

TEL. 662 380 5141

1101 JACKSON AVENUE EAST  
OXFORD, MS

*Saint Leo*

LUNCH & DINNER

M/W/TH 11AM-10PM  
FRI/SAT 11AM-MIDNIGHT | SUN 11AM-9PM  
CLOSED TUESDAY

## DINNER MENU

### ANTIPASTI

**WHITE BEANS 9.5**

*local cream, radicchio, herbs & parmigano*

**MARINATED HOUSE OLIVES 5.5 / 11**

*Sicilian green olives with rosemary, garlic & chili flakes*

**SHRIMP & CECI BEANS 10.5**

*garlic, jalapeños, herbs, spinach & toasted Arbol chili*

**BURRATA & PROSCIUTTO 20.5**

*house-made rosemary & sea salt focaccia*

**SEASONAL BRUSCHETTA 12.5**

**GARLIC-RUBBED GRILLED BREAD 3**

**SALUMI BOARD 32.5**

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

### SALADS

**BROCCOLI & KALE 15.5**

*Lacinato kale, shaved carrots, radicchio, herbs, sunflower seeds, nutritional yeast & grainy mustard vinaigrette*

**LITTLE GEM 15.5**

*garlic parmigano breadcrumbs & lemon anchovy dressing*

**SIMPLE GREEN 10 / 14**

*Bibb lettuce, radishes & lemon vinaigrette*

**CHOPPED 15.5 / 18.5**

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

### PIZZA

**MARGHERITA 14.5**

*tomato sauce, mozzarella, olive oil & basil*

**PORK BELLY & CHARRED SCALLIONS 18**

*ricotta, mozzarella, arbol chili, garlic & parmigiano*

**PEPPERONI, SAUSAGE & PORK BELLY 20.5**

*tomato sauce & mozzarella*

**ASPARAGUS, LEEKS & GREENS 17.5**

*Green Hill, ricotta, mozzarella, garlic & lemon*

**BURRATA & SOPPRESSATA 22.5**

*tomato sauce, rosemary, parmigano & chili flakes*

**PROSCIUTTO, ARUGULA & MOZZARELLA 19.5**

*olive oil & parmigiano*

**ROASTED MUSHROOM 17.5**

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

**BIANCA 19**

*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

**LEMON SPAGHETTI 18.5**

*Swiss chard, butter, spinach, herbs & pecorino in a white wine sauce*

**BUCATINI ALL'AMATRICIANA 20.5**

*fresh-milled tomatoes, slow-roasted pork jowl, pecorino romano & chili flakes*

### PLATES

**PAN ROASTED CHICKEN 28**

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

**GRILLED QUAIL 26.5**

*white beans, sautéed Swiss chard & red Sicilian pesto*

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

*May 10, 2018 / Cake plating fee \$2 per person / We split checks a maximum of 6 ways / Gratuity of 20% will be added to parties of 8 or more*