



IL GATTOPARDO  
Restaurant & Catering

### Il Gattopardo // Delivery Order Form

Please provide delivery contact information.

Name / \_\_\_\_\_

Contact Number / \_\_\_\_\_ Contact E-mail / \_\_\_\_\_

Delivery Address / \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Form of Payment / Credit Card  Cash  House Account

Amex  Master Card  Visa  Dinners

Credit Card Holder / \_\_\_\_\_

Credit Card Number / \_\_\_\_\_ Expiration Date / \_\_\_\_\_

59th Street // Central Park South				
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
58th Street				
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
57th Street				
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56th Street				
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55th Street				
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54th Street				
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53rd Street				
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52nd Street				
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51st Street				
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
50th Street				

\* Delivery Area // 50th Street to 59th Street, 7th Avenue to Lexington Avenue  
Please note that deliveries outside the Delivery Area are subjected to \$400 minimum (before tax and tips)

\*\* Delivery Time // approximately 30 minutes from delivery confirmation  
Outside the Delivery Area approximately 45 minutes from delivery confirmation

\*\*\* Please complete this form with your information, your order, and special remarks. You can email us with a pdf format attachment, or call the restaurant to place your order.

\*\*\*\* Please take a minute to review your information before placing the order.

\*\*\*\*\* Once we receive your order our personnel will call for confirmation.

\*\*\*\*\* Thank you and Buon Appetito!

Please specify any additional information regarding your delivery order. Thank You!

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



IL GATTOPARDO  
Restaurant & Catering

Contact Name / \_\_\_\_\_

Quantity	Appetizers and Salads //
	Parmigiana of zucchini with smoked mozzarella, fresh tomato and herbs / 12
	Braised escarole with pine nuts, raisins, anchovies and gaeta olives / 16
	Beef and veal meatballs wrapped in savory cabbage leaves with thyme sauce and crispy salad / 12
	Sautéed of Adriatic cuttlefish and baby artichoke with fresh lemon / 18
	Grilled Chicken salad served with frisée, Italian arugula, radicchio and cellery / 18
	Eggplant and buffalo ricotta cakes with spicy tomato sauce / 12
	Italian "Rughetta" salad with cherry tomatoes and extra virgin olive oil from Campania / 12
	Crispy salad with radicchio, friseé, fennel, carrots and young red wine vinaigrette / 9
	Friseé with pancetta, olive oil, lemon, crushed red pepper and gorgonzola crouton / 11
	Tomato and cucumber salad with aged ricotta cheese, red onions and basil vinaigrette / 10
	Farro salad with grilled vegetables and San Daniele prosciutto / 16
	Special Appetizer / please ask
	Soup of the Day / please ask
	<b>Pastas and Risotto //</b>
	Rigatoni with a very spicy Anduja sausage and sweet onions sauce scented with rosemary / 22
	Homemade Spaghetti "chitarra" with grilled eggplant and tomato sauce / 22
	Spaghetti with "Bottarga" of dry Grey Mullet eggs, garlic, parsley and extra virgin olive oil / 22
	Lasagna "di Carnevale" with meatballs, ricotta and smoked mozzarella / 21
	Paccheri pasta with "Genovese" sauce / 20
	Scialatielli pasta with shellfish ragú / 22
	Linguette with baby clams and cherry tomato / 21
	Pasta of the Day / please ask
	Risotto of the Day / please ask
	<b>For the Table //</b>
	"Caponata" of seasonal vegetables / 8
	Spinach in olive oil and garlic / 8
	Roasted potatoes / 8
	Mashed potatoes / 8
	Broccoli rabe sautéed with crushed red pepper / 8
	Sautéed of rainbow Swiss chard / 8



**Main Course //**

	Lemon and rosemary grilled baby chicken with roasted potatoes / 22
	Fish and shellfish stew with garlic croutons / 28
	Grilled and sliced Piedmontese strip loin with Italian arugula / 44
	// please specify the desired temperature of Piedmontese strip loin r = rare / mr = medium rare / m = medium / mw = medium well / w = well done
	Oven roasted rabbit scented with thyme and served with roasted potatoes and fennel / 38
	Neapolitan meat loaf with chive mashed potatoes and spinach / 24
	Poached thin sliced wild bass over crispy salad / 25
	Codfish "in casseruola" with black olives, capers, cherry tomatoes and potatoes / 32
	Veal scaloppine pizzaiola style with oregano and capers served with sautéed rainbow swiss chard / 36
	Colorado rack of lamb in herb crust with potato croquette and sautéed spinach, served with fruit mustard sauce / 38
	// please specify the desired temperature of rack of lamb r = rare / mr = medium rare / m = medium / mw = medium well / w = well done
	Fish of the Day / please ask

**Desserts //**

	Assortment of Italian cheeses served with fresh fruit and sweet mustard / 20
	Tart of Pistachio from Bronte / 10
	Ricotta and wild cherry tart served with "sanguinaccio" sauce / 10
	Warm soft chocolate cake / 10
	Cassata Sicilian style / 10
	Pastiera, the traditional Neapolitan cheese cake / 10
	Fresh fruit plate / 12

**Beverages //**

	Sparkling Water // bottle 1L (33.8 oz) / 8
	Natural Water // bottle 1L (33.8 oz) / 8
	House Brewed Ice Tea // by the glass / 5
	Coca-Cola // can / 5
	Diet Coke // can / 5
	Cappuccino / 6
	Decaf Cappuccino / 6
	Hot Tea / 5