

LEOLA

by scott conant

Breads

FOCACCIA BARESE *heirloom tomato, broccoli rabe pesto, garden herbs* 16

STROMBOLI *genoa salami, smoked mozzarella, confit tomato* 18

LEOLA ANTIPASTO *imported charcuterie and cheeses*
served with olive oil crackers, olives, almonds & traditional accompaniments
for two 32 // for four 60 // for more... 85

Spuntini

TUNA CRUDO *pickled tomato vinaigrette, micro basil & olive oil cracker* 38

SC OSETRA CAVIAR *gnocco fritto, whipped ricotta, chive* 180

MOM'S STUFFED PEPPERS *pasta al pomodoro* 24

ARANCINI *mozzarella, tomato, fontina fonduta* 24

Antipasti

WINTER LETTUCES *little gem, endive, black truffle dressing & garlic mollica* 28

EGGPLANT PARMIGIANA *italian eggplant, pomodoro, basil* 36

LOBSTER FRITTO MISTO *fried lobster, calamari, zucchini & lemon aioli* 38

POLENTA 'CREMOSA' *truffled mushrooms* 29

LEOLA

by scott conant

Pasta & Grains

PASTA AL POMODORO *chef's signature sauce* 38

RIGATONI *jumbo lump crab, Calabrian chili bottarga pangratatto* 54

FOIE GRAS TRIANGOLI *marsala reduction* 46

Secondi

BLACK SEA BASS *seafood fregola ragu, sunchokes purée* 64

ROASTED 1/2 CHICKEN *semolina pudding, fegato sauce* 65

SPICED BEEF SHORT RIB *roasted with potato puree, broccoli rabe,
pickled mustard seed sugo* 68

DUO OF VEAL *slow roasted loin and braised shank
served with saffron polenta & bone marrow gremolata
for two, served family style* 135

Contorni

BROCCOLI RABE *pickled fresno chilis* 16

MARBLE POTATOES *fontina fonduta* 18

LENTILS *rosemary soffrito* 16