

# PIZZERIA LEOPOLD

Our food is made with as many local and organic ingredients as possible, as well as imported Italian products. We focus on quality over quantity and believe in giving you food that we would proudly share with our family again and again.

## HOUSE MADE ADDITIONS

<b>Dragon</b> 🌿	\$2
Spicy giardiniera	
<b>Muffaletta</b>	\$2
Olive tapenade	
<b>Pesto</b> 🌿	\$3
House made basil pesto	
<b>Roasted Eggplant</b>	\$2
Marinated in balsamic vinaigrette	
<b>Dante's Inferno</b> 🌿	\$2
Calabrian chili, habanero and garlic spread	
<b>Roasted Reds</b>	\$2
Roasted red peppers and garlic	

## FOCCACCIA TO GO

<b>1/4 Loaf</b>	\$7
<b>1/2 Loaf</b>	\$13
<b>Full</b>	\$22

## SIDES

<b>Chips</b>	\$2
<b>Pasta Salad</b>	\$3
<b>Small Side Salad</b>	\$4
<b>Mixed Olives</b>	\$4

## SANDWICHES

<b>Sir Veg A Lot</b>	\$13
Marinated artichokes, eggplant, pepperoncini, arugula, feta, tomatoes, red wine vinaigrette	
<b>Italian Hero</b>	\$14
Ham, salami, capicola, pepperoni, provolone, tomatoes, lettuce, pepperoncini, oregano and red wine vinaigrette	
<b>Chicken</b>	
<b>Parmesan</b> 🔥	\$16
House breaded chicken cutlet, cheese, marinara sauce and pecorino	
<b>Meatball Sub</b> 🔥	\$16
House made meatballs, cheese, pecorino and marinara sauce	
<b>The Cutlet</b>	\$17
House breaded chicken cutlet, fresh mozzarella, roasted red peppers, tomatoes, arugula, mayo and red wine vinaigrette	
<b>Notorious P.I.G.</b>	\$16
Prosciutto di Parma, fresh mozzarella, arugula, cipollini onion gastrique, prosciutto butter and EVOO	

Served on 8" Baguette

Focaccia + \$1 Gluten Free + \$2

<b>Godfather</b>	\$17
Speck, prosciutto di Parma, mortadella, sweet sopressata, sharp provolone, arugula, tomatoes, pepperoncini and red wine vinaigrette	
<b>Eazy-Caprese</b> 🌿	\$15
Fresh mozzarella, roasted red peppers, house made basil pesto, tomatoes, arugula and balsamic glaze	
<b>Turkey Pesto</b> 🌿	\$15
Shaved turkey, house made basil pesto, provolone, lettuce, tomatoes and red wine vinaigrette	
<b>The O.G.</b>	\$16
Rare roast beef, cheddar, horseradish mayo, lettuce, tomato and red wine vinaigrette	
<b>Spicy Italian Beef</b> 🔥	\$17
Calabrian chili marinated prime chuck roast with giardiniera and provolone	

🔥 HOT 🌿 SPICY 🌿 TREE NUTS

## CANNOLI \$6

Chocolate Chip  
Pistachio  
Almond

## DESSERTS

TIRAMISU \$6  
BLACK & WHITES \$5



**HAPPY HOUR**  
TUESDAY - FRIDAY  
3PM - 5PM

**\$5 DRAFT BEER - \$6 HOUSE WINE**  
**\$4 OLIVE & NUTS - \$3 GARLIC KNOTS**  
**\$9 LITTLE LEO - \$7 CHEESY BREAD**

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\*Prices and availability are subject to change with out notice\*  
\*All TABS left open will be automatically charged with a 20% gratuity\*



# PIZZERIA LEOPOLD

PIZZAS | SANDWICHES | SALADS



## APPETIZERS

- Little Leo** \$15  
House made meatballs, with marinara, melted cheese and house made bread
- Rotating Burrata** \$16  
Rotating seasonal burrata served with focaccia
- Little Snack** 🍷 \$7  
Assorted olives and nuts
- House Focaccia Bread** \$6  
House made focaccia bread with sauce and EVOO
- Garlic Knots** \$6  
Three knots, served with marinara
- Cheesy Bread** \$9  
Four slices of focaccia, toasted with garlic sauce, cheese and basil. Served with marinara
- Charcuterie Board** \$23  
Rotating selection of meats, cheeses and charcuterie accompaniments

## SALADS

- House Salad** \$14  
Mixed greens, tomatoes, onions, cucumbers, provolone, genoa salami, tomatoes, pepperoncini, croutons, and house dressing
- Arugula** 🍷 \$15  
Arugula, shaved fennel, goat cheese, dried fruit, pistachios, parmesan, croutons, and lemon honey vinaigrette
- Greek** \$14  
Kalamata olives, cucumber, tomatoes, onions, feta cheese, croutons, and Greek dressing
- Caesar** 🍷 \$15  
Romaine, croutons, shaved parmesan cheese, and caesar dressing
- Roasted Beets** 🍷 \$15  
Roasted beets, toasted pine nuts, goat cheese, arugula, and raspberry balsamic vinaigrette
- Caprese Salad** \$15  
Fresh mozzarella, basil, balsamic glaze, EVOO, salt and pepper. Served with focaccia  
Add Prosciutto di Parma \$5

Add Chicken Cutlet + \$4  
Add Anchovies + \$3

## HAND CRAFTED PIZZAS 10" or 14" or GF

- White Pie** \$15 - \$23  
Garlic sauce, oregano, cheese, goat cheese and pecorino Romano
- Marky-Marg** \$15 - \$23  
Red sauce, fresh mozzarella, roasted cherry tomatoes, basil, EVOO and pecorino
- Fungi Bunch** \$19 - \$27  
Red sauce, cheese, roasted mushrooms, Prosciutto di Parma, arugula and EVOO
- Inspektah Speck** \$18 - \$26  
Garlic sauce, speck, spinach, pecorino, cheese blend, goat cheese and pepperoncini
- P.W.A.** 🍷 \$19 - \$27  
Red sauce, cheese, pineapple, pepperoni, jalapenos, speck, pineapple chili marinated onions and house made hot honey
- Diavola** 🍷 \$17 - \$25  
Red sauce, fresh mozzarella, pepperoncini, sweet drop peppers, calabrese, calabrian chili oil, basil and pecorino
- Queen La-Meat-ah** \$17 - \$25  
Red sauce, cheese, local sausage, pepperoni, sweet sopressata and calabrese
- The Parm** \$17 - \$25  
Marinara, cheese, chicken parm, meatball and pecorino
- Sausage Ricky** \$16 - \$24  
Red sauce, cheese, local sausage, red onion and ricotta
- Roasted Eggplant** \$17 - 25  
Red sauce, roasted eggplant, goat cheese, fresh mozzarella, arugula, balsamic reduction and evoo
- Pesto Olive** 🍷 \$18 - 26  
House made basil pesto, fresh mozzarella, pine nuts and kalamata olives

## BUILD YOUR OWN PIZZA

### 1. CHOOSE YOUR SIZE

10" or 14"  
\$10 - \$18

### 2. CHOOSE YOUR SAUCE

Classic Red Sauce  
Garlic Sauce + \$3  
Pesto + \$4

### 3. CHOOSE YOUR TOPPINGS

Basil, Arugula, Pickled  
Jalapeno, Mushrooms,  
Kalamata Olives, Red Onion,  
Garlic, Pepperoni, Salami,  
Sausage, Ham, Pineapple

\$2

Finnochiona, Calabrese  
Salami, House made  
meatball, Chicken Cutlet

\$3

Prosciutto di Parma, Speck,  
Burrata

\$5

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.  
Alert your server if you have special dietary requirements.