

TEL. 662 380 5141

1101 JACKSON AVENUE EAST
OXFORD, MS



LUNCH & DINNER

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

ANTIPASTI

VEGETABLES
GRAINS & LEGUMES

MARINATED HOUSE OLIVES 5.5 / 11
Sicilian green olives with rosemary, garlic & chili flake

ROASTED SWEET POTATOES 8.5
Kerrygold butter, house crème fraîche & hemp hearts

GULF SHRIMP WITH SPINACH 12.5
garlic, white wine, butter & chili flake

WHITE BEANS 7.5
radicchio, herbs, cream & chili flakes

APPLE SLAW 9.5
radicchio & poppy seeds

FARINATA 6.5
chickpea crepes with rosemary & sea salt

FARINATA CAVIAR SERVICE 85
*chickpea crepes with Georgia sturgeon caviar
& house crème fraîche*

BREAD

GARLIC-RUBBED GRILLED BREAD 3.00

WHITE BEAN & BRESAOLA BRUSCHETTA 11.5

HOUSE-MADE RICOTTA & LOCAL HONEY BRUSCHETTA 10.5

CHEESE
& MEAT

SWEET GRASS DAIRY THOMASVILLE TOMME 8
aged, semi-firm, mild cheese

SWEET GRASS DAIRY GREEN HILL 9.5
bloomed rind, soft cheese

PARMIGIANO REGGIANO 12.5
aged, hard Italian cheese

STONE HOLLOW GOAT CHEESE 10.5
whipped with lemon zest & olive oil

ALL 4 CHEESES 34
with grilled bread & olives

LA QUERCIA PROSCIUTTO AMERICANO 13

FRA'MANI SOPPRESSATA 12.5

SPECK (SMOKED PROSCIUTTO) 11.5

2 MEATS & 2 CHEESES 38.5
with grilled bread & olives

CRISPY HOUSE-CURED PORK BELLY 10.5

CLASSIC MEATBALLS 12.5

BURRATA & GRILLED BREAD 17.5

SALADS

SAINT LEO CHOPPED SALAD 13.5 / 16.5
*romaine, soppressata, avocado, radicchio, sunflower seeds,
caramelized red onions, herbs, parmigiano & dill dressing*

ROASTED BEET SALAD 16.5
*whipped goat cheese, seasonal greens, toasted pumpkin seeds, hemp
hearts, nutritional yeast & Banyuls vinaigrette*

SIMPLE GREEN SALAD 10 / 13
Bibb lettuce, radishes & lemon vinaigrette

PLATES

LITTLENECK CLAMS 22.5
house-made lardons, jalapeño pesto with garlic-rubbed grilled bread

PAN ROASTED CHICKEN 26.5
half chicken on polenta, spicy tomato sauce & grilled kale

GRILLED RIBEYE 38.5
*12oz Angus beef, local delicata squash with serrano chilies,
seasonal greens, red onions & white wine*

PASTA

LOBSTER SPAGHETTI 25.5
white wine, onions, garlic, serrano chilies & parsley

BUTTERNUT SQUASH MANICOTTI 22.5
house crêpes, sage, mushrooms, truffles, béchamel & garlic chives

PIZZA

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

MARGHERITA 14.5
tomato sauce, mozzarella, olive oil & basil

BURRATA & SOPPRESSATA 22.5
tomato sauce, rosemary, parmigiano & chili flakes

PORK BELLY, RICOTTA & KALE 18.5
tomato sauce, garlic, onions, tomme & pecorino

ROASTED MUSHROOM 17.5
*tomme, tomato sauce, scallions, mozzarella,
rosemary & pecorino*

PEPPERONI, SAUSAGE & PORK BELLY 20.5
tomato sauce & mozzarella

BIANCA 18.5
*béchamel, tomme, mozzarella, ricotta, Green Hill cheese,
garlic, chili flakes & rosemary*

PROSCIUTTO, ARUGULA & MOZZARELLA 19.5

ADD TO ANY PIZZA

*egg 2 / fennel sausage 4 / burrata 7 / mushrooms 2
prosciutto 4 / pepperoni 4 / house-marinated anchovy 2*

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