



LEGGERO

TASTE THE FREEDOM

Per iniziare - To Start

Homemade bread selection (rosemary focaccia, butternut squash bread and tomato bread muffin). Served with butter, artichokes, Himalayan rock salt.
Allergens: milk

Homemade bruschetta trio:

- cherry tomatoes (vegan)
 - broccoli cream, with ginger aroma, caramelised onions and a sprinkle of lemon zest (vegan)
 - gorgonzola cheese, pear and lavender honey vegetarian)
- Allergens: milk, sulphites, nuts

Lamb meatballs served with butternut squash cream
Allergens: celery, nuts, sulphites - dairy free

Arancine

- bolognese
 - alla norma
- No Allergens - vegan

 **Butternut squash tart** topped with parmesan fondue flavoured with thyme and rosemary
Allergens: milk, egg - vegetarian

Side salad: rocket, baby spinach, cherry tomatoes, avocado
No Allergens - vegan

I LEGGERI - Small Plates

6.5 **Salad:** baby spinach, rocket, cauli rice, avocado, pomegranates, carrots, edamame hummus and macadamia nuts ricotta. All served with a turmeric and cinnamon vinaigrette

A vegetarian option is available with pecorino

8 Allergens: nuts if vegan
Allergens: nuts and milk if vegetarian

“Gnudi”, ricotta and spinach balls, butter, sage and lemon zest
Allergens: milk, egg - vegetarian

 **Vegan Eden** - savoy cabbage leaf stuffed with potatoes and mushrooms with a touch of thyme, served on a bed of saffron cream
Allergens: none - vegan

6  **Burrata cheesecake:** creamy burrata cheesecake served with cherry tomato confit and basil cream
Allergens: milk - vegetarian

6.5 **Lightly Fried croquetas** (a portion of 4)
- cod with green peas puree and caramelised onions
Allergens: sulphites, fish, egg

- asparagus and bacon served on a bed of rocket pesto and Asiago cheese cream
7 Allergens: nuts, sulphites, milk

Hazelnut crusted oven cooked **sea bass fillet** served with beetroot and potato cream
Allergens: fish, nuts

4.5

Handmade Pasta

9  **Pink Ravioli** stuffed with gorgonzola cheese, topped with pistacchio, beetroot and rocket pesto 14
Allergens: milk, nuts - vegetarian
Wine pairing: Montepulciano - Valpolicella Ripasso

Black Ink Ravioli stuffed with salmon, served with courgette cream and minced tomatoes 14
9 Allergens: fish, molluscs - dairy free
Wine pairing: Gavi di Gavi - Sauvignon Blanc

8  **Tomato Pappardelle with bolognese** 13
Allergens: celery, sulphites - dairy free
Wine pairing: Barbera - Cabernet sauvignon

8.5  **Tagliatelle broccoli cream**, macadamia nuts and pecorino 13
Allergens: milk, nuts - vegetarian
Wine pairing: Nero d'Avola - Pinot Grigio

9 **Basil tagliatelle Caserecce** - served with tomato sauce, capers, black olives and bread crumbs 13
8 No Allergens - vegan
Wine pairing: Cabernet Sauvignon - Pinot Bianco

12 **Chestnut pappardelle** with mushroom and truffle oil 13
No Allergens - vegan
(a vegetarian version with Double Cream is also available)
Wine pairing: Chardonnay - Pinot Blush

 LEGGEROlon
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LEGGERO

TASTE THE FREEDOM

100% Handmade and Italian
100% Gluten Free, you wouldn't guess it so, please, spread the word.

Welcome to Leggero where tradition meets innovation!

Leggero means "light"; we aim to give everybody the freedom to enjoy beautiful recipes no matter diet requirements.

The light is on.....let's start your freedom adventure!

Our chefs mix innovative ingredients, using their expertise to twist traditional recipes into original dishes with a unique Italian personal touch.

If you are looking for less processed food and more genuine ingredients this is the right place!

We promote healthiness, tastiness, lightness and sustainable food.

With plenty of vegan and vegetarian options, our menu also always display every the allergens dish by dish. !

All the pasta and bread recipes are made "by hand" as all the best Italian Foods and are made mostly with organic flours. Our mix is well balanced in its nutritional, that is carbs, protein and fibers, making it highly digestible!

Share with us your freedom experience! [#tastethefreedom](#)

Don't forget you can continue your experience with our FRESH PASTA TO COOK AT HOME! (Our pasta is suitable for freezing and comes with cooking instructions.)
Otherwise one of our scrumptious desserts.

Live light and eat Leggero.

In case of any allergy or special dietary requirement let our staff know



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DRINK LIST

Cocktails

Aperol Spritz	8
Any Mixers (vodka, gin, rum, cola, lemonade, tonic)	7.5
Bellini	7

Gluten free beers

Peroni	5
Daura estrella	5
Brewdog Pale	6

Fresh Fruit in still water

Pomegranate and mint	3
Blueberry and lemon	3
Orange and ginger	3

Soft drinks

Still microfiltered water	2
Sparkling microfiltered water	2
Square Root Coke	3
Square Root Lemonade	3
Square Root Ginger Beer	3

Sparkling wine

	Bottle	Flute
Prosecco - It is characterised by a fine, light perlage and a fresh aromatic perfume	26	6.9

Red wines

	Bottle	175	125
Barbera - Intense and fragrant bouquet with a variety of ripe fruits velvety taste	28	8.8	6.8
Montepulciano d'Abruzzo - a medium bodied young red with a fruity bouquet	23	7.5	5.8
Valpolicella Ripasso - cherries and plums with a pleasant hint of spicy oak	36	11	8.4
Nero D'avola - With sweet tannins and peppery aromatic flavour	26	8.2	6.4
Cabernet full body, oak and berry notes	21	6.8	5.5

White wines

	Bottle	175	125
Pinot Bianco - ruity aromas, apple, citrus fruit, and floral characteristics	21	6.8	5.5
Pinot grigio - Straw yellow in colour, dry, clean with pleasant citrus aftertaste	34	10.6	7.9
Sauvignon Blanc - aromatic bouquet, grapefruit and lime scent. A fresh finish	25	8.4	6.4
Gavi di gavi - bright to straw yellow, floral character and hints of sage and citrus	29	9.2	6.9
Pinot blush rose - Soft, pink coppery colour, delicate fruity bouquet, fresh	22	7.2	5.5
Chardonnay - Pale yellow-gold, dry, with citrus and vanilla finish	24	8.2	6.2