



Festive Dinner Menu 2026

RISTORANTE LEONARDO'S
4 Barrack St, Hamilton ML3 0DG
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1ST DECEMBER TO 24TH DECEMBER
TUESDAY - SUNDAY 3.30PM-9PM

2 COURSE • £23.95 3 COURSE • £26.95





STARTERS

MINISTRONE OR ZUPPA DEL GIORNO (V)(VG)

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

CAPELANTE PARMA HAM

Pan fried scallops with fresh lemon,
white wine, garlic and fresh sage topped with parma ham.

GAMBERONI PICANTINI

King prawns sautéed in white wine, garlic, chilli, cherry tomatoes,
and oregano. Served with garlic bread.

POLLO CON CHORIZO

Pan fried strips of chicken with chorizo, cherry tomato
and a chilli. Served with garlic bread.

FUNGI FRITTI (V)

Golden fried whole breaded mushrooms.
Served with garlic mayonnaise.

CROSTINI PEPERONE (V)

Toasted italian garlic bread topped with roasted peppers
and mozzarella cheese. Finished in the oven.

COCKTAIL DI GAMBERETTI

Freshwater prawns and a marie rose sauce with paprika.

MOZZARELLA IN CARROZZA (V)

Golden fried mozzarella sticks
Served with a 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.

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.

ARANCINI (V)

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

(VG) We can make vegan alternatives to these dishes

MAIN COURSES

PIZZA

MARGHERITA (V)

Tomato, mozzarella and oregano.

SALCICCIA

Italian sausage, tomato, mozzarella and parmesan shavings.

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.

PEPPERONI

Spicy pepperoni, tomato, mozzarella and fresh chillies.

MEAT & FISH

TACCHINO DI NATALE

Traditional roasted turkey with roasted vegetables

SPIGOLA PEPPEROCINO

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

MERLUZZO PROVENCALE

Pan fried Cod with onion, cherry tomato, capperi and oregano served with roasted vegetables and potatoes.

POLLO MILANESE

Pan fried breaded chicken served with spaghetti arrabbiata

POLLO PEPE

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

POLLO SPINACI

Pan fried chicken and spinach with cream, garlic, onion and parmesan finished with a drizzle of oil. Served with chips.

RISOTTO FRUITI DI MARE

Rice with king prawns, mussels with cherry tomatoes and a touch of chilli.

RISOTTO POLLO PISELLI

Rise with pan fried chicken, peas, onion in a cream sauce.

BEEF STROGANOFF

Pan fried strips of fillet of beef, sliced mushrooms and onion in a French mustard and cream sauce. Served with chips

PASTA

RIGATONI CARBONARA

Traditional Italian dish of egg yolk, garlic, cream, smoked pancetta and parmesan cheese.

LINGUINE FRUTTI DI MARE

King prawns, mussels, langoustine in a garlic and tomato sauce with a touch of chilli.

SPAGHETTI CON POLPETTE

Homemade pork and beef meatballs in a cherry tomatoes, chilli, garlic and fresh basil in a tomato sauce.

PACCHERI AL FILETTO

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

LASAGNE AL FORNO

Authentic homemade lasagne with pork and beef mince.

AGNOLOTTI ALLA PARMIGIANO (V)

Agnolotti pasta with cream, parmesan cheese and garlic finish in oven with Aurora sauce.

PACCHERI AL NORCINA

Pan fried Italian sausage with onion, garlic in cream sauce and parmesan 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

TIRAMISU

STICKY TOFFEE PUDDING

PROFITEROLES

CHOCOLATE FUDGE CAKE

ROASTED APPLE WITH CINNAMON AND LOTUS BISCOFF CRUNCH

All deserts served with vanilla 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)