

Leonetta

646.448.4288
181 LEXINGTON AVE,
MANHATTAN, NY
LEONETTANYC.COM



FULL & PARTIAL VENUE BUYOUT

CAPACITY: 400

Ideal for holiday parties, wedding receptions or any large event to accommodate full privacy to your guests.

EVENTS AT LEONETTA

Leonetta offers four spectacular rooms perfectly suited for any occasion. Whether you're hosting a corporate function, holiday party, birthday celebration, rehearsal dinner, baby shower, or any other event, we are dedicated to making your experience unforgettable. Our team is here to assist you with every detail, ensuring a seamless and memorable event.

MAIN DINING ROOM

DINING ROOM SEATING CAPACITY: 62
FRONT ROOM SEATING CAPACITY: 50

A stylish and inviting space perfect for casual dining and intimate gatherings. With its chic décor and warm ambiance, this area provides a comfortable setting for a memorable meal.

FEATURES: ELEGANT FURNISHINGS, AMBIENT LIGHTING, AND STYLISH SPACES



PRIVATE DINING ROOM

CAPACITY: 30

Ideal for private events and special occasions, the Private Dining Room offers a more secluded atmosphere while still being part of the lively restaurant environment.

FEATURES: PRIVATE AREA, FAMILY STYLE SEATING ARRANGEMENTS, AND EXCLUSIVE SERVICE

LEO'S FAMOUS BAR

CAPACITY: 150

Step into a hidden gem of sophistication and charm. Our downstairs bar and lounge provides an exclusive setting for private events and celebrations. This is an ideal space for cocktail receptions.

FEATURES: VINTAGE DÉCOR, INTIMATE LIGHTING, AND A COZY BAR AREA



Leonetta



PRIVATE EVENTS



EVENTS AT LEONETTA

OUR RESTAURANT SPACES OFFER THE IDEAL SETTING FOR EVERY KIND, FROM SOPHISTICATED BUSINESS MEETINGS AND JOYFUL FRIENDS AND FAMILY CELEBRATIONS. JOIN US AND LET US TAKE CARE OF THE COOKING.



PRIVATE DINING ROOM

CAPACITY: 30 GUESTS FOR A SEATED MEAL

Ideal for private events and special occasions, the private dining room offers a more secluded atmosphere while still being part of the lively restaurant environment.

FEATURES: PRIVATE AREA, FAMILY STYLE SEATING ARRANGEMENTS, AND EXCLUSIVE SERVICE





FRONT DINING ROOM

CAPACITY: 50 GUESTS FOR A SEATED MEAL

A stylish and inviting space perfect for a semi-private event. With its chic decor and warm ambiance, this area provides a comfortable setting for a memorable meal.



**FEATURES: SEMI PRIVATE AREA, ELEGANT FURNISHING,
AND AMBIENT LIGHTING**



LEO'S FAMOUS BAR & LOUNGE

CAPACITY: 130 GUESTS STANDING COCKTAIL-STYLE RECEPTION

Step into a hidden gem of sophistication and charm. Our downstairs bar and lounge provides an exclusive setting for private events and celebrations. This is an ideal space for a cocktail reception.

FEATURES: VINTAGE DÉCOR, INTIMATE LIGHTING, AND A COZY BAR AREA



LEO'S FAMOUS BAR & LOUNGE GREEN ROOM

**CAPACITY: 40 GUESTS STANDING COCKTAIL-STYLE
RECEPTION**

The Green Room, nestled inside Leo's Bar, offers a charming semi-private setting perfect for celebrating special occasions. Enjoy drinks and light bites in a cozy, intimate atmosphere.

FEATURES: COMFORTABLE STYLISH SEATING SPACE



FULL & PARTIAL VENUE BUYOUT

CAPACITY: 400

Ideal for holiday parties, wedding receptions or any large event to accommodate full privacy to your guests.



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BAR PACKAGES

BEER & WINE

\$40 PER PERSON PER HOUR

PREMIUM WELL

\$55 PER PERSON PER HOUR

PREMIUM TOP SHELF

\$65 PER PERSON PER HOUR

COCKTAILS

SELECTION OF FOUR CLASSIC COCKTAILS INCLUDED IN PREMIUM TOP SHELF PACKAGE

MINIMUM OF 2 HOURS PER BAR PACKAGE



PLEASE INQUIRE ABOUT OUR PREMIUM WELL AND TOP SHELF LIQUOR, INCLUDING OUR CLASSIC COCKTAIL MENU

ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY AND SUBJECT TO SUBSTITUTION OF SIMILAR PRODUCT WHEN NECESSARY

Leonetta

DINNER MENU OPTION ONE

\$180 PER PERSON

SERVED FAMILY STYLE
FOR THE TABLE

DAILY SELECTION OF OYSTERS
SOURCED BY ISLAND CREEK OYSTER CO.
Cucumber Mignonette

SHRIMP COCKTAIL
Basil Aioli, Spicy Cocktail Sauce

SPREADS & HUMMUS

SELECT 2

Served with Warm Pita Bread

CHILLED CRUDITÉS

Ranch Labneh

BURRATA CHEESE

Truffle Honey, Cracked Black Pepper

BEETROOT TZATSIKI

Dill, Garlic, Lemon

BABA GHANOUSH

Charred Eggplant, Sun-Dried Tomato,
Pickled Onion

BLACK GARLIC HUMMUS

Toasted Everything Spice,
Marinated Chickpeas

APPETIZERS

SELECT 2

CHOPPED TUNA "PUTTANESCA"

Tomato, Olive Capers, Anchovy,
Sesame Grissini

CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers,
Olives, Oregano Dressing

LITTLE GEM CAESAR

Parmesan-Tahini Dressing,
Toasted Sesame Croutons

CHAR-GRILLED OCTOPUS

Olive Oil Crushed Potato, Giardiniera
Vinaigrette

BLACK TRUFFLE FLATBREAD

Wild Mushroom, Fontina Cheese, Ricotta Salata

LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail,
Salmon Crudo, Hamachi,
Italian Tuna Tartare,
Grilled Octopus

ENTREES

SELECT 3

PASTA AL LIMONE

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted
Breadcrumbs

CAVATELLI DI TERRA

"Vegan Bolognese", Crushed Tomato,
Whipped Cashew Ricotta

BRICK CHICKEN "PEPERONATA"

Esposito Pork Sausage, Peppers & Onions

BLACK TRUFFLE MAFALDINE

Wild Mushroom, Mascarpone, Parmesan

SWORDFISH MILANESE

Shaved Fennel, Pistachio, Orange,
Kalamata Olive, Herb Aioli

14OZ NY STRIP STEAK

Feta & Za'atar Fries, Harissa Ketchup

PORK SHANK SHAWARMA

(+\$25 pp)

Pita Bread, Turmeric Pickles,
6th Ave White & Red Sauce

SIDES

SELECT 2

CRISPY BASMATI RICE

Medjool Dates & Black Mission Figs

CHARRED BROCCOLINI

Lemon, Anchovy & Ricotta Salata

BAHARAT ROASTED MUSHROOMS

Sour Cherries, Cipollini Onions

ZA'ATAR FRIES

Feta, Harissa Ketchup

DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

WARM OLIVE OIL & FIG CAKE

Leonetta

DINNER MENU
OPTION TWO
\$135 PER PERSON

SERVED FAMILY STYLE

FOR THE TABLE

SELECT 1

BLACK TRUFFLE FLATBREAD

Wild Mushroom, Fontina Cheese, Ricotta Salata

SPICED CHICKEN SAUSAGE

Moroccan BBQ, Creamy Ranch Labneh

SPREADS & HUMMUS

SELECT 2

Served with Warm Pita Bread

CHILLED CRUDITÉS

Ranch Labneh

BURRATA CHEESE

Truffle Honey, Cracked Black Pepper

BEETROOT TZATZIKI

Dill, Garlic, Lemon

BABA GHANOUSH

Charred Eggplant, Sun-Dried Tomato,
Pickled Onion

BLACK GARLIC HUMMUS

Toasted Everything Spice,
Marinated Chickpeas

APPETIZERS

SELECT 2

CHOPPED TUNA "PUTTANESCA"

Tomato, Olive Capers, Anchovy,
Sesame Grissini

CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers,
Olives, Oregano Dressing

LITTLE GEM CAESAR

Parmesan-Tahini Dressing,
Toasted Sesame Croutons

DAILY SELECTION OF OYSTERS

SOURCED BY ISLAND CREEK OYSTERS CO.
Cucumber Mignonette

LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail,
Salmon Crudo, Hamachi,
Italian Tuna Tartare,
Grilled Octopus

ENTREES

SELECT 3

PASTA AL LIMONE

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted
Breadcrumbs

CAVATELLI DI TERRA

"Vegan Bolognese", Crushed Tomato,
Whipped Cashew Ricotta

BRICK CHICKEN "PEPERONATA"

Esposito Pork Sausage, Peppers & Onions

GRILLED DORADE

Fennel, Olive, Tomato-Caper Vinaigrette

SWORDFISH MILANESE

Shaved Fennel, Pistachio, Orange,
Kalamata Olive, Herb Aioli

FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato,
Curry Butter

BLACK TRUFFLE MAFALDINE

Wild Mushroom, Mascarpone, Parmesan

(+\$15 pp)

14OZ NY STRIP STEAK

Feta & Za'atar Fries, Harissa Ketchup

(+\$25 pp)

PORK SHANK SHAWARMA

Pita Bread, Turmeric Pickles,
6th Ave White & Red Sauce

(+\$25 pp)

SIDES

SELECT 2

CRISPY BASMATI RICE

Medjool Dates, Black Mission Figs

CHARRED BROCCOLINI

Lemon, Anchovy, Ricotta Salata

BAHARAT ROASTED MUSHROOMS

Sour Cherries, Cipollini Onions

ZA'ATAR FRIES

Feta, Harissa Ketchup

DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

WARM OLIVE OIL & FIG CAKE

Leonetta

DINNER MENU OPTION THREE

\$105 PER PERSON

SERVED FAMILY STYLE

SPREADS & HUMMUS

SELECT 2

Served with Warm Pita Bread

CHILLED CRUDITÉS

Ranch Labneh

BURRATA CHEESE

Truffle Honey, Cracked Black Pepper

BEETROOT TZATSIKI

Dill, Garlic, Lemon

BABA GHANOUSH

Charred Eggplant, Sun-Dried Tomato,
Pickled Onion

BLACK GARLIC HUMMUS

Toasted Everything Spice,
Marinated Chickpeas

APPETIZERS

SELECT 2

CHOPPED TUNA "PUTTANESCA"

Tomnato, Olive Capers, Anchovy,
Sesame Grissini

CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers,
Olives, Oregano Dressing

LITTLE GEM CAESAR

Parmesan-Tahini Dressing,
Toasted Sesame Croutons

CHAR-GRILLED OCTOPUS SALAD

Olive Oil Crushed Potato, Cracked Olives,
Giardiniera Vinaigrette

LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail,
Salmon Crudo, Hamachi,
Italian Tuna Tartare,
Grilled Octopus

ENTREES

SELECT 2

PASTA AL LIMONE

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted
Breadcrumbs

CAVATELLI DI TERRA

"Vegan Bolognese", Crushed Tomato,
Whipped Cashew Ricotta

BRICK CHICKEN "PEPERONATA"

Esposito Pork Sausage, Peppers & Onions

SWORDFISH MILANESE

Shaved Fennel, Pistachio, Orange,
Kalamata Olive, Herb Aioli

FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato,
Curry Butter

BLACK TRUFFLE MAFALDINE

Wild Mushroom, Mascarpone, Parmesan

(+\$15 pp)

14OZ NY STRIP STEAK

Feta & Za'atar Fries, Harissa Ketchup

(+\$25 pp)

PORK SHANK SHAWARMA

Pita Bread, Turmeric Pickles,
6th Ave White & Red Sauce

(+\$25 pp)

SIDES

SELECT 1

CRISPY BASMATI RICE

Medjool Dates & Black Mission Figs

CHARRED BROCCOLINI

Lemon, Anchovy & Ricotta Salata

BAHARAT ROASTED MUSHROOMS

Sour Cherries & Cipollini Onions

ZA'ATAR FRIES

Feta, Harissa Ketchup

DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

WARM OLIVE OIL & FIG CAKE

Leonetta

LUNCH MENU

\$65 PER PERSON

SERVED FAMILY STYLE

SPREADS & HUMMUS

SELECT 2

Served with Warm Pita Bread

CHILLED CRUDITÉS

Ranch Labneh

BURRATA CHEESE

Truffle Honey, Cracked Black Pepper

BEETROOT TZATZIKI

Dill, Garlic, Lemon

BABA GHANOUSH

Charred Eggplant, Sun-Dried Tomato,
Pickled Onion

BLACK GARLIC HUMMUS

Toasted Everything Spice,
Marinated Chickpeas

APPETIZERS

SELECT 2

CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers,
Olives, Oregano Dressing

LITTLE GEM CAESAR

Parmesan-Tahini Dressing,
Toasted Sesame Croutons

BLACK TRUFFLE FLATBREAD

Wild Mushroom, Fontina Cheese,
Ricotta Salata

SHRIMP COCKTAIL

Basil Aioli, Spicy Cocktail Sauce

LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail,
Salmon Crudo, Hamachi,
Italian Tuna Tartare,
Grilled Octopus

ENTREES

SELECT 2

PASTA AL LIMONE

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted
Breadcrumbs

CAVATELLI DI TERRA

"Vegan Bolognese", Crushed Tomato,
Whipped Cashew Ricotta

SWORDFISH MILANESE

Shaved Fennel, Pistachio, Orange,
Kalamata Olive, Herb Aioli

FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato,
Curry Butter

ROCK SHRIMP COUS COUS

Israeli Cous Cous, Saffron, Zucchini, Tomato,
Lemon

BLACK TRUFFLE MAFALDINE

Wild Mushroom, Mascarpone, Parmesan

(+\$15 pp)

SIDES

SELECT 1

CRISPY BASMATI RICE

Medjool Dates & Black Mission Figs

CHARRED BROCCOLINI

Lemon, Anchovy & Ricotta Salata

BAHARAT ROASTED MUSHROOMS

Sour Cherries & Cipollini Onions

ZA'ATAR FRIES

Feta, Harissa Ketchup

DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

WARM OLIVE OIL & FIG CAKE

Leonetta

BRUNCH MENU

\$55 PER PERSON

SERVED FAMILY STYLE

SPREADS & HUMMUS

SELECT 2

Served with Warm Pita Bread

BURRATA CHEESE

Truffle Honey, Cracked Black Pepper

BEETROOT TZATZIKI

Dill, Garlic & Lemon

BABA GHANOUSH

Charred Eggplant, Confit Tomato,
Pickled Onion

BLACK GARLIC HUMMUS

Toasted Everything Spice,
Marinated Chickpeas

CHILLED CRUDITÉS

Ranch Labneh

APPETIZERS

SELECT 2

CHOPPED TUNA "PUTTANESCA"

Tomato, Olive Capers, Anchovy,
Sesame Grissini

CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers,
Olives, Oregano Dressing

LITTLE GEM CAESAR

Parmesan-Tahini Dressing,
Toasted Sesame Croutons

BLACK TRUFFLE FLATBREAD

Wild Mushroom, Fontina Cheese,
Ricotta Salata

GREEK YOGURT & BERRY BOWL

Fresh Berries, Berry Compote, Toasted Almond
Granola

LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

Oysters, Shrimp Cocktail,
Salmon Crudo, Jumbo Lump Crab
Ceviche, Octopus Skewer,
Tuna Tartare

ENTREES

SELECT 2

BABKA FRENCH TOAST

Whipped Cheesecake, Wild Berries,
Orange Blossom Syrup

EGGS BENEDICT

Poached Eggs, Rosemary Ham, Potato,
Hollandaise & Baby Arugula

SMOKED SALMON AVOCADO TOAST

Pugliese Bread, Feta, Cucumber, Radish,
Pickled Red Onion (Add Poached Eggs + \$4)

WILD MUSHROOM SCRAMBLE

Farm Eggs, Black Truffle, Sesame Crostino

SHAKSHUKA EGGS

Poached Eggs, Stewed Tomatoes, Chickpeas,
Zucchini, Peppers, Feta

BREAKFAST EGG WRAP

Soft Scrambled Eggs, Tomato, Chicken Shawarma,
Potato, Avocado, Mozzarella

SIDES

SELECT 2

ZA'ATAR FRIES

Feta, Harissa Ketchup

POTATO HASH

Peppers + Onions

SPICY LAMB SAUSAGE

SHAWARMA SPICED BACON

AVOCADO

SMOKED SALMON

DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

WARM OLIVE OIL & FIG CAKE