**

Forbidden Grains, Roasted Beets, Pomodoro Sauce, Whipped Cashew Ricotta

#### **BRICK CHICKEN "PEPERONATA"**

Esposito Pork Sausage, Peppers & Onions

#### **BLACK TRUFFLE MAFALDINE**

Wild Mushroom, Mascarpone, Parmesan

#### CHERMOULA SWORDFISH STEAK

Gingered Cauliflower Pilaf, Eggplant Yogurt, Charred Lemon

#### 140Z NY STRIP STEAK

Feta & Za'atar Steak Fries, Harissa Ketchup

#### LAMB "MIXED GRILL"

(+\$25

pp)

SELECT 2

Lamb Loin, Merguez, Tomato & Spinach Orzo, Kalamata Olive, Chickpea

SIDES

#### **CRISPY BASMATI RICE**

Medjool Dates & Black Mission Figs

#### CHARRED BROCCOLINI

Lemon, Anchovy & Ricotta Salata

#### **BAHARAT ROASTED MUSHROOMS**

Sour Cherries, Cipollini Onions

#### ZA'ATAR STEAK FRIES

Feta, Harissa Ketchup

DESSERT

SELECT 1

#### **TIRAMISU**

Coffee-Soaked Lady Fingers, Mascarpone

#### **OLIVE OIL SEMOLINA CAKE**



**SERVED FAMILY STYLE** 

#### FOR THE TABLE

SELECT 1

#### **BLACK TRUFFLE FLATBREAD**

Wild Mushroom, Fontina Cheese, Ricotta Salata

#### SPICED CHICKEN SAUSAGE

Moroccan BBQ, Creamy Ranch Labneh

#### SPREADS & HUMMUS

SELECT 2

Served with Warm Pita Bread

#### CHILLED CRUDITÉS

Ranch Labneh

#### **BURRATA CHEESE**

Truffle Honey, Cracked Black Pepper

#### **BEETROOT TZATZIKI**

Dill, Garlic & Lemon

#### **BABA GHANOUSH**

Charred Eggplant, Confit Tomato, Pickled Onion

#### **BLACK GARLIC HUMMUS**

Toasted Everything Spice, Marinated Chickpeas

#### ~~~~ APPETIZERS

SELECT 2

#### **CHOPPED TUNA "PUTTANESCA"**

Tomato, Olive Capers, Anchovy, Sesame Grissini

#### **CHOPPED SALAD SANTORINI**

Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing

#### LITTLE GEM CAESAR

Parmesan-Tahini Dressing, Toasted Sesame Croutons

## DAILY SELECTION OF OYSTERS

SOURCED BY ISLAND CREEK OYSTERS CO.

Cucumber Mignonette

#### LEONETTA SHELLFISH TOWER

#### 20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail, Scallop Crudo, Jumbo Lump Crab Ceviche, Octopus Skewer, Tuna Tartare

#### **ENTREES**

SELECT 3

#### **PASTA AL LIMONE**

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

#### **BRICK CHICKEN "PEPERONATA"**

Esposito Pork Sausage, Peppers & Onions

#### **GRILLED DORADE**

Fennel, Olive, Tomato-Caper Vinaigrette

#### CHERMOULA SWORDFISH STEAK

Gingered Cauliflower Pilaf, Eggplant Yogurt, Charred Lemon

#### FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter

#### BLACK TRUFFLE MAFALDINE (+\$15 pp)

Wild Mushroom, Mascarpone, Parmesan

#### **14OZ NY STRIP STEAK** (+\$25 pp)

Feta & Za'atar Steak Fries, Harissa Ketchup

#### LAMB "MIXED GRILL" (+\$25 pp)

Lamb Loin, Merguez, Tomato & Spinach Orzo, Kalamata Olive, Chickpea

# SIDES SELECT 2

#### **CRISPY BASMATI RICE**

Medjool Dates, Black Mission Figs

#### CHARRED BROCCOLINI

Lemon, Anchovy, Ricotta Salata

#### **BAHARAT ROASTED MUSHROOMS**

Sour Cherries, Cipollini Onions

#### **ZA'ATAR STEAK FRIES**

Feta, Harissa Ketchup

# DESSERT

SELECT 1

#### **TIRAMISU**

Coffee-Soaked Lady Fingers, Mascarpone

#### **OLIVE OIL SEMOLINA CAKE**



#### SERVED FAMILY STYLE

#### 

SELECT 2

Served with Warm Pita Bread

#### CHILLED CRUDITÉS

Ranch Labneh

#### **BURRATA CHEESE**

Truffle Honey, Cracked Black Pepper

#### **BEETROOT TZATZIKI**

Dill, Garlic & Lemon

#### **BABA GHANOUSH**

Charred Eggplant, Confit Tomato, Pickled Onion

#### **BLACK GARLIC HUMMUS**

Toasted Everything Spice, Marinated Chickpeas

#### ~~~ APPETIZERS

SELECT 2

#### **CHOPPED TUNA "PUTTANESCA"**

Tomnato, Olive Capers, Anchovy, Sesame Grissini

#### **CHOPPED SALAD SANTORINI**

Greek Feta, Cucumber, Tomato, Peppers,
Olives, Oregano Dressing

#### LITTLE GEM CAESAR

Parmesan-Tahini Dressing, Toasted Sesame Croutons

#### **CHAR-GRILLED OCTOPUS SALAD**

Olive Oil Crushed Potato, Cracked Olives, Giardiniera Vinaigrette

#### LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail,
Scallop Crudo, Jumbo Lump Crab
Ceviche, Octopus Skewer,
Tuna Tartare

#### ENTREES

SELECT 2

#### PASTA AL LIMONE

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

#### **BRICK CHICKEN "PEPERONATA"**

Esposito Pork Sausage, Peppers & Onions

#### CHERMOULA SWORDFISH STEAK

Gingered Cauliflower Pilaf, Eggplant Yogurt, Charred Lemon

#### FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter

#### BLACK TRUFFLE MAFALDINE (+\$15 pp)

Wild Mushroom, Mascarpone, Parmesan

#### **14OZ NY STRIP STEAK** (+\$25 pp)

Feta & Za'atar Steak Fries, Harissa Ketchup

#### LAMB "MIXED GRILL"

(+\$25 pp)

Lamb Loin, Merguez, Tomato & Spinach Orzo, Kalamata Olive, Chickpea

#### SIDES

SELECT 1

#### **CRISPY BASMATI RICE**

Medjool Dates & Black Mission Figs

#### **CHARRED BROCCOLINI**

Lemon, Anchovy & Ricotta Salata

#### **BAHARAT ROASTED MUSHROOMS**

Sour Cherries & Cipollini Onions

#### ZA'ATAR STEAK FRIES

Feta, Harissa Ketchup

# DESSERT

SELECT 1

#### **TIRAMISU**

Coffee-Soaked Lady Fingers, Mascarpone

#### **OLIVE OIL SEMOLINA CAKE**



#### **SERVED FAMILY STYLE**

#### 

SELECT 2

Served with Warm Pita Bread

#### CHILLED CRUDITÉS

Ranch Labneh

#### **BURRATA CHEESE**

Truffle Honey, Cracked Black Pepper

#### **BEETROOT TZATZIKI**

Dill, Garlic & Lemon

#### **BABA GHANOUSH**

Charred Eggplant, Confit Tomato, Pickled Onion

#### **BLACK GARLIC HUMMUS**

Toasted Everything Spice, Marinated Chickpeas

#### $\sim\sim$ APPETIZERS

SELECT 2

#### **CHOPPED SALAD SANTORINI**

Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing

#### LITTLE GEM CAESAR

Parmesan-Tahini Dressing, Toasted Sesame Croutons

#### **BLACK TRUFFLE FLATBREAD**

Wild Mushroom, Fontina Cheese, Ricotta Salata

#### SHRIMP COCKTAIL

Basil Aioli, Fra Diavolo Cocktail Sauce

#### LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail, Scallop Crudo, Jumbo Lump Crab Ceviche, Octopus Skewer, Tuna Tartare

#### $\sim\sim$ entrees

SELECT 2

#### **PASTA AL LIMONE**

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

#### CHERMOULA SWORDFISH STEAK

Gingered Cauliflower Pilaf, Eggplant Yogurt, Charred Lemon

#### FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter

#### **ROCK SHRIMP COUS COUS**

Israeli Cous Cous, Saffron, Zucchini, Tomato, Lemon

#### **BLACK TRUFFLE MAFALDINE**

(+\$15 pp)

Wild Mushroom, Mascarpone, Parmesan



SELECT 1

#### **CRISPY BASMATI RICE**

Medjool Dates & Black Mission Figs

#### **CHARRED BROCCOLINI**

Lemon, Anchovy & Ricotta Salata

#### **BAHARAT ROASTED MUSHROOMS**

Sour Cherries & Cipollini Onions

#### ZA'ATAR STEAK FRIES

Feta, Harissa Ketchup



SELECT 1

#### **TIRAMISU**

Coffee-Soaked Lady Fingers, Mascarpone

#### **OLIVE OIL SEMOLINA CAKE**



#### LEONETTA SHELLFISH TOWER

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20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail, Scallop Crudo, Jumbo Lump Crab Ceviche, Octopus Skewer, Tuna Tartare

# SELECT 2

#### 

SELECT 2 Served with Warm Pita Bread

#### **BURRATA CHEESE**

Truffle Honey, Cracked Black Pepper

#### **BEETROOT TZATZIKI**

Dill, Garlic & Lemon

#### **BABA GHANOUSH**

Charred Eggplant, Confit Tomato, Pickled Onion

#### **BLACK GARLIC HUMMUS**

Toasted Everything Spice, Marinated Chickpeas

#### CHILLED CRUDITÉS

Ranch Labneh

# ~~~ APPETIZERS

SELECT 2

#### CHOPPED TUNA "PUTTANESCA"

Tomato, Olive Capers, Anchovy, Sesame Grissini

#### CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing

#### LITTLE GEM CAESAR

Parmesan-Tahini Dressing, Toasted Sesame Croutons

#### **BLACK TRUFFLE FLATBREAD**

Wild Mushroom, Fontina Cheese, Ricotta Salata

#### SPICED CHICKEN SAUSAGE

Moroccan BBQ Sauce, Creamy Ranch Labneh

#### **BABKA FRENCH TOAST**

Whipped Cheesecake, Wild Berries, Orange Blossom Syrup

#### **EGGS BENEDICT**

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Poached Eggs, English Muffin, Grilled Chorizo, Hollandaise

#### SMOKED SALMON AVOCADO TOAST

Pugliese Bread, Feta, Cucumber, Radish,
Pickled Red Onion (Add Poached Eggs + \$4)

#### WILD MUSHROOM SCRAMBLE

Farm Eggs, Black Truffle, Sesame Crostino

#### FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter



#### **ZA'ATA STEAK FRIES**

Feta, Harissa Ketchup

**GRILLED LAMB MERGUEZ** 

SHAWARMA SPICED BACON

**AVOCADO** 

**SMOKED SALMON** 

PEPERONATA HASH



#### **TIRAMISU**

Coffee-Soaked Lady Fingers, Mascarpone

#### **OLIVE OIL SEMOLINA CAKE**