

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 5.5 / 11

Sicilian green olives with rosemary, garlic & chili flakes

CAPRESE ANTIPASTI PLATTER 15.5

*roasted butternut squash, beets, house-made mozzarella,
LaQuercia prosciutto, arugula & grilled bread*

SALADS

SAINT LEO CHOPPED SALAD 14.5 / 16.5

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

ROASTED BEET SALAD 16.5

*whipped goat cheese, spinach, arugula, toasted pumpkin seeds, hemp
hearts, nutritional yeast & Banyuls vinaigrette*

SIMPLE GREEN SALAD 10 / 13

Bibb lettuce, radishes & lemon vinaigrette

Add to any salad: chicken 5 // shrimp 7.5

SANDWICHES

SOPPRESSATA & FIG JAM 13.5

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

PORK BELLY, BIBB LETTUCE & BUTTERNUT SQUASH 14.5

on a house ciabatta bun with mayo

ROASTED CHICKEN 15.5

bacon, avocado, romaine & Green Hill on house ciabatta bun

VEGGIE SANDWICH 14.5

*whipped goat cheese, avocado, radishes, local sprouts, bib lettuce
hemp hearts, on a wood-fired piadina*

PIZZA

*All pizzas are 12" cut into 4 slices
tomato sauce, mozzarella, 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

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

PEPPERONI, SAUSAGE & PORK BELLY 20.5

tomato sauce & mozzarella

BIANCA 18.5

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

PROSCIUTTO, ARUGULA & MOZZARELLA 19.5

ADD TO ANY PIZZA:

*egg 2 / burrata 7 / 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.*

*Early Fall Menu 2017 / Cake plating fee \$2 per person /
We split checks a maximum of 6 ways / We only seat complete parties*