

LEONARDI'S

18" WHOLE PIES

PLAIN 21.99
house red sauce, mozzarella

TOMATO 22.99
house red sauce, fried garlic,
parmesan, pecorino romano, EV00
(no mozz)

PEPPERONI 24.99
house red sauce, mozzarella,
pepperoni

SAUSAGE 25.99
house red sauce, mozzarella, sausage

WHITE 25.99
traditional white pie / ricotta,
mozzarella, fresh mozzarella,
fresh garlic, parmesan, EV00

FIRE ON THE MOUNTAIN 🌶️ 27.99
house red sauce, mozzarella,
pepperoni, jalapeños, hot honey

PICKLE 27.99
house ranch, mozzarella, pickles,
fresh dill

COSMIC CAMPER 29.99
traditional white pie, pepperoni,
pesto

BROOKLYN 29.99
house red sauce, mozzarella, sausage,
pepperoni, topped with ricotta,
pecorino romano, parmesan, fresh
basil

"MARGHERITA" 29.99
our marg / fresh
mozzarella, house red sauce,
parmesan, EV00, fresh basil

BURRATA 🌶️ 31.99
house red sauce, mozzarella,
calabrian chilis, pecorino romano,
parmesan, EV00, fresh basil

GREENS

LITTLE GEM CAESAR 15 LG / 8 SM
little gem lettuce, bread crumbs,
parmesan, house caesar dressing
+ anchovies 4

LEO HOUSE SALAD 15 LG / 8 SM
escarole, shallots, cherry
heirloom tomatoes, house garlicky
vinaigrette

MAKE IT SAUCEY

HOUSE RANCH – SIDE OR SWIRL 2
PESTO SIDE/SWIRL 3/4
HOT HONEY – SIDE OR DRIZZLE 3
HOUSE CAESAR DRESSING 3
HOUSE GARLICKY VINAIGRETTE 3

LITTLE TREATS

GELATO 5.50
CANNOLI (CLASSIC) 3.50 / 2 FOR 5
HOLY CANNOLI (ALMOND) 3.50 / 2 FOR 5

NON-ALC BEVVIES

WATER BOTTLE 2
COKE/SPRITE 2.50
DR. BROWN'S SODA 3
ARNOLD PALMER ICED TEA LEMONADE 3
S. PELLEGRINO SPARKLING WATER 4
MEXICAN COKE 4

DRESSED UP

PIPED RICOTTA, PECORINO ROMANO,
PARMESAN, EV00, FRESH BASIL
\$3.00

+ Pepperoni \$4
+ Sausage \$4
+ Anchovies \$4
+ Shallots \$3



WINE
WINE



CRISPY WINES

GRACIOUSLY CURATED BY OUR FRIENDS WEST PALM WINE CO.



RED

ERCOLE BARBERA – 2023

PIEDMONT, ITALY · ORGANIC

A SAVORY, MEDIUM-BODIED WINE WITH AROMAS OF RED CHERRY, VIOLET, CRANBERRY, PLUM AND SUBTLE BAKING SPICE.

14 GL / 51 BTL (1 L)

JOUVES & CROISILLE “J&C” CAHORS – 2022

CAHORS, FRANCE · ORGANIC

FRESH MALBEC BLEND – DARK FRUIT, WITH A SAVORY EDGE.

15 GL / 45 BTL (750 ML)

WAVY WINES “SUPER CALIFORNIAN” – 2024

SONOMA COUNTY, CALIFORNIA · ORGANIC

JUICY BLEND WITH BERRIES, HERBS, AND A TOUCH OF FLORALS.

17 GL / 48 BTL (750 ML)

WHITE

TENUTA CIPRESSI “BUFFO” TREBBIANO D’ABRUZZO – 2022

ABRUZZO, ITALY · ORGANIC

ZIPPY, CLEAN TREBBIANO WITH CITRUS, STONE FRUIT, AND SOFT FLORALS. LIGHT HERBAL NOTES, JUICY ACIDITY, AND A CRISP FINISH.

14 GL / 42 BTL (750 ML)

LA MORELLA “IL MONTE” CORTESE – 2024

PIEDMONT, ITALY · ORGANIC

CRISP, LIGHT CORTESE WITH GREEN APPLE, LEMON ZEST, A HINT OF ALMOND, AND WHITE PEACH.

15 GL / 45 BTL (750 ML)

BARBARA OHLZELT GRUNER VELTLINER – 2024

KAMPTAL, AUSTRIA · ORGANIC

A LIGHT, CITRUSY, FRESH WHITE WITH NOTES OF WHITE PEACH, CITRUS, AND JASMINE. PAIRS WELL WITH THE BURRATA AND TOMATO.

16 GL / 56 BTL (1 L)

ORANGE AND ROSE

LA FERME ROUGE “LE GRIS” ROSÉ – 2024

ZAËR, MOROCCO · ORGANIC

DRY, CRISP, REFRESHING AND BRIGHT ROSÉ WITH STRAWBERRY, FLORALS, AND A HINT OF SPICE.

14 GL / 42 BTL (750 ML)

BIG SALT “ORANGE ROSÉ” – 2023

WILLAMETTE VALLEY, OREGON · ORGANIC

A HYBRID ORANGE/ROSÉ WINE WITH RED FRUIT AND HIBISCUS.

WOULD MARRY NICELY WITH THE KICK OF A PEPPERONI OR FIRE ON THE MOUNTAIN.

15 GL / 45 BTL (750 ML)

JOUVES & CROISILLE “PUR JUS” BLANC DE MACÉRATION – 2024

CAHORS, FRANCE · ORGANIC

A FLORAL, CITRUSY ORANGE WINE WITH NOTES OF WHITE GRAPEFRUIT, TANGERINE, AND VIBRANT ACIDITY.

16 GL / 48 BTL (750 ML)

BUBBLES

LINI 910 LAMBRUSCA ROSSO – 2024

EMILIA-ROMAGNA, ITALY · SUSTAINABLY GROWN

A SPARKLING, DRY RED WITH NOTES OF RED & DARK BERRIES, AND HINTS OF VIOLET FLORALS – AMANDA’S PAIRING: THE BROOKLYN

13 GL / 39 BTL (750 ML)

RUGE “TURBO ORGANICO” PROSECCO – 2024

VENETO, ITALY · ORGANIC

BRIGHT, CRISP FINE BUBBLES WITH CITRUS, WHITE FLOWERS, AND DELICATE HONEY NUANCES.

15 GL / 45 BTL (750 ML)

COLD BEER

CIVIL SOCIETY FRESH – IPA	8
CIVIL SOCIETY BEACH ACCESS – LAGER	8
JAI LAI – IPA	6
KONA BIG WAVE – GOLDEN ALE	6
STELLA ARTOIS – PILSNER	6
MICHELOB ULTRA – LIGHT LAGER	5

LEONARDI'S