



THE LEOPARD
at des Artistes

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1 WEST 67TH STREET NEW YORK NY 10023 tel 212 787 8767 fax 212 787 9767 theleopardnyc.com

something amazing is cooking

Welcome to The Leopard at des Artistes

Rich in history, the landmarked Hotel des Artistes is the largest “studio” building in New York City. It was originally designed by George Mort Pollard and developed by Walter Russell as an artist’s cooperative apartment building in the beginning of the 20th century. The mural series by Howard Chandler Christy of “Fantasy Scenes with Naked Beauties”, were painted during the end of 1920’s, and completed by 1935, when Christy lived in New York City and had his studio at the Hotel des Artistes. The nine remarkable oil-on-canvas murals – some are mounted on wood while others are directly on the wall - are throughout the restaurant newly renovated space; Wood Nymphs (Autumn), Tarzan and His Mate, Ponce de Leon, Bird and foliage (small insert above Ponce de Leon), The Parrot Girl, Fountain of Youth, The Swing Girls, Birds and foliage (small insert to the left of the Swing Girls), and Wood Nymphs (Spring).

THE LEOPARD at des Artistes finds its roots in the area once known as “The Kingdom of the Two Sicilies” (mid 1800s) and in the culinary traditions of the regions of Campania, Basilicata, Calabria, Apulia, Sardinia and of course, Sicily. The dishes are a balance of rural elements from these regions and include pasta, vegetables, cheese and seafood ingredients from the Costiera. The Kingdom, Naples as capital, was the largest and wealthiest of the Italian states before Italian unification. Giuseppe Tomasi di Lampedusa’s master piece, *Il Gattopardo* (Italian for The Leopard) - so wonderfully portrayed by the novel, and later by Luchino Visconti’s masterpiece - chronicles the changes in Sicilian life and society during the Risorgimento, period when Giuseppe Garibaldi, the hero of Italian unification, swept through Sicily with his forces, known as The Thousand, to create the single state of Italy in the 19th century. A variety of recipes are influenced by the local aristocracy, in contrast from the popular traditions containing poor but nutritionally healthy ingredients.

Everyday food done with respect to Southern Italian cultural traditions, absolute quality of ingredients, modern research, and outstanding service is our formula, and life passion. We look forward to welcome all at our new family adventure, The Leopard, in one of the most iconic spaces in New York City, Hotel des Artistes. Buon appetito!
Gianfranco and Paula Bolla Sorrentino.



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Chef Vito Gnazzo



Gianfranco Sorrentino & Paula Bolla-Sorrentino

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**from the
kitchen**

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APPETIZERS AND SALADS

Fennel and orange salad with olive oil, white wine vinegar
and Nocellara olives

10

Roasted red and yellow beets and watercress salad
with spicy gorgonzola and almonds

11

Mixed seasonal organic green salad with extra virgin olive oil
and Muscat vinegar

9

Eggplant and smoked buffalo mozzarella timbale
with spicy tomato sauce

14

Grilled octopus and celery potato salad with
olive oil and lemon dressing, and green olives

15

Lentil and ricotta cakes with yogurt and dill sauce

12

"Mpepata" of mussels in a white wine broth
and fresh ground black pepper

12

Sardinian "fregula" with clams, mussels and shellfish broth

14

Soup of the Day

P/A

PASTAS

Rigatoni "alla Norma" in tomato sauce with sautéed eggplant
and aged ricotta cheese

18

Gnochetti sardi with sweet italian sausages and
artichokes ragout scented with saffron

21

Paccheri pasta with codfish and cauliflower ragout
in a light cherry tomato and Gaeta olives

22

Homemade spaghetti "chitarra" with cherry tomato sauce and basil

17

Bucatini with sardines, onions, wild fennel, pine nuts, and raisins

20

Ravioli filled with braised artichoke and burrata
in light tomato marjoram sauce

21

Homemade pappardelle with roasted rabbit and seasonal mushrooms

22

Risotto of the Day

P/A

FOR THE TABLE

Sicilian caponata

Sautéed spinach

Broccoli rabe with red pepper

Roasted, Mashed, or French fries potatoes

8



MAIN COURSE

Shellfish ragout served with organic couscous

30

Oven roasted free range chicken served with combination of sautéed pearl onions, artichokes, and potatoes

28

Lightly breaded grilled swordfish with salmoriglio sauce and caponata ghiotta

34

Broiled Mediterranean "Branzino" over endive, asparagus, french beans and frisée salad

36

Grilled dry aged rib eye, served with rosemary French fries

(serves two people)

90

Fillet Dorada poached with fennel, cherry tomato, and wild anise pollen

36

"Porchetta" scented with herbs served with sautéed broccoli rabe

35

Meatloaf "Il Gattopardo" served with mashed potatoes and sautéed spinach

26

Thin sliced veal loin sautéed in own sauce with asparagus julienne and lemon

40

Braised lamb shank over mashed potatoes

38

THE LEOPARD TEMPTATIONS

Budino di Panettone, served with chocolate sauce,
orange gelato, and philo crisp

10

Mascarpone pannacotta served with cornmeal citrus shortbread,
a seasonal citrus salad, and candied citrus zest

10

Traditional Sicilian cannoli filled with sheep's milk ricotta
and chocolate chips

10

Caramel semifredo served with a walnut cake,
candied walnuts, and a bitter orange sauce

11

Fresh mix berries Zabaione

15

Warm lava chocolate cake served with mint sauce, and vanilla gelato
(please allow 15 minutes for preparation)

10

Torta di Fromaggio, a ricotta cheese cake served with
cherry bourbon sauce and yogurt sorbet

10

Warm apple crostata served with caramel sauce
and caramelized hazelnuts and vanilla gelato

10

Seasonal fresh fruit plate

12

Artisanal gelati and sorbetti

10

Chef selection of Italian cheeses served with fresh fruits,
nuts and fruity mustard

18





Lentil and ricotta cakes with yogurt and dill sauce



Roasted red and yellow beets and watercress salad with spicy gorgonzola and almonds



Homemade pappardelle with roasted rabbit and seasonal mushrooms



Grilled dry aged rib eye served with rosemary French fries

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THE LEOPARD BRUNCH MENU

SATURDAYS AND SUNDAYS

11:30 AM TO 3 PM

SWEET BREAKFAST, CEREAL and FRUIT

Selection of homemade muffins, scones, danish, and coffee cake served with butter and homemade jam

15

Pancakes of the Day served with organic Maple syrup and fresh fruit

12

Homemade brioche french toast served with fresh fruit and organic maple syrup

12

Homemade granola with yogurt and fresh fruit

11

Assortment of seasonal fresh fruit

8

EGGS AND OMELETTES

Frittatina of artichokes and provola

13

Frittatina of the day

13

Potato timbale with prosciutto, peas and buffalo mozzarella

14

Classic eggs benedict with hollandaise sauce served with San Daniele prosciutto and home fries

14

Poached organic eggs in cherry tomato and basil sauce

13

Prosciutto cotto and fontina omelette

13

BEYOND BRUNCH

Soup of the day

8

Organic mixed green salad

8

Grilled free range chicken salad with seasonal mixed greens and organic tomatoes

13

Homemade spaghetti "chitarra" in tomato and basil sauce

15

Ravioli filled with braised artichoke and burrata cheese on a light tomato and majoran sauce

15

Smoked Scottish salmon and asparagus tomato salad on toasted country bread

15

Organic beef burger with caramelized red onions on brioche bread, served with French fries

14

Thin sliced porchetta and broccoli rabe panino

served with fresh mixed green salad

15

Traditional napolitan Meatloaf over mashed potato

18

Broiled mediterranean "Branzino" over crispy salad

20



The
Leopard
Wines

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THE LEOPARD WINES

SPARKLING WINES

| | |
|------------------------------------|-------|
| Prosecco "Cima da Conegliano" N.V. | 14 GL |
| Ferrari Rose NV | 22 GL |
| Taittinger N.V. | 22 GL |

| | |
|--|-----|
| Prosecco "Cima da Conegliano" N.V. | 45 |
| Franciacorta "Majolini" Brut N.V. | 80 |
| Benanti "Noblesse" Brut N.V. | 90 |
| Taittinger "Cuvee Prestige" Brut N.V. | 95 |
| Franciacorta "Barone Pizzini" Brut Nature N.V. | 115 |
| Franciacorta Bellavista "Gran Cuvee" 2004 | 150 |
| Dom Ruinart 1998 | 220 |
| Moet et Chandon "Dom Perignon" 2002 | 350 |
| Louis Roederer "Cristal" Brut 2004 | 450 |

WHITE WINE BY THE GLASS

| | |
|--|----|
| Ischia Bianco Sup 2009 "Pietratorcia" | 13 |
| Carricante 2009 "Bianco Di Caselle" Benanti | 14 |
| Trebbiano D'abruzzo 2008 "Altare" | 15 |
| Pallagrello Bianco 2009 "Alois" | 18 |
| Sauvignon / Riesling "Enosi" 2009 "Baron di Pauli" | 20 |
| Chardonnay 2009 "Meroi" | 24 |

RED WINE BY THE GLASS

| | |
|---|----|
| Barbera D'asti "Monte del Mare" 2010 La Giribaldina | 12 |
| Negroamaro "Marangi" 2007 Tenute Mater Domini | 13 |
| Aglianico "Donnaluna" 2009 De Concillius | 14 |
| Valpolicella Superiore 2006 "Marion" | 18 |
| Carignano "Rocca Rubia" Riserva 2008 Santadi | 24 |
| Brunello di Montalcino 2003 "Il Palazzone" | 28 |

WHITE WINE FROM THE NORD

| | |
|--|-----|
| Pinot Grigio delle Venezie 2010 "Salvalai" | 28 |
| Blanc de Morgex 2009 "Vallee D'Aoste" | 36 |
| Roero Arneis 2010 "Cornarea" | 45 |
| Kerner 2009 "Abbazia di Novacella " | 48 |
| Gavi di Gavi "Altius" 2008 Laghibellina | 48 |
| Muller Thurgau 2009 " Zeni" | 49 |
| Pinot Grigio 2008 "Villa Russiz" | 66 |
| Gavi Di Gavi 2010 "B. Broglia" | 70 |
| Lugana Superiore 2008 "Molceo" | 72 |
| Timorasso Biancofranco 2008 "Martinetti" | 72 |
| Sauvignon Blanc 2009 "Villa Russiz" | 74 |
| Sauvignon / Riesling "Enosi" 2009 "Baron di Pauli" | 80 |
| Sauvignon 2009 "Merioi" | 82 |
| Chardonnay 2009 "Ronco del Gnemiz" | 85 |
| Chardonnay 2009 "Merioi" | 88 |
| Ribolla/Verduzzo/Picolit 2004 "Ronchi di Cialla" | 90 |
| Friulano 2009 Le "Vigne di Zamo" | 92 |
| Chardonnay 2009 "Bastia" | 100 |
| Ribolla/Verduzzo/Picolit 1999 "Ronchi di Cialla" | 120 |
| Chardonnay "Dreams" 2008 Jerman | 123 |
| Sauvignon Peri 2009 "Ronco Del Gnemiz" | 130 |
| Ribolla/Verduzzo/Picolit 1997 "Ronchi di Cialla" | 132 |
| Capo Martino 2007 "Jerman" | 174 |
| Dry Picolit 2005 Sol "Ronchi di Chiialla" | 375 |
| Chardonnay "Gaja & Rey" 2009 A. Gaja | 450 |

WHITE WINE FROM THE CENTER, SOUTH AND ISLANDS

| | |
|---|-----|
| Regaleali Bianco 2010 "Tasca D'Almerita " | 34 |
| Falanghina 2009" Campi Flegrei" | 38 |
| Grillo 2009 "Angelo" | 38 |
| Vermentino Toscano 2010 "Cecchi" | 39 |
| Coda di Volpe 2009 "Terredora" | 40 |
| Costa D'Amalfi Bianco 2009 "Apicella" | 40 |
| Pinot Grigio Toscano 2010 "Banfi" | 42 |
| Torbato "Terre Bianche" 2009 Sella e Mosca | 42 |
| Pecorino LiCoste 2009 "Domodimonti" | 43 |
| Ischia Bianco Sup 2009 "Pietratorcia" | 45 |
| Frascati Superiore "Luna Mater" 2009 Fontana Candida | 45 |
| Trebbiano/Malvasia "Conero" 2010 Olivi | 45 |
| Trebbiano D'abruzzo "Altare" 2008 | 45 |
| Greco Di Tufo 2009 "Villa Matilde" | 46 |
| Carricante "Bianco Di Caselle" 2009"Benanti " | 46 |
| Verdicchio Podium 2008 "Garofoli" | 49 |
| Pecorino 2010 "Marramiero " | 50 |
| Vermentino Terre Fenicie 2009 "Sardus Pater" | 52 |
| Pallagrello Bianco 2009 "Alois" | 56 |
| Falanghina 2010 "Donnachiara" | 57 |
| Falanghina 2009 "A Casa" | 62 |
| Chardonnay / Riesling / Gewurztraminer 2008 "Lunarae" | 63 |
| Catarratto 2010 "Porta Del Vento" | 65 |
| Chardonnay 2008 "Planeta" | 70 |
| Fiano "Perella" 2006 B. De Concilis | 70 |
| Zibibbo 2007 "Kuddia delle Ginestre" | 80 |
| Viognier Maviglia 2007 "Mille Una" | 85 |
| Greco Di Tufo Giallo D'Arles 2009 "Quintodecimo" | 90 |
| Verdicchio Riserva 2006 "Villa Bucci " | 108 |

RED WINES FROM THE NORD

| | | | |
|--|-----|---|------|
| Rossese Riviera di Ponente 2009 "Durin" | 39 | Barolo "Enrico VI" 2006 Cordero Di Montezemolo | 175 |
| Dolcetto di Dogliani 2009 "Luigi Einaudi" | 40 | Barbaresco 1998 "Oddero" | 175 |
| Grignolino D'asti 2010 "Stella Giuseppe" | 40 | Barolo "Marasco" 2005 Martinetti | 180 |
| Calaone 2007 "Ca'Orologio" | 41 | Barolo 1998 "Scarzello" | 180 |
| Lagrein 2008 "Bottega Vinaia" | 42 | Barolo 1996 "Scarzello" | 185 |
| Lagrein 2010 "Peter Zemmer" | 44 | Amarone della Valpolicella 2006 "Marion" | 225 |
| Valpolicella Ripasso Seccal 2008 "Nicolis" | 45 | Barolo Gran Riserva "Pajana" 1996 Seghesio | 225 |
| Barbera D'asti "Monte del Mare" 2010 La Giribaldina | 48 | Barolo "Bussia Soprana" 1998 Vigna Colonnello | 226 |
| Valpolicella Ripasso 2007 "Sartori" | 50 | Barolo "Rocche Dei Manzoni" 2005 Vigna Cappella | 228 |
| Sangiovese "Petalì di Viola" 2009 Merlotta | 50 | Torbido di Barolo 2000 "Cascina Ebreo" | 240 |
| Refosco 2007 "Masut Da Rive" | 55 | Schioppettino 1989 "Ronchi di Cialla" | 285 |
| Dolcetto "Cursalet" 2009 "Gillardi" | 56 | Barolo "Gattera" 1998 Cordero Di Montezemolo | 294 |
| Langhe Barilin 2005 "La Querciola" | 65 | Barolo "Pianpolvere Soprano" Riserva 2004 | 295 |
| Nebbiolo 2008 "Oddero" | 65 | Valpolicella Superiore 2005 "Dal Forno" | 300 |
| Valpolicella Superiore 2006 "Marion" | 72 | Merlot "Dominin" 2003 Meroi | 330 |
| Calto 2004 "Marion" | 75 | Amarone della Valpolicella 2001 "R. Dal Forno" | 950 |
| Cabernet/ Merlot/ Barbera 2007 "Cavalleri Tajardino" | 86 | Barbaresco "Sori' Tildin" 2005 A. Gaja | 1050 |
| Dolcetto D'Alba 2009 B. "Giacosa" | 92 | Barbaresco "Costa Russi" 2005 A. Gaja | 1100 |
| Barbaresco Valeriano 2007 "Ada Nada" | 100 | Barbaresco "Costa Russi" 2004 A. Gaja | 1100 |
| Pinot Noir 2008 "Gottardi" | 105 | Amarone della Valpolicella 2000 R. Dal Forno | 1100 |
| Cabernet "San Leonardo" 2003 Gonzaga | 105 | | |
| Barbaresco "Rio Sordo" 2005 "Cascina Bruciata" | 105 | | |
| Schioppettino 1997 "Ronchi di Cialla" | 110 | | |
| Schioppettino 1995 "Ronchi di Cialla" | 120 | | |
| Nebbiolo Sforzato "Ronco Del Picchio" 2006 Fay | 120 | | |
| Barbaresco "Gallina" 2007 Oddero | 121 | | |
| Rosso del Gnemiz 2003 "Ronco del Gnemiz" | 125 | | |
| Barbera d'Asti "Stradivario" 2000 Bava | 125 | | |
| Barbaresco "Bricco Asili" 2006 Ca'Del Baio | 140 | | |
| Amarone della Valpolicella 2007 "Speri" | 165 | | |
| Barolo "Ravera" 2004 Flavio Roddolo | 165 | | |
| Barbera d'Asti "Bricco Dell'Uccellone" 2007 G. Bologna | 170 | | |
| Amarone della Valpolicella 2004 "Nicolis" | 170 | | |
| Amarone della Valpolicella 2004 "Cru Begali" | 175 | | |

RED WINES FROM THE CENTER

| | | | |
|---|-----|---|-----|
| Montepulciano Dama 2009 "Marramiero" | 40 | Sangiovese/Petit Verdot "Dofana" 2006 Cresti | 185 |
| Chianti Classico 2007 San Fabiano "Calcinaia" | 48 | Brunello di Montalcino Riserva 2004 "La Fornace" | 210 |
| Chianti Classico 2008 Cresti "Fontalpino" | 50 | Supertuscan "Sammarco" 2004 Castello Dei Rampolla | 290 |
| Vernaccia Nera 2008 "Fontezoppa" | 53 | Supertuscan "Castello Di Vicarello" 2006 C Berti | 300 |
| Piediroso "Kerres" 2006 Pentr | 58 | Brunello di Montalcino 2004 "Valdicava" | 340 |
| Vino Nobile di Montepulciano 2008 "Boscarelli" | 63 | Supertuscan "Flaccianello" 2004 Fontodi | 360 |
| Rosso di Montalcino "Ginestreto" 2009 Fuligni | 66 | Supertuscan "D'Alceo" 2004 Castello Dei Rampolla | 500 |
| Chianti Classico Riserva "Villa Cerna" 2007 Cecchi | 68 | Supertuscan "D'Alceo" 2003 Castello Dei Rampolla | 500 |
| Granaccia "Cerico" Prima Terra 2007 | 70 | Brunello di Montalcino Riserva 1999 "G. Soldera" | 750 |
| Sagrantino di Montefalco 2007 "Tiburzi" | 72 | | |
| Merlot Sebastiano 2007 "Sardi Giustiniani" | 72 | | |
| Rosso di Montalcino 2009 "Castello Romitorio" | 72 | | |
| Sangiovese/Cab/Merlot "Belnero" 2008 Banfi | 75 | | |
| Syrah 2006 "Cecilia" | 80 | | |
| Merlot / Cabernet "Tempore" 2005 Olivi | 90 | | |
| Rosso di Montalcino 2008 "Valdicava" | 92 | | |
| Vino Nobile di Montepulciano Riserva "Briareo" 2004 | 96 | | |
| Villa Monticelli 2001 "Barberani" | 99 | | |
| Campo all'Albero "La Sala" 2001 | 105 | | |
| Dromos "Poggio Verano" 2005 | 108 | | |
| Brunello di Montalcino 2004 "Pietranera" | 125 | | |
| Sangiovese/Cab/Syrah "Summus" 2006 Banfi | 129 | | |
| Brunello di Montalcino 2006 "Castello Banfi" | 135 | | |
| Sangiovese "La Gioia" 2005 Riecine | 135 | | |
| Brunello di Montalcino 2003 "Il Palazzone" | 136 | | |
| Montepulciano Riserva 2004 "Villa Medoro" | 138 | | |
| Campaccio Riserva 2006 "Terrabianca" | 150 | | |

RED WINES FROM THE SOUTH AND ISLANDS

| | |
|---|-----|
| Rosso Cerignola 2005 "Cantina de la Manna" | 32 |
| Negroamaro "Notarpanaro" 2004 Taurino | 36 |
| Gragnano Penisola Sorrentina 2010 "Cantine Federiciane" | 39 |
| Barbera/Aglianico/Primitivo "La Pietra" 2008 Nuschese | 45 |
| Ciro Riserva Duca San Felice 2007 "Librandi" | 48 |
| Cannonau di Sardegna 2008 "Noras" | 48 |
| Mandrolisai 2006 "Cantina Del Mandrolisai" | 49 |
| Negroamaro Marangi 2007 "Tenute Mater Domini" | 50 |
| Carignano Del Sulcis 2007 "Sardus Pater" | 52 |
| Nero d'Avola 2010 Maque "Porta Del Vento" | 57 |
| Aglianico 2008 "Donnachiara" | 57 |
| Aglianico "Donnaluna" 2009 De Conciliis | 60 |
| Nero D'avola 2008 "Feudi del Pisciotto" | 63 |
| Carignano 2006 "Shardana" | 66 |
| Salice Salentino Riserva 2007 "Materdomini" | 67 |
| Syrah 2006 "Kuddia Del Moro" | 72 |
| Negroamaro Riserva "Shahryan" 2004 Mille Una | 75 |
| Magliocco "Magno Megonio" 2008 Librandi | 78 |
| Nero d'Avola "Harmonium" 2008 Firriato | 84 |
| Taurasi Riserva 2004 "Perillo" | 85 |
| Carignano "Rocca Rubia" Riserva 2008 Santadi | 85 |
| Nero d'Avola/Cabernet Tancredi 2007 "Donnafugata" | 88 |
| Nerello Maschalese "Rovitello" 2005 Benanti | 90 |
| Terra D'Aclamo 2007 "Quintodecimo" | 105 |
| Malvasia / Negroamaro 2001 "Patriiglione" | 108 |
| Turriga 2005 "Argiolas" | 160 |
| Mille e una notte 2006 "Donnafugata" | 166 |
| Cabernet/Merlot/Aglianico "Montevetrano" 2005 S. Imparato | 210 |
| Aglianico/Piedirosso 2002 "Terra Di Lavoro" | 270 |
| Aglianico "Zero" 2005 B. De Conciliis | 300 |
| Aglianico "Vigna Quintodecimo" 2004 Quintodecimo | 300 |
| Aglianico "Zero" 2003 B. De Conciliis | 330 |

MAGNUM'S SELECTION

| | |
|--|------|
| Rosso di Montalcino 2009 "Canalicchio di Sopra" 1.5 liters | 180 |
| Franciacorta "Barone Pizzini" Brut N.V. 1.5 liters | 210 |
| Aglianico del Vulture 2004 "Basilisco" 1.5 liters | 240 |
| Barolo 2004 "Oddero" 1.5 liters | 295 |
| Nero d'Avola "Harmonium" 2008 Firriato 3 liters | 345 |
| Syrah "Harys" 2006 Gillardi 1.5 liters | 350 |
| Barolo Parafada 2004 "Massolino" 1.5 Liters | 610 |
| Barbera d'Asti "Bricco dell' Uccellone" 2003 3 liters | 700 |
| Amarone della Valpolicella 2005 "Brigaldara" 3 liters | 750 |
| Supertuscan "Flaccianello" 1999 Fontodi 1.5 Liters | 750 |
| Brunello di Montalcino | |
| "Madonna del Piano" 2004 Valdicava 3 liters | 2400 |



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The Leopard Private Event Room, The Parlor

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THE LEOPARD at des Artistes is open daily for
Dinner from 5PM - 11:30PM. Sundays until 10 PM.
Lunch is served Monday - Friday from 12PM - 3PM.
Brunch on Saturdays and Sundays from 11:30PM - 3 PM.
Private dining room available. Special event's coordination
with flowers, invitations, decorations, and beyond, also available.
Reservations recommended.
For more information, please visit our website at theleopardnyc.com,
contact us at (212) 787 8767, or at contact@theleopardnyc.com.

Be well, and keep in touch.