



Festive Menu 2025

RISTORANTE LEONARDO'S
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Festive Lunch Menu 2025

1ST DECEMBER TO 24TH DECEMBER

TUESDAY - SUNDAY 2 COURSE + £18.95

(FROM 12PM TO LAST ORDERS 3.45PM)

STARTERS

MINISTRONE (V)(VG)

Traditional homemade vegetable soup.

ZUPPA DEL GIORNO (V)

Soup of the day

CROSTINI SALSICCIA

Toasted Italian garlic bread topped with a pan-fried Italian sausage, onion and red wine. Finished in the oven.

MOZZARELLA IN CARROZZA (V)

Golden fried mozzarella sticks
Served with a spice tomato sauce.

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.

FUNGHI RIPIENI

Golden Fried breaded mushrooms stuffed with chicken & pork pâté, served with spice tomato sauce.

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 (V)(VG)

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

MELONE DI GAMBERETTI (V)(VG)

Fresh melon & prawn with marie-rose sauce with paprika

CAPRESE (V)(GF)

Buffalo mozzarella cheese over fresh tomatoes and basil.
Finished with a drizzle of olive oil.

MAIN COURSE

TACCHINO DI NATALE

Traditional roasted turkey with roasted vegetables

POLLO CON FUNGHI

Pan fried Chicken breast, mushrooms and onion in a cream and parmesan sauce. served with chips.

LINGUINE CON POLPETTE

Linguine pasta with homemade pork and beef meatballs in a cherry tomatoes, chilli, garlic, and fresh basil in a tomato sauce.

CANNELLONI

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

GNOCCHI AL SALSICCIA

Gnocchi with Italian sausage, onion, cherry tomato and touch of chilli.

LASAGNE AL FORNO

Authentic homemade lasagne with pork and beef mince.

SPIGOLA PEPPERONCINO

Pan fried fillet of seabass with scallops in a smoky paprika and cherry tomato sauce with oregano.
Served with vegetables and potatoes.

PIZZA VEGETALE (V)

Roasted red peppers, courgette, broccoli, cherry tomatoes, mozzarella and parmesan shavings.

RISOTTO CON PANCIOTTA E PISELLI

Rise with Crispy pancetta, peas, onion in a cream sauce.

TAGLIATA DI FILETTO

Strips of beef fillet steak in a spice cherry tomato sauce.
Served with rise (SUPPLEMENT £7.95)

(VG) We can make vegan alternatives to these dishes



Festive Dinner Menu 2025

1ST DECEMBER TO 24TH DECEMBER

TUESDAY - THURSDAY 2 COURSE + £21.95

FRIDAY - SUNDAY 2 COURSE + £25.95

(FROM 3PM TO LAST ORDERS 9:30PM)

STARTERS

MINISTRONE (V)(VG)

Traditional homemade vegetable soup.

ZUPPA DEL GIORNO (V)

Soup of the day

CROSTINI SALSICCIA

Toasted Italian garlic bread topped with a pan-fried Italian sausage, onion and red wine. Finished in the oven.

MOZZARELLA IN CARROZZA (V)

Golden fried mozzarella sticks
Served with a spice tomato sauce.

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.

FUNGHI RIPIENI

Golden Fried breaded mushrooms stuffed with chicken & pork pâté, served with spice tomato sauce.

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 (V)(VG)

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

MELONE DI GAMBERETTI (V)(VG)

Fresh melon & prawn with marie-rose sauce with paprika

CAPRESE (V)(GF)

Buffalo mozzarella cheese over fresh tomatoes and basil.
Finished with a drizzle of olive oil.

MAIN COURSE

TACCHINO DI NATALE

Traditional roasted turkey with roasted vegetables

POLLO CON FUNGHI

Pan fried Chicken breast, mushrooms and onion in a cream and parmesan sauce. served with chips.

LINGUINE CON POLPETTE

Linguine pasta with homemade pork and beef meatballs in a cherry tomatoes, chilli, garlic, and fresh basil in a tomato sauce.

CANNELLONI

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

GNOCCHI AL SALSICCIA

Gnocchi with Italian sausage, onion, cherry tomato and touch of chilli.

LASAGNE AL FORNO

Authentic homemade lasagne with pork and beef mince.

SPIGOLA PEPPERONCINO

Pan fried fillet of seabass with scallops in a smoky paprika and cherry tomato sauce with oregano.
Served with vegetables and potatoes.

PIZZA VEGETALE (V)

Roasted red peppers, courgette, broccoli, cherry tomatoes, mozzarella and parmesan shavings.

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