

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

DINNER MENU

ANTIPASTI

FARINATA 6.5

chickpea crepes with rosemary & sea salt

MARINATED HOUSE OLIVES 5.5 / 11

Sicilian green olives with rosemary, garlic & chili flakes

WHITE BEANS 7.5

radicchio, herbs, cream & chili flakes

BURRATA & GRILLED BREAD 15.5

CLASSIC MEATBALLS 12.5

GARLIC-RUBBED GRILLED BREAD 3

SALUMI BOARD 28.5

tomme, Green Hill, prosciutto, soppressata, apple slaw, grilled bread, marinated olives

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

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

olive oil & parmigiano

ROASTED MUSHROOM 16.5

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

BIANCA 18.5

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

ADD TO ANY PIZZA:

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

PASTA

SPAGHETTI WITH GULF SHRIMP 24.5

spinach, serrano peppers, garlic, onions in a white wine sauce

RIGATONI WITH SAUSAGE RAGU 22.5

Italian sausage with onions, garlic, rosemary & crushed tomatoes

PLATES

PAN ROASTED CHICKEN 28

cauliflower, mushrooms, kale, lemon, white wine, butter & capers

GRILLED PORK CHOPS 25.5

pimenton, parsley, mint, lemon zest & garlic with sweet potatoes & seasonal greens

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