RISTORANTE LEONARDO'S

Festive Menu

2023

RISTORANTE LEONARDO'S
4 Barrack Street ml3 0DG Hamilton
01698 284379

FESTIVE LUNCH MENU 2023

1ST DECEMBER TO 24TH DECEMBER

MONDAY- WEDNESDAY 2COURSE (12 NOON - FINISH 3PM) £14.95
THURSDAY-SUNDAY 2 COURSE (12NOON-FINISH 3PM) £16.95

STARTERS

MINESTRONE
Traditional homemade vegetable soup.

ZUPPA DEL GIORNO
Soup of the day

CROSTINI ALLA SALSICCIA
Toasted Italian garlic bread topped with a pan fried Italian suasage. Finished in the oven.

MOZZARELLA IN CARROZZA
Golden fried mozzarella cubes served with a spicy tomato souce,

POLPETTI PICANTINI
Homemade pork and beef meatballs with breadcrumbs onion,garlic and parmesan. Cooked with a chilli tomato sauce with basil. Served with garlic bread.

COZZE ALA LIVORNESE
Steamed Scottish west coast mussels in a fresh chilli and tomato sauce or white wine & cream. Served with garlic bread.

BRUSCHETTA POMODORO
Toasted Italian garlic bread topped with fresh cherry tomatoes, mozzarella cheese,basil and olive oil.

MELONE DI GAMBERETTI
Fresh melon & prawns and a Marie-rose sauce with paprika

FUNGHI RIPIENI
Golden Fried breaded mushrooms stuffed with pate, served with spicy tomato sauce.

MAIN COURSE

TACCHINO DI NATALE
Traditional roasted turkey with all the trimmings.served with veg&potatoes.

RISOTTO CON POLLO
Pan fried diced chicken with garlic, and parmesan cheese in a tomato sauce with touch of cream.

PIZZA PEPPERONI
Spicy pepperoni,tomato,mozzarella & fresh chillies.

POLLO PEPE
Pan fried chicken breast in a sauce of brandy, green peppercorns & fresh cream, served with chips

FILETTO PICCANTINO
(£9.95 Supplement)
Pan fried 6oz medalions of scottish beef fillet steak with cherry tomatoes,white Wine,Garlic,Napoli sauce & a touch of chilli, served with chips.

LASAGNA AL FORNO
Authentic homemade lasagna with pork and beef mince.

RIGATONI FILETTO
Sliced fillet of beef,with cherry tomatoes and mixed herbs in a tomato sauce with a touch of cream.

SPIGOLA LIMONE
Pan fried fillet of seabass with fresh lemon,prawns ,white wine,garlic and fresh sage, served witch veg & potatoes.

CANNELLONI
Cannelloni with ricotta cheese ,spinach & Napoli
sauce topped with mozzarella cheese.

FESTIVE DINNER MENU 2023

1ST DECEMBER TO 24TH DECEMBER

MONDAY- WEDNESDAY 2COURSE (3PM - 10PM)...£18.95
THURSDAY-SUNDAY 2 COURSE (3PM-10PM) £20.95

STARTERS

MINESTRONE
Traditional homemade vegetable soup.

ZUPPA DEL GIORNO
Soup of the day

CROSTINI PEPERONE
Toasted Italian garlic bread topped with roasted peppers & mozzarella cheese. Finished in the oven.

MOZZARELLA IN CARROZZA
Golden fried mozzarella cubes served with a spicy tomato souce.

POLPETTI PICANTINI
Homemade pork and beef meatballs with breadcrumbs onion,garlic and parmesan. Cooked with a chilli tomato sauce with basil. Served with garlic bread.

COZZE ALA LIVORNESE
Steamed Scottish west coast mussels in a fresh chilli and tomato sauce or white wine & cream. Served with garlic bread.

GAMBERONI PICANTINI
King prawns sauteed in white wine,garlic,chilli,cherry tomato and oregano,served with garlic bread

MELONE DI GAMBERETTI
Fresh melon & prawns with a marie-rose sauce with paprika

FUNGHI RIPIENI
Golden Fried breaded mushrooms stuffed with pate,
served with spicy tomato sauce

MAIN COURSE

TACCHINO DI NATALE
Traditional roasted turkey with all the trimmings,served with veg & potatoes.

RISOTTO CON POLLO E FUNGHI PORCINI
Pan fried diced chicken and porcini mushroom in white wine with a creamy parmesan cheese sauce.

PIZZA POLLO PICANTE
Spicy tomato,chicken,mozzarella roasted red peppers and fresh chillies.

POLLO PEPE
Pan fried chicken breast in a sauce of brandy, green peppercorns & fresh cream, served with chips

FILETTO ALLA GRIGLIA
(£9.95 Supplement)
Pan fried 9oz Scottish beef fillet steak with peppercorn sauce served with chips.

LASAGNA AL FORNO
Authentic homemade lasagna with pork and beef mince.

RIGATONI FILETTO
Sliced fillet of beef,with cherry tomatoes and mixed herbs in a tomato sauce with a touch of cream

SPIGOLA PEPPERONCINO
Pan fried fillet of seabass with scallops in a smokey paprika and cherry tomato sauce with oregano, served witch veg & potatoes.

CANNELLONI
Cannelloni with ricotta cheese ,spinach & Napoli sauce topped with mozzarella cheese.

CHRISTMAS DAY MENU 2023

3 Course - £65.95 per person
Kids under 10 year old -£25.95

STARTERS

ZUPPA DEL GIORNO (V)
Soup of the day

MINESTRONE (V)
Traditional homemade vegetable and tomato soup

POLPETTI PICANTINI
Homemade pork and beef meatballs with breadcrumbs,onion,Garlic and parmesan.Cooked in a chilli tomato souce with basil.served with garlic bread.

POLLO CON CHORIZO
Pan fried strips of chicken with chorizo , cherry tomatoes and a chilli, butter and pesto sauce.served with garlic bread.

CROSTINI PEPERONE (V)
Toasted italian garlic bread topped with roasted peppers and mozzarella cheese.Finish in the oven

GAMBERONI PICANTINI
King prawns sauteed in white wine,garlic , chilli,cherry tomatoes,oregano. Served with garlic bread.

MAIN COURSE

TACCHINO
Traditional roasted turkey with all the seasonal trimmings.served with vegetable.

POLLO PEPE
Pan fried chicken breast in a sauce of brandy, green peppercorns and fresh cream,served with chips.

SPIGOLA PEPPEROCINO
Pan fried fillet of seabass with scallops in a smokey paprika and cherry tomato sauce with oregano.

MEDAGLIONI DI FILETTO DI MANZO
Pan fried beff fillet steak,cooked to your preference,served with pepperncorn sauce and chips.

CANNELLONI (V)
Cannelloni with ricotta cheese, spinach and Napoli sauce topped with mozzarella cheese.

LINGUINE GAMBERONI
King prawns in a white wine ,garlic,fresh basil and cherry tomato sauce with a touch of chilli.

RISOTTO FILETTO
Sliced fillet of beef,with cherry tomatoes sauce and garlic in a Napoli sauce with a touch of cream.

DESSERT

Your choice of Dessert