



# Festive Lunch Menu 2024

1ST DECEMBER TO 24TH DECEMBER

MONDAY-WEDNESDAY 2 COURSE + £15.95

THURSDAY-SUNDAY 2 COURSE + £17.95

(12PM-3PM)

## STARTERS

### MINISTRONE (V)(VG)

Traditional homemade vegetable soup.

### ZUPPA DEL GIORNO (V)

Soup of the day

### CROSTINI SALSICCIA

Toasted Italian garlic bread topped with a pan-fried Italian sausage, onion and red wine. Finished in the oven.

### MOZZARELLA IN CARROZZA (V)

Golden fried mozzarella sticks  
Served with a spice tomato sauce.

### FUNGHI RIPIENI

Golden Fried breaded mushrooms stuffed with chicken & pork pâté, served with spice tomato sauce.

### POLPETTI PICANTINI

Homemade pork and beef meatballs with breadcrumbs onion, garlic and parmesan. Cooked with a chilli tomato sauce with basil. Served with garlic bread.

### COZZE ALA LIVORNESE

Steamed Scottish West Coast mussels in a fresh chilli and tomato sauce or white wine & cream.  
Served with garlic bread.

### BRUSCHETTA POMODORO (V)(VG)

Toasted Italian garlic bread topped with fresh tomatoes, mozzarella cheese, basil and olive oil.

### MELONE DI GAMBERETTI (V)(VG)

Fresh melon & prawn with marie-rose sauce with paprika

## MAIN COURSE

### TACCHINO DI NATALE

Traditional roasted turkey with roasted vegetables

### RISOTTO CON POLLO

Pan fried diced chicken with garlic, rice, and parmesan cheese in a tomato sauce with touch of cream

### PIZZA PEPPERONI

Spicy pepperoni, tomato, mozzarella & fresh chillies.

### POLLO PEPE

Pan-fried chicken breast in a sauce of brandy, green peppercorns & fresh cream, served with chips

### RIGATONI FILETTO

Sliced fillet of beef, with cherry tomatoes and mixed herbs in a tomato sauce with a touch of cream

### PIZZA VEGETALE (V)(VG)

Roasted red peppers, courgette, broccoli, cherry tomatoes, mozzarella and parmesan shavings.

### FILETTO PICCANTINO (£9.95 Supplement)

Pan-fried 6oz medallions of Scottish beef fillet steak with cherry tomatoes, white wine, garlic, Napoli sauce and a touch of chilli, served with chips.

### LASAGNA AL FORNO

Authentic homemade lasagne with pork and beef mince.

### SPIGOLA LIMONE

Pan fried fillet of seabass with fresh lemon, prawns white wine, garlic and fresh sage, served with veg & potatoes.

### CANNELLONI

Cannelloni with ricotta cheese, spinach & Napoli sauce topped with mozzarella cheese.

### PENNE VEGETALE (V)(VG)

Fresh roasted vegetables with cherry tomato, mixed herbs in a tomato sauce with touch of cream.

(VG) We can make vegan alternatives to these dishes





# Festive Dinner Menu 2024

1ST DECEMBER TO 24TH DECEMBER

MONDAY-WEDNESDAY 2 COURSE + £19.95

THURSDAY-SUNDAY 2 COURSE + £21.95

(3PM-10PM)

## STARTERS

### MINISTRONE (V)(VG)

Traditional homemade vegetable soup.

### ZUPPA DEL GIORNO (V)

Soup of the day

### CROSTINI PEPERONE (V)(VG)

Toasted Italian garlic bread topped with roasted peppers & mozzarella cheese. Finished in the oven.

### MOZZARELLA IN CARROZZA (V)

Golden fried mozzarella sticks served with a spice tomato sauce.

### FUNGHI RIPIENI

Golden fried breaded mushrooms stuffed with chicken & pork pâté, served with spice tomato sauce.

### POLPETTI PICANTINI

Homemade pork and beef meatballs with breadcrumbs onion, garlic and parmesan. Cooked with a chilli tomato sauce with basil. Served with garlic bread.

### COZZE ALA LIVORNESE

Steamed Scottish West Coast mussels in a fresh chilli and tomato sauce or white wine & cream. Served with garlic bread.

### GAMBERONI PICANTINI

King prawns sautéed in white wine, garlic, chilli, cherry tomato and oregano, served with garlic bread

### MELONE DI GAMBERETTI (V)(VG)

Fresh melon & prawn with Marie-rose sauce with paprika

## MAIN COURSE

### TACCHINO DI NATALE

Traditional roasted turkey with roasted vegetables.

### RISOTTO CON POLLO E FUNGHI PORCINI

Pan fried diced chicken and porcini mushroom in white wine with a creamy parmesan cheese sauce.

### PIZZA POLLO PICANTE

Spicy tomato, chicken, mozzarella, roasted red peppers and fresh chillies.

### POLLO PEPE

Pan fried chicken breast in a sauce of brandy, green peppercorns & fresh cream, served with chips

### LASAGNA AL FORNO

Authentic homemade lasagne with pork and beef mince

### PIZZA VEGETALE (V)(VG)

Roasted red peppers, courgette, broccoli, cherry tomatoes, mozzarella and parmesan shavings.

### RIGATONI FILETTO

Sliced fillet of beef, with cherry tomatoes and mixed herbs in a tomato sauce with a touch of cream

### FILETTO ALLA GRIGLIA (£9.95 Supplement)

Pan fried 6oz Scottish beef fillet steak with peppercorn sauce served with chips.

### SPIGOLA PEPPERONCINO

Pan fried fillet of seabass with scallops in a smoky paprika and cherry tomato sauce with oregano, served with veg & potatoes.

### CANNELLONI (V)

Cannelloni with ricotta cheese, spinach & Napoli sauce topped with mozzarella cheese.

### PENNE VEGETALE (V)(VG)

Fresh roasted vegetables with cherry tomato, mixed herbs in a tomato sauce with touch of cream.

(VG) We can make vegan alternatives to these dishes





# *Festive Menu 2024*

**RISTORANTE LEONARDO'S**  
4 Barrack St, Hamilton ML3 ODG  
01698 284379







# Christmas Day Menu 2024

3 COURSES + £69.95PP  
KIDS (UNDER 10) + £25.95

## STARTERS

**MINISTRONE (V)(VG)**  
Traditional homemade vegetable soup.

**ZUPPA DEL GIORNO (V)**  
Soup of the day

**POLPETTI PICANTINI**  
Homemade pork and beef meatballs with breadcrumbs onion, garlic and parmesan.  
Cooked with a chilli tomato sauce with basil.  
Served with garlic bread.

**GAMBERONI PICANTINI**  
King prawns sautéed in white wine, garlic, chilli, cherry tomato and oregano, served with garlic bread

**POLLO CON CHORIZO**  
Pan-fried chicken with chorizo, tomatoes and a chilli sauce. Served with garlic bread

**CROSTINI PEPERONE (V)(VG)**  
Toasted Italian garlic bread topped with roasted peppers & mozzarella cheese. Finished in the oven.

## MAIN COURSE

**TACCHINO DI NATALE**  
Traditional roasted turkey with roasted vegetables

**POLLO PEPE**  
Pan fried chicken breast in a sauce of brandy, green peppercorns & fresh cream, served with chips

**CANNELLONI (V)**  
Cannelloni with ricotta cheese, spinach & Napoli sauce topped with mozzarella cheese.

**LINGUINE GAMBERONI**  
King prawns in a white wine, garlic, fresh basil and cherry tomato sauce with a touch of cream

**RISOTTO FILETTO**  
Sliced filled of beef, rice with cherry tomatoes and mixed herbs in a tomato sauce with touch of cream.

**SPIGOLA PEPPERONCINO**  
Pan fried fillet of seabass with scallops in a smoky paprika and cherry tomato sauce with oregano, served with veg & potatoes.

**MEDAGLIONI DI FILETTO DI MANZO**  
Pan-fried beef fillet steak, cooked to your preference, served with peppercorn sauce and chips.

**PIZZA VEGETALE (V)(VG)**  
Roasted red peppers, courgette, broccoli, cherry tomatoes, mozzarella and parmesan shavings.

**PENNE VEGETALE (V)(VG)**  
Fresh roasted vegetables with cherry tomato, mixed herbs in a tomato sauce with touch of cream.

## YOUR CHOICE OF DESSERT

**TIRAMISU • STRAWBERRY CHEESECAKE • STICKY TOFFEE PUDDING • PROFITEROLES**  
All desserts served with vanilla ice cream

(VG) We can make vegan alternatives to these dishes  
(GF) Gluten free dishes need to be pre-ordered  
10% service charge will be included in your bill

