

TEL. 662 380 5141

922 JACKSON AVENUE EAST  
OXFORD, MS

*Saint Leo*

LUNCH, BRUNCH & DINNER

TUES- FRI- 11 AM-10 PM  
SAT - 10:30 AM - 10 PM | SUN 10:30 AM-9 PM  
CLOSED MONDAY

## DINNER MENU

### ANTIPASTI

HOUSE-MARINATED OLIVES 6.5/12.5

*Sicilian green olives with rosemary,  
garlic & chili flakes (gf)*

SHRIMP & SPINACH 23.5

*garlic, onion, white wine butter sauce  
& grilled bread*

WHITE BEANS 13.5

*radicchio, herbs, grana padano,  
cream & chili flakes (gf)*

GRILLED BREAD 4.5

*garlic rubbed & provided by  
Bottletree Bakery*

CAULIFLOWER STEAK 14

*cauliflower puree, sauce foriana\* & oregano (gf)*

FARINATA 8.5

*chickpea crepes with rosemary  
& sea salt (gf)*

BURRATA 19.5

*grilled scallion, mushrooms, herbs & lemon*

PAN ROASTED CABBAGE 13.5

*anchovy butter\* & dill (gf)*

SUPPLI AL TELEFONO 18.5

*lemon basil aioli, pistachio pesto\*,  
pecorino, herbs & fried capers*

### SALADS

TUSCAN KALE 18.5

*apple, carrots, mint, hemp hearts,  
nutritional yeast & lemon tahini  
vinaigrette\* (gf)*

CAESAR 18.5

*parmigiano &  
garlic breadcrumbs*

CHOPPED 18.5 / 24.5

*romaine, soppressata, avocado,  
radicchio, sunflower seeds\*,  
caramelized red onions, herbs,  
parmigiano & dill dressing (gf)*

SIMPLE GREEN 11 / 15

*Bibb lettuce, radish  
& lemon vinaigrette (gf)*

Add Joyce Farms Chicken 7 // Add Gulf Shrimp 12.5

### PIZZA

MARGHERITA 14.5

*tomato sauce, mozzarella, olive oil & basil*

BURRATA & SOPPRESSATA 24.5

*tomato sauce, rosemary, parmigiano & chili flakes*

ROASTED MUSHROOM 18.5

*tomato sauce, fontina, mozzarella, chives,  
rosemary & pecorino*

BIANCA 18

*béchamel, fontina, mozzarella, ricotta, Green Hill cheese,  
chili flakes, garlic & rosemary*

PEPPERONI, SAUSAGE & SPECK 21

*tomato sauce & mozzarella*

PROSCIUTTO, ARUGULA & MOZZARELLA 20.5

*parmigiano & olive oil*

ASPARAGUS & LEMON 17.5

*bechamel, fontina, ricotta, asparagus, lemon, garlic,  
onion & pecorino*

BACON JAM & CALABRIAN CHILI HONEY 19.5

*tomato sauce, mozzarella & fontina*

ADD TO ANY PIZZA:

*egg 2 / burrata 9 / prosciutto 4.5 / mushrooms 4 / pepperoni 4 / marinated anchovy 2*

### PASTA

LINGUINI & CLAMS 28.5

*preserved lemon, mascarpone & breadcrumbs*

SPRING PAPPARDELLE 24.5

*pistachio & arugula pesto\*, asparagus,  
herbs & pecorino*

MEZZI RIGATONI ALLA VODKA 26.5

*house-made sausage, pecorino,  
basil & fennel pollen*

### PLATES

FISH OF THE DAY (MP)

*seasonal accompaniments*

STUFFED PORK CHOP 39.5

*prosciutto, basil, fontina, mozzarella,  
lemon-cream mushroom sauce,  
crushed potato & fava salad (gf)*

CHICKEN PICCATA 26.5

*lemon caper sauce, arugula  
with lemon vinaigrette*

*Consumption of raw eggs or meats cooked below medium may increase your risk of food-borne illness.*

*March 26, 2024 / Cake plating fee: 3 per person / We split checks a maximum of 6 ways / Gratuity of 20% will be added to parties of 6 or more  
\* contains nuts, seeds or seafood*