

# Leonardo's Lunch Menu

**Mon – Friday 12pm to 15.30pm**  
2 Courses £ 8.95 / 3 Courses £ 10.95

**Saturday 12pm to 15.30pm**  
2 Course £10.95 / 3 Course £ 12.95

**Zuppa del Giorno**  
Soup of day

**Minestrone**

Traditional home made Italian vegetable soup

**Polpette Piccanti**

Homemade pork and beef meatballs cooked in a chilli and tomato sauce with fresh basil served with a slice of garlic bread

**Cocktail di Gamberi**

Freshwater prawns with a Marie-Rose sauce

**Salsiccia con Lenticchia**

Grilled Italian sausage served with sauce of lentil, cherry tomatoes and Italian garlic bread

**Pate della Casa**

Chicken liver pate served with cranberry sauce and garlic bread

**Bruschetta Pomodoro**

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

**Cozze Livornese**

Steamed west coast mussels with white wine, garlic and chilli in a tomato sauce served with a slice of toasted Italian garlic bread

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**Pizza Salami Piccante**

Mozzarella cheese & tomato base topped with spicy Italian Salami

**Lasagna al Forno**

Home-made beef lasagna

**Pollo or Vitello Milanese**

Choice of chicken or veal served with Penne arrabiatta (£1.50 supplement with Spaghetti Carbonara)

**Pollo Pepe**

Pan fried chicken breast in a sauce of brandy green peppercorn and cream served with chips

**Pollo stroganoff**

Pan fried strips of chicken breast sliced mushrooms and onion in a mustard and cream sauce. Served with rice

**Seabass limone (£1.50 Supplement)**

Pan fried fillet of sea bass in a white wine garlic herbs sauce accompanied with a selection of roasted veg & potatoes

**Spaghetti Filetto (£1.50 Supplement)**

Spaghetti with sliced fillet steak, mixed herbs, tomato sauce and a touch of cream

**Risotto Piselli**

Rice with green peas bacon garlic and touch of cream

**Filetto alla Griglia**

**Please note that will be £6.50 supplement for any steak ordered**

Pan fried thinly sliced fillet steak served with chips

Choice of sauce – Pepper Sauce/Diane Sauce

Choice of desert please ask for details

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