

The cuisine of LEONEFELICE is attentive to the origin of the products and their seasonality. Respect for raw materials and for those who supply them, are the basis of a sustainable dish and it is above all the substance of a thought that gives man and the earth a sacred bond. The quality of human life cannot be separated from a sense of care and respect for the land that hosts it, respect is embodied in the value attributed to time, in knowing how to listen to the rhythms of the earth, proposing on the plate the best that comes from the territory and season. Only then we can really say that a product is of quality, that it is good and that it is finally accessible.

Most of the raw materials comes from our land, they are bought in small quantities but frequently. To flavor our dishes, the garden offering an assortment of aromatic herbs that we use fresh in season and dried in the winter period. We propose a special “grilled” paper whose firing on a high flame never stop to fascinate me. The suggestions are many, starting from the persuasive smoked aroma that spreads in the air to the sizzle of browned meat very slowly. But this ancient ritual is combined with an important healthy aspect that also gives a unique flavor to dishes. For the seasoning we use only extra virgin olive oil from “L’Uliveta di Mariella” which comes from the Tuscan family estate. Our pasta, it is made from semolina wheat semolina and comes from the pasta makers Massimo Mancini and Vicedomini, whose craftsmanship emphasizes the characteristics of the raw material thanks to the use of bronze dies and low-temperature drying. Lake fish is delivered fresh to us by Andrea Soardi, one of the last fishermen of Lake Iseo. It is to them that we must save and enhance the traditional dried Sardine of Lake Iseo, an ancient and exquisite fish specialty that requires long and loving care.

Cheese, milk and dairys comes from Lombardy region which is one of the most important and excellent regions in the Italian dairy scene. Fassona meat is bred and slaughtered in Piedmont by the Guastavigna butcher’s shop of Bergamasco, in the province of Alessandria, while horsemeat comes from the butchery Consolini in Travagliato. The sublime “Mora Romagna” ribs are supplied by the “Zavoli” di Saludecio farm of Rimini. The processing of our breads, breadsticks and focaccias is all based on the wise use of mother yeast and special stone-milled flours. All fresh pastas are homemade, by hand, even desserts and ice creams are made by us. Our pastry chef never forgets that what is good must also be healthy.

Fabio Abbattista

Matteo Parodi - **Sous Chef**

Giacomo Pascotto - **Giovanni Magoni**

LEONEFELICE



VISTA LAGO

From our Hen - House

Cocotte egg "pizzaiola Style" € 14

Souffle omelette with asparagus and Brazi cheese € 16

By Cheesemaker

Cheese selection with honey and fruits € 18

Burrata cheese with cherry tomatoes and fennel € 16

Snack Menu

Piemontese Fassona beef burger € 24

Branzi cheese, grilled tomato, smoked bacon, sweet and sour cucumbers, rubra sauce and chips

Assorted cold salami from Franciacorta and grilled onions € 18

Raw San Daniele "Dok dall'Ava" ham and pickles € 18

Leone Club Sandwich € 24

smoked salmon, miso mayonnaise , avocado, baked tomato, pickled eggs and chips

Deep fried pumpkin flowers with Taggiasca olives mayonnaise € 12

From Leone's Vegetable Garden

Farmer salad € 16

Chicken, grana pandano cheese, avocado and bacon

Country salad € 16

Charcoal vegetables tartare, balsamic vinegar vinaigrette and crispy lentils

Seasonal salad € 8

Backed potatoes € 8

Mashed potatoes € 8

By the Mill

Spaghettoni with datterino tomatoes and € 18

Vegetable ravioli with squid ragout and bread crumbs € 26

Water and Land

Fassona tartare, fiels salad , herbs pesto € 22

"Milanese style" veal chop with baked sweet potato € 38

Market fish "In pan" € 32

with tomatoes, olives, capers and marjoram

By the Grill

Deviled cockerel € 22

Grilled young beef steak with tartare sauce € 40

Delicacies

Tiramisu with crispy chocolate flakes € 12

Strawberry cheesecake with pistachio cream € 12

Fruit salad € 12

Selection of homemade ice cream and sorbets € 12

Covered € 4

For any information on food, ingredients, allergens, please ask to hall staff.