



Festive Lunch Menu 2026

RISTORANTE LEONARDO'S
4 Barrack St, Hamilton ML3 0DG
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1ST DECEMBER TO 24TH DECEMBER
TUESDAY - SUNDAY

2 COURSE • £18.95 3 COURSE • £21.95
(from 12pm to last orders 3.30pm)





STARTERS

MINISTRONE OR ZUPPA DEL GIORNO (V)(VG)

Vegetable soup or soup of the day.
Served with bread and butter.

ARANCINI (V)

Italian rice balls stuffed with mozzarella, coated in bread crumbs deep fried served with spicy tomato dip.

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.

COCKTAIL DI GAMBERETTI

Freshwater prawns and a marie rose sauce with paprika

FUNGHI RIPIENI

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

COZZE ALA LIVORNESE OR CREAME

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.

GAMBERONI LIMONE

Pan fried king prawns sautéed in white wine, sage, lemon and garlic topping with parmesan cheese.
Served with garlic bread.

CAPRESE (V)(GF)

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

(VG) We can make vegan alternatives to these dishes

MAIN COURSES

MEAT & FISH

TACCHINO DI NATALE
Traditional roasted turkey
with roasted vegetables

SPIGOLA LIMONE
Pan fried fillet of seabass with
fresh lemon, prawns, white
wine, garlic and
fresh sage. Served with
vegetables and potatoes.

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

POLLO MILANESE
Pan fried breaded chicken
served with spaghetti
arrabbiata.

RISOTTO FRUITI DI MARE
Rice with king prawns, mussels
with cherry tomatoes and
a touch of chilli.

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

PIZZA

MARGHERITA (V)
Tomato, mozzarella
and oregano.

VEGETALE (V)
Roasted red peppers, courgette,
broccoli, cherry tomatoes,
mozzarella and
parmesan shavings.

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

SALCICCIA
Italian sausage,
tomato, mozzarella and
parmesan shavings.

PASTA

PACCHERI CARBONARA
Traditional italian dish of egg
yolk, garlic, cream smoked
pancetta and parmesan cheese

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

RIGATONI ARRABBIATA (V)(VG)
A popular spicy Italian
dish of a tomato and
fresh chilli sauce.

LASAGNE AL FORNO
Authentic homemade lasagne
with pork and beef mince

PENNE AL VEGETALE (V)
Roasted peppers,
courgette, onion,
mushroom, cherry tomatoes,
mozzarella, parmesan shavings

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

Please inform your
server if you have
any food allergies
or special
requests

gf or vegan menu
available on
request

At your request,
we can substitute
pasta with
penne, spaghetti,
tagliatelle,
rigatoni, or
paccheri.

DESSERT

STICKY TOFFEE PUDDING

PROFITEROLES

CHOCOLATE FUDGE CAKE

ROASTED APPLE WITH CINNAMON
AND LOTUS BISCOFF CRUNCH.

All desert served with vanillia ice cream

SIDES

PARMESAN, BLACK PEPPER AND TRUFFLE OIL CHIPS £5.95

GARLIC BREAD WITH MOZZARELLA £3.95

CHIPS £3.95

LYONNAISE POTATOES £3.95

RICE £3.95

MIXED SALAD £3.95

ROCKET AND PARMESAN SALAD £5.65

CHEFS CHOICE OF VEG & POTATOES £3.95

FOCCACIA:

WITH FRESH ROSEMARY AND SEA SALT(V, VG) £8.95
WITH MOZZARELLA CHEESE, GARLIC AND SEA SALT £10.95 (V)