



IL GATTOPARDO DOMENICA DI PASQUA

**EASTER
SUNDAY
4/21**

**OPEN
LUNCH
AND
DINNER**

**LIVE
JAZZ
11:30AM
- 3PM**

*... may
your
basket
be
filled
with
health,
passion
and
golden
eggs!*

While you would probably find more Easter bonnets than bunnies running around New York, Easter is a wonderful time of the year to get together with family and friends to celebrate life, health, love, and why not, golden eggs. We will be waiting for you with our favorite traditional Italian Easter dishes, in addition to our seasonal a la carte Menu. **BUONA PASQUA FROM OUR FAMILY TO YOURS!**

EASTER SUNDAY, APRIL 21 LIVE JAZZ LUNCH/BRUNCH 11:30-3PM / DINNER 5-10PM

Serving Easter Specials in addition to Il Gattopardo full a la carte menu.

APPETIZER

- "Zuppa Maritata" Neapolitan soup combination of beef, pork and chicken with spring vegetables 23
- Fresh fava bean salad with spring greens and fresh pecorino cheese 28
- Board of Italian salumi with traditional "casatiello", the Neapolitan rustic Easter bread 38 *(serves 2)*

PRIMI

- Lasagna filled with baby artichoke, veal and provola 34
- Risotto with wild lobster and braised leeks 35

SECONDI

- Broiled New Zealand John Dory with pickled vegetables and micro greens 56
- "Agnello al forno"
Oven roasted baby lamb scented with wild fennel pollen, served with rosemary potatoes and peas 58

DOLCI

- Bomboloni di Pasqua al cioccolato
- Classic Italian pastry filled with chocolate custard 18
- Traditional Easter Neapolitan Pastiera di grani antichi 18

LIVE JAZZ EASTER BRUNCH SPECIALS

*Live Jazz and Brunch Specials are available between 11:30AM – 3PM,
in addition to Easter Specials and seasonal a la carte menu.*

- Classic ricotta pancakes with Vermont maple syrup and fresh berries 20
- Il Gattopardo eggs Benedict with Hollandaise sauce served with San Daniele prosciutto and sautéed spinach 24
- Omelet of black truffles, provola cheese and Parmegiano Reggiano 30
- NY Steak with organic sunny side up egg, served with sautéed brussels sprouts on pancetta 40