

# LUNCH MENU

TEL. 662 380 5141

1101 JACKSON AVENUE EAST  
OXFORD, MS

*Saint Leo*

LUNCH & DINNER

MON-FRI 11AM-MIDNIGHT  
SAT 11AM-MIDNIGHT | SUN 11AM-9PM  
CLOSED TUESDAY

## ANTIPASTI

MARINATED HOUSE OLIVES 5 / 10

*Sicilian green olives with rosemary, garlic & chili flakes*

GREEN FARRO 14.5

*grilled asparagus, sliced chicken with seasonal herbs*

## SALADS

SAINT LEO CHOPPED SALAD 13.5 / 15.5

*romaine, soppressata, avocado, radicchio, sunflower seeds, caramelized red onions, herbs, parmigiano & dill dressing*

LITTLE GEM SALAD 14.5

*shaved carrot, radish, beet, farro, nutritional yeast, hemp hearts, pecorino & avocado tarragon dressing*

SIMPLE GREEN SALAD 9.5 / 12

*Bibb lettuce, radishes & lemon vinaigrette*

*Add to any salad: chicken 5 // shrimp 7.5*

## SANDWICHES

SOPPRESSATA & FIG JAM 12.5

*house ricotta, fig jam & arugula on a wood-fired piadina*

VEGGIE CIABATTA 12

*roasted portobello mushrooms, cauliflower, sautéed kale, arugula pesto, ricotta & parmigiano*

ROASTED CHICKEN 14.5

*house cured pork belly, avocado, Green Hill, avocado tarragon dressing & frisée on house-made ciabatta bun*

STEAK SANDWICH 16.50

*melted tomme, caramelized onions, cabbage slaw & chili mayo on house-made ciabatta bun*

## PIZZA

*All pizzas are 12" cut into 4 slices*

MARGHERITA 14

*tomato sauce, mozzarella, olive oil & basil*

BURRATA & SOPPRESSATA 20.5

*tomato sauce, rosemary, parmigiano & chili flakes*

ASPARAGUS & TOMME 16.5

*spinach, red onion, pea shoots, mozzarella & red chili flakes*

ROASTED MUSHROOM 16.5

*tomato sauce, tomme, mozzarella, scallions, rosemary & pecorino*

PEPPERONI, SAUSAGE & PORK BELLY 19.5

*tomato sauce & mozzarella*

BIANCA 17.5

*béchamel, tomme, mozzarella, ricotta, Green Hill Cheese, chili flakes, garlic & rosemary*

PROSCIUTTO, ARUGULA & MOZZARELLA 18.5

## ADD TO ANY PIZZA:

*egg 2 / burrata 6 / fennel sausage 4 / prosciutto 4  
mushrooms 2 / pepperoni 4 / house-marinated anchovy 2*

*Consumption of raw eggs or meats cooked below  
medium may increase your risk of food-borne illness.*

*Spring Menu 2017 / Cake plating fee \$2 per person /*

*We split checks a maximum of 6 ways / We only seat complete parties*