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.



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



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



Leonetta









PRIVATE EVENTS















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 semiprivate 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 sophistaication and charm. Our downstairs bar and lounge provides and exclusive setting for prvate 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.





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



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 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

CHAR-GRILLED OCTOPUS

Olive Oil Crushed Potato, Giardiniera Vinaigrette

BLACK TRUFFLE FLATBREAD

Wild Mushroon, Fontina Cheese, Ricotta Salata

LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

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

$\sim\!\!\!\sim\!\!\!\sim$ entrees

SELECT 3

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PASTA AL LIMONE

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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

CHERMOULA SWORDFISH KEBAB

Harissa Braised Greens, Soft Polenta, Charred Lemon

140Z NY STRIP STEAK

Feta & Za'atar Steak Fries, Harissa Ketchup

LAMB OVER RICE

(+\$25 pp)

Grilled Lamb Chop, Merguez, Golden Rice, Cucumber Raita & Pomegranate

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 STEAK FRIES

Feta, Harissa Ketchup

~~~ DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

OLIVE OIL SEMOLINA CAKE



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.

SOURCED BY ISLAND CREEK OYSTERS C

Cucumber Mignonette

LEONETTA SHELLFISH TOWER

20 PEOPLE • \$30 PER PERSON

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

ENTREES

SELECT 3

PASTA AL LIMONE

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

BRICK CHICKEN "PEPERONATA"

Esposito Pork Sausage, Peppers & Onions

GRILLED DORADE

Fennel, Olive, Tomato-Caper Vinaigrette

CHERMOULA SWORDFISH KEBAB

Harissa Braised Greens, Soft Polenta, Charred Lemon

FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter

BLACK TRUFFLE MAFALDINE (+\$15 pp)

Wild Mushroom, Mascarpone, Parmesan

14OZ NY STRIP STEAK (+\$25 pp)

Feta & Za'atar Steak Fries, Harissa Ketchup

LAMB OVER RICE (+\$25 pp)

Grilled Lamb Chop, Merguez, Golden Rice, Cucumber Raita & Pomegranate

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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 STEAK FRIES

Feta, Harissa Ketchup

DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

OLIVE OIL SEMOLINA CAKE



SERVED FAMILY STYLE

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"

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, Scallop Crudo, Hamachi, Italian Tuna Tartare, Grilled Octopus

$\sim\!\!\!\sim$ entrees

SELECT 2

PASTA AL LIMONE

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

BRICK CHICKEN "PEPERONATA"

Esposito Pork Sausage, Peppers & Onions

CHERMOULA SWORDFISH KEBAB

Harissa Braised Greens, Soft Polenta Charred Lemon

FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter

BLACK TRUFFLE MAFALDINE (+\$15 pp)

Wild Mushroom, Mascarpone, Parmesan

14OZ NY STRIP STEAK (+\$25 pp)

Feta & Za'atar Steak Fries, Harissa Ketchup

LAMB OVER RICE (+\$25 pp)

Grilled Lamb Chop, Merguez, Golden Rice, Cucumber Raita & Pomegranate

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 STEAK FRIES

Feta, Harissa Ketchup

DESSERT

SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

OLIVE OIL SEMOLINA CAKE



SERVED FAMILY STYLE

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

$\sim\sim$ 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, Scallop Crudo, Hamachi, Italian Tuna Tartare, Grilled Octopus

~~~~ ENTREES

SELECT 2

PASTA AL LIMONE

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Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

CHERMOULA SWORDFISH KEBAB

Harissa Braised Greens, Soft Polenta Charred Lemon

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

(+\$15 pp)

Wild Mushroom, Mascarpone, Parmesan



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 STEAK FRIES

Feta, Harissa Ketchup



SELECT 1

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

OLIVE OIL SEMOLINA CAKE



LEONETTA SHELLFISH TOWER

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20 PEOPLE • \$30 PER PERSON

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

SELECT 2

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

BABKA FRENCH TOAST

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Whipped Cheesecake, Wild Berries, Orange Blossom Syrup

PORK SHAWARMA BENEDICT

Poached Eggs, English Muffin, Potato & Pepper Hash, Lemon-Tumeric Hollandaise

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

FILET MIGNON & MUSHROOM KEBAB

Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter

ZA'ATAR STEAK FRIES

Feta, Harissa Ketchup

GRILLED LAMB MERGUEZ

SHAWARMA SPICED BACON

AVOCADO

SMOKED SALMON

PEPERONATA HASH

DESSERT

SELECT 1

SELECT 2

TIRAMISU

Coffee-Soaked Lady Fingers, Mascarpone

OLIVE OIL SEMOLINA CAKE

Pine Nut-Rosemary Crumble



CHOPPED TUNA "PUTTANESCA"

SELECT 2

Tomato, Olive Capers, Anchovy, Sesame Grissini

CHOPPED SALAD SANTORINI

Greek Feta, Cucumber, Tomato, Peppers,

Olives, Oregano Dressing

Parmesan-Tahini Dressing, Toasted Sesame Croutons

LITTLE GEM CAESAR

BLACK TRUFFLE FLATBREAD

Wild Mushroom, Fontina Cheese, Ricotta Salata

SPICED CHICKEN SAUSAGE

Moroccan BBQ Sauce, Creamy Ranch Labneh