

TEL. 662 380 5141

1101 JACKSON AVENUE EAST
OXFORD, MS

Saint Leo

LUNCH & DINNER

MON-FRI 11AM-10PM
SAT 11AM-MIDNIGHT | SUN 11AM-9PM
CLOSED TUESDAY

LUNCH MENU

ANTIPASTI

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

SEASONAL BRUSCHETTA 9.5

CAPRESE ANTIPASTI PLATTER 15.5
*roasted butternut squash, beets,
house-made mozzarella, LaQuercia prosciutto,
arugula & grilled bread*

PIZZA

MARGHERITA 14.5
tomato sauce, mozzarella, olive oil & basil

RADICCHIO, GORGONZOLA & SPECK 18
olive oil, walnuts & parmigiano

PEPPERONI, SAUSAGE & PORK BELLY 19.5
tomato sauce & mozzarella

SWEET POTATO & KALE 16
goat cheese, tomme, mozzarella, red onions & pumpkin seeds

BURRATA & SOPPRESSATA 20.5
tomato sauce, rosemary, parmigiano & chili flakes

PROSCIUTTO, ARUGULA & MOZZARELLA 19

ROASTED MUSHROOM 16.5
tomato sauce, tomme, mozzarella, scallions, rosemary & pecorino

BIANCA 18.5
béchamel, tomme, mozzarella, ricotta, Green Hill,

ADD TO ANY PIZZA:

egg 2 / burrata 6 / prosciutto 4 / mushrooms 2 / pepperoni 3 / house-marinated anchovy 2

SALADS

KALE 14.5
*sweet potatoes, pumpkin &
sunflower seeds, radicchio, roasted
mushrooms, lardons, parmigiano &
lemon vinaigrette*

CHOPPED 14.5 / 16.5
*romaine, soppressata, avocado,
radicchio, sunflower seeds,
caramelized red onions, herbs,
parmigiano & dill dressing*

SIMPLE GREEN 9 / 13
*Bibb lettuce, radishes
& lemon vinaigrette*

ROASTED BEET 14.5
*whipped goat cheese, spinach,
seasonal greens, toasted pumpkin
seeds, hemp hearts, nutritional
yeast & Banyuls vinaigrette*

ADD TO ANY SALAD:

roasted chicken 5 // grilled gulf shrimp 7.5

PASTA

SPAGHETTI WITH GULF SHRIMP 19.5
*spinach, serrano peppers, garlic, onions
in a white wine sauce*

RIGATONI WITH SAUSAGE RAGU 18
*Italian sausage with onions, garlic, rosemary
& crushed tomatoes*

SANDWICHES

ROASTED CHICKEN 15.5
house-cured pork belly, avocado, Bibb lettuce & chili mayo

MEATBALL & MOZZARELLA 14
3 house-made meatballs with milled tomatoes & mozzarella

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

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