

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

**VEGETABLES  
GRAINS & LEGUMES**

MARINATED HOUSE OLIVES 5 / 10  
*Sicilian green olives with rosemary, garlic & chili flakes*

ROASTED BLUE SWEET POTATOES 6  
*grassfed butter, pimenton & hemp hearts*

FRESH ENGLISH PEAS 8.5  
*mint, speck & frisée*

GREEN FARRO 7.5  
*arugula pesto, radishes, spring onions & pecorino*

GRILLED ASPARAGUS 8.5  
*bottarga, avocado tarragon dressing, lemon zest & pecorino*

FARINATA 6.5  
*chickpea crepes with rosemary & sea salt*

\* with Georgia Caviar & house crème fraiche 85

**BREAD**

GARLIC-RUBBED GRILLED BREAD 2.5

FRESH ENGLISH PEAS & LEMON ZEST BRUSCHETTA 10.5  
*herbed ricotta*

MILLED TOMATO & SPECK BRUSCHETTA 12

**CHEESE & MEAT**

SWEET GRASS DAIRY THOMASVILLE TOMME 6.5  
*aged, semi-firm, mild cheese*

SWEET GRASS DAIRY GREEN HILL 7.5  
*bloomed rind, soft cheese*

PARMIGIANO REGGIANO 8  
*aged, hard Italian cheese*

BURRATA & GRILLED BREAD 19.5

CRISPY HOUSE-MADE PORK BELLY 9.5

LA QUERCIA PROSCIUTTO AMERICANO 12

FRA'MANI SOPPRESSATA 10.5

SPECK (SMOKED PROSCIUTTO) 9.5

ALL 3 CHEESES with grilled bread & olives 22

ALL 3 MEATS with grilled bread & olives 32

2 MEATS & 2 CHEESES with grilled bread & olives 34

**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  
*little gem lettuce, shaved carrots, radishes, beets, farro, nutritional yeast, hemp hearts, pecorino & avocado tarragon dressing*

SIMPLE GREEN SALAD 9.5 / 12  
*Bibb lettuce, radishes & lemon vinaigrette*

**PLATES**

GRILLED SHRIMP 20.5  
*Sicilian red pesto, white beans & radicchio*

PAN ROASTED CHICKEN 25.5  
*onions, garlic, capers, cauliflower, mushrooms & kale*

GRILLED PRIME NEW YORK STRIP 34  
*celery root purée, sauteed mushrooms, onions, garlic & wine butter sauce*

**PASTA**

CASARECCE 17.5  
*house-made fennel sausage, tomato, mushrooms & peas*

RIGATONI 16  
*arugula pesto, spinach, garlic, onions, white wine & radicchio*

**PIZZA**

12" cut into 4 slices  
*mozzarella, ricotta, pork belly & pork jowl are all house-made*

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

PEPPERONI, SAUSAGE & PORK BELLY 19.5  
*tomato sauce & mozzarella*

BIANCA 17.5  
*béchamel, tomme, mozzarella, ricotta, Green Hill cheese, garlic, chili flakes & rosemary*

PROSCIUTTO, ARUGULA & MOZZARELLA 18.5

**ADD TO ANY PIZZA**

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

Spring 2017 / Cake plating fee \$2 per person / We split checks a maximum of 6 ways

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