

# WELCOME TO LEOS

Pizzeria - Ciberia - Milf Point



**Ancient steakhouse, pizza  
and Lucchese comfort food**

Probably the best bad decision in town.

## **Antipasti – Before the trouble**

### **PANZEROTTO DON'T GO AWAY (€ 11,00)**

Fried dough with prosciutto crudo and stracchino cheese.

Perhaps the most famous appetizer in Italy: in Modena “Gnocco fritto”, in Florence “Coccoli”, in Pistoia “Ficattole” and here with us.. “Panzerotti”.

### **HALF A METER OF PLEASURE (€ 13,00)**

Selection of cured meats from Garfagnana, pecorino cheese, meatballs in tomato sauce, preserved vegetables and mini frittatas (a generous appetizer that may happily feed two people).

### **FRIED POLENTA (€ 10,00)**

Wonderful fried polenta to rest on a fondue of Scoppolato di Pedona

### **SNACK TARTARE (€ 13,00)**

Trio of mini tartares: truffle, capers, Scoppolato di Pedona and EVO oil, served with fried polenta

### **MANZONI CARPACCIO (€ 13,00)**

Salt-cured beef carpaccio with Parmigiano, olives, arugula and Pachino tomatoes.

### **CAPRESE & BUFFALO MOZZARELLA (€ 10,00)**

Tomatoes meet buffalo mozzarella and, hidden beneath a basil leaf and oregano... they make love

### **BRUSKETTE ARE GOOD FOR YOU (€ 9,00)**

Five toasted bruschette with tomato, chicken liver pâté, sausage and stracchino, mushrooms, and ragù

### **TODAY I'M REALLY CRAVING A “TEGAME” (€ 13,00)**

Imperial mussels served in a tegame, with pepper, lemon and fries

### **OCTOPUS PLOT TWIST (€ 13,00)**

Grilled octopus\* tentacle laid over a potato quenelle with green sauce

### **SEA-DUCTION (€ 13,00)**

Squid\*, shrimp\*, mussels and clams with Catalan-style vegetables



## **Primizie – Where things get serious**

### **TORTELLI LUCCHESI WITH STEAK RAGÙ (€ 13,00)**

Handmade pasta with an insane ragù! Coming to Lucca and not trying our tortelli would be a bit like going to Texas and skipping barbecue

### **THE ARTISAN RAVIOLO (€ 13,00)**

Ricotta and spinach raviolo in pecorino cream with truffle, resting on a crunchy Grana crisp

### **DRUNKEN PICI (€ 13,00)**

Pici pasta soaked in Chianti wine with meatballs in tomato sauce

### **CARBONARA IN THE BUIOLO (€ 13,00)**

Carbonara spaghetti with guanciale, Pecorino Romano, black pepper... and enough eggs to keep you questioning your life choices

### **GNOCCHI, SAUSAGE & TRUFFLE (€ 15,00)**

Potato gnocchi with a touch of cream, proper good sausage and truffle

### **SPAGHETTI WITH MARIO'S FRUITS (€ 14,00)**

Seafood spaghetti with mussels, clams, squid\*, shrimp\*, cherry tomatoes and chili pepper

### **MACCHERONI WITH OCTOPUS RAGÙ (€ 15,00)**

"May an octopus strike me down if these aren't delicious!"

Handmade pasta with superb octopus\* ragù

### **SEAFOOD RISOTTO (€ 15,00)**

I never understood why seafood\* risotto in so many restaurants is "minimum for two people".

I've always hated that. So enough is enough: this puzzle has finally been re-risotto.

(Yes, even for one person.)



## **Secondi a nessuno – Second courses. First place.**

### **WOOD-FIRED STEAK - Winner of the “Best Steaks of Tuscany” Award (€ 5,50/etto)**

Beef steak, the queen of Leos, strictly rare and impossible not to try. Cooked in the wood-fired oven

### **BEEF FILLET - Winner of the “Best Beef Fillets 2026” Award (€ 27,00)**

Incredibly tender beef fillet with cheese cream and truffle  
(Also available plain, if you insist.)

### **BLACK ANGUS TAGLIATA (€ 24,00)**

Premium Black Angus beef cooked over glowing local woods and served with fresh arugula and Parmigiano Reggiano

### **BEEF TARTARE (€ 16,00)**

Hand-cut beef tartare served with an out-of-this-world secret sauce and crispy chips\*

### **LEOSBURGER (€ 16,00)**

The legendary Leos mega-burger, copied by many, matched by none.  
Served with chips, fried-dough bread, 220 grams of seriously good meat, tomato, caramelized onion, fontina cheese and lettuce  
(During certain times of the year, you may also request the Happy MILF version.)

### **CURRY CHICKEN (€ 13,00)**

Chicken bites in creamy curry sauce served with basmati rice.

### **SPACE GRILL (€ 17,00)**

Grilled squid\*, tuna, shrimp\*, octopus\* and grilled vegetables

### **TUNA IMMEDIATELY (€ 16,00)**

Seared tuna steak, ideal for girls on a diet and delightfully picky nurses, coated in almond crumbs, with balsamic glaze and soy sauce on the side.

### **DEVASTATING FRITTO (€ 15,00)**

They've got nothing on us in Viareggio.  
Crispy squid\*, shrimp\*, vegetables and chips\*.



## **D'appoggio – Faithful sidekicks**

### **LUXURY BEANS (€ 7,00)**

Winner of the International Italian Side Dish Award.

Wood-fired beans blasted in the oven with onion, chili pepper and Parmigiano

### **HOMEMADE CIPS\* (€ 6,00)**

Our Trojan horse: paper-thin fries, crispy and fried with rosemary

### **ROAST POTATOES (€ 6,00)**

Rustic potato wedges with their skin on, roasted with garlic and rosemary

### **GRILLED VEGETABLES (€ 7,00)**

Eggplant, zucchini, peppers and corn

### **MIXED FOLIAGE (€ 6,00)**

Lettuce, tomatoes and carrots

### **MASH POT (€ 7,00)**

Smoked mashed potatoes

### **“JUMPED” SPINACH (€ 6,00)**

Fresh baby spinach “jumped” in olive oil with chili pepper and just a little garlic

### **FRIED VEGETABLES (€ 6,00)**

*Battered and fried baby carrots and zucchini.*



## **PIZZA BY THE METER**

### **Because size matters.**

Half meter – 2 people

Three-quarter meter – 3 people

One meter – 4 people

### **I CAN'T JUST SIT HERE WITH MY HANDS IN MY HANDS, SO MANY THINGS TO DO BEFORE TOMORROW COMES (€ 8,00)**

Tomato sauce, mozzarella and oregano

### **ANYWAY, I HAVE TO SAY THIS IS THE BEST PIZZERIA IN LUCCA (€ 8,00)**

Tomato sauce, mozzarella, capers and anchovies

### **GRAZIE, GRAZIELLA... AND THANKS TO THE CUSTOMS DUTY (€ 8,00)**

Tomato sauce, garlic, parsley and spicy olive oil

### **HAMSHROOMS (€ 9,00)**

Tomato sauce, mozzarella, cooked ham and mushrooms

### **GIUSPE (€ 11,00)**

Tomato sauce, buffalo mozzarella, cherry tomatoes, prosciutto crudo, arugula and Grana cheese

### **A FLOWERS BLOOMS FROM YOUR MOUTH (€ 10,00)**

Tomato sauce, mozzarella, onion and olives

### **THE VEGAN (MY ASS.) (€ 10,00)**

Tomato sauce, mozzarella, spicy salami, sausages and wurstel

### **THE POTATO REALY GOES FOR THE WURSTEL (€ 10,00)**

Tomato sauce, mozzarella, french fries and wurstel

### **LARDO TO THE YOUTH! (€ 10,00)**

Tomato sauce, mozzarella, lardo and onion

### **MAREMMA DIAVOLA (TUSCAN CHAOS MODE) (€ 10,00)**

Tomato sauce, mozzarella, spicy salami ad fresh chili pepper

### **A BUO PILLONZI (€ 9,00)**

Tomato sauce, mozzarella and prosciutto crudo



**THIS IS A BUFALA (€ 10,00)**

Tomato sauce, buffalo mozzarella, cherry tomatoes and basil

**LA CAMPORELLA (€ 10,00)**

Tomato sauce, mozzarella, zucchini, radicchio, carrots, Pachino tomatoes and mushrooms

**LEO, YOU LOOK THINNER - YOU LOOK GREAT (€ 10,00)**

Tomato sauce, mozzarella, eggplant and Parmigiano

**A LITTLE TIRED, A LOT OF STRACCHINO (€ 10,00)**

Tomato sauce, mozzarella, fresh vegetables, stracchino cheese and sausage

**LEOS (€ 10,00)**

Tomato sauce, mozzarella, cooked ham, spicy salami, champignon mushrooms and gorgonzola

**A SCOSCIA GALLINA (without GALLINA) (€ 12,00)**

Tomato sauce, mozzarella, shrimp, zucchini, buffalo mozzarella and Pachino tomatoes

**LIKE FASSINO AT DUTY FREE (€ 12,00)**

Mozzarella, guacamole, smoked salmon and Pachino tomatoes

**I'LL HAVE THIS ONE - THE WOMAN ACROSS THE TABLE IS PAYING TONIGHT (€ 12,00)**

Tomato sauce, mozzarella, turnip greens, crispy salami and scamorza cheese

**I THOUGHT IT WAS GONNA BE TERRIBLE\* (€ 10,00)**

*Tomato sauce, mozzarella, onion, mushrooms, salami and grated Parmigiano.*

\* But holy shit... this thing absolutely slaps!

**BUIO PESTO (€ 10,00)**

Mozzarella, Genovese pesto and cooked ham

**0583 - FOR THOSE CALLING FROM OUTSIDE LUCCA (€ 10,00)**

Tomato sauce, mozzarella, paper-thin potatoes, peppers and crispy salami

**LI MORTACCI (€ 10,00)**

*Mozzarella, stracciatella and super finely sliced Mortadella di Bologna*

**COME ON.. PROVOLA ANCHE QUESTA! (€ 12,00)**

*Mozzarella, smoked provola, speck and zucchini*



**GUYS, YOU REALLY CAN'T MAKE ONE THAT ISN'T GOOD (€ 12,00)**

Mozzarella, cooked ham, mushrooms, four cheeses and truffle oil

**AT PECORINA (€ 11,00)**

Mozzarella, sliced tomato, prosciutto crudo, arugula and pecorino cheese

**SPECK & MASCARPONE or CRUDO & MASCARPONE or COTTO & MASCARPONE or NUTRIA & MASCARPONE (€ 10,00)**

**5 CHEESES (€ 10,00)**

Mozzarella, Asiago, Taleggio, Fontina and Parmigiano

**I WOULD PROBABLY CHOOSE THIS ONE WITH SCAMORZA.**

**I COMPLETELY UNDERSTAND I'LL HAVE TO WAIT BECAUSE THE PLACE IS FULL. YOU GUYS ARE AMAZING BUT IF THERE ARE PEOPLE BEFORE ME, IT'S ONLY FAIR TO WAIT.**

**(€ 10,00)**

Mozzarella, smoked scamorza, olives and sausage

**PAT ON THE BACK (€ 10,00)**

Mozzarella, artichokes, a pat on the back, cooked ham and Philadelphia cheese

**HONESTLY, I WOULD RECOMMEND THIS ONE. AT LEAST IT'S A LITTLE DIFFERENT FROM THE USUAL. (€ 9,00)**

Tomato sauce, mozzarella, cooked ham, mushrooms and garlic marinade splashes.

