



seasonal menu



IL GATTOPARDO

IL GATTOPARDO RESTAURANT 13-15 WEST 54TH STREET NEW YORK 10019-6178
T 212 246 0412 www.ilgattopardonyc.com contactus@ilgattopardonyc.com
passion is our main ingredient

ANTIPASTI *appetizers*

- Parmigiana of zucchini with smoked mozzarella, fresh tomato sauce and basil
16
- Crispy salad with winter radicchio, frisée, fennel, carrots and young red wine vinaigrette
15
- Tomato and cucumber salad with red onions and aged ricotta cheese, garnished with oregano from Cilento
16
- Organic farro salad with poached fresh tuna, sautéed artichokes and baby kale
22
- Frisée with pancetta, extra virgin olive oil, lemon, crushed red pepper and Gorgonzola croutons
15
- Crudo di branzino from Orbetello with cucumber and celery, in a lemon and extra virgin olive oil dressing
24
- Grilled octopus with oven baked fingerling potatoes, celery hearts and Castelvetrano olives
22
- Buffalo Mozzarella “in carrozza” with a light anchovy sauce
19
- Brodetto of mussels and fregola Sarda
19
- Beef and veal meatballs wrapped in savoy cabbage leaves with thyme sauce, served over mixed greens
22



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PRIMI *pasta & risotto*

- Homemade buckwheat fettuccine with grilled eggplant and roasted plum tomatoes, scented with fresh basil
26
- Spaghetti with grey mullet bottarga, garlic, parsley, extra virgin olive oil and a hint of crushed Calabrian red pepper
28
- Handmade cavatelli with grani antichi, in a shellfish ragout
28
- Linguette with Manila clams and cherry tomatoes
27
- Artisanal ravioli filled with wild pheasant, partridge and robiola cheese, in its own sauce
27
- Paccheri pasta with “Genovese” sauce
26
- Mezze maniche pasta with spicy nduja sausage and sweet onion ragout, scented with rosemary
28
- Lasagna “di Carnevale” with mini meatballs, ricotta and smoked mozzarella
26
- Risotto and Pasta del giorno
MP

** Gluten free pasta available*

SECONDI *main course*

The Leopard's classic Sicilian couscous with shellfish ragout, served in a skillet

40

Wild halibut poached in white wine and extra virgin olive oil, with rainbow carrots and cherry tomatoes

46

Codfish "in casseruola" with Gaeta olives, capers, cherry tomatoes and organic potatoes

41

Broiled thinly sliced wild bass served over a salad of radicchio and frisée

39

Lemon and rosemary grilled baby chicken with warm buckwheat and winter vegetables ragout

38

"Porchetta" Slow-roasted pork shoulder scented with Felitto's wild fennel pollen, served with sautéed broccoli rabe

43

Traditional Neapolitan meatloaf with mashed potatoes and sautéed spinach

32

Pan-seared veal loin scented with fresh thyme, served with fingerling potatoes and porcini mushrooms

50

Herb crusted Colorado rack of lamb served with potato croquettes and pancetta sautéed Brussels sprouts, garnished with spicy fruit mustard

50

Grilled dry aged rib eye steak served with rosemary French fries (serves two people)

110

"Verdure grigliate" Chef's selection of organic seasonal grilled vegetables

28

CONTORNI *side dishes*

12

Buckwheat and winter vegetables ragout

Sautéed spinach in extra virgin olive oil and garlic

Roasted / mashed potatoes or French fries

Sautéed broccoli rabe

Eggplant "funghetti"

Brussels sprouts sautéed with pancetta



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Herb crusted Colorado rack of lamb



Paccheri pasta with "Genovese" sauce



Grilled octopus with oven baked fingerling potatoes



The Leopard's classic Sicilian couscous with shellfish ragout



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I DOLCI DEL GATTOPARDO

“Tropical symphony” Crumbled praline alle mandorle layered with cream of fresh mango and lime, topped with passion fruit mousseline

16

Almond tartelette with espresso coffee scented ganache filled with panna montata

15

Chocolate mousse on hazelnut crunch biscotto

14

Golden apple and walnut tart served with artisanal vanilla gelato

15

Rum “Babbá del Re” with fresh panna montata flavored with lemongrass and lime

15

Traditional warm zabaione with fresh mixed berries

18

Cassata Sicilian style garnished with dark chocolate sauce

14

Pastiera, the traditional Neapolitan cheese cake

14

Selection of artisanal Italian gelati and sorbetti

14

Chef’s seasonal fruit plate

16

Chef’s assortment of five Italian cheeses served with dried fruit and sweet mustard

20



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Rum "Babbá del Re"



Cassata Siciliana



Gianduia Chocolate Mousse



Zabaione



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IL GATTOPARDO ITALIAN JAZZ BRUNCH

SAT & SUN 11:30 AM – 3 PM

LIVE JAZZ & BOSSA NOVA!

Brunch Italiano is offered in addition to our a la carte menu

Ricotta pancakes served with maple syrup and fresh berries

14

Classic French toast scented with vanilla beans,
and served with caramelized apples

14

Uova all'Amatriciana, spicy poached eggs in a cherry tomato
sauce, pancetta and red onions

18

** all Brunch eggs and omelets are made with local eggs*

*** fresh-squeezed organic orange juice available*



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Omelet of sweet Italian sausage, potatoes and
Parmigiano Reggiano

18

Il Gattopardo eggs Benedict with Hollandaise sauce served
with San Daniele prosciutto and sautéed spinach

16

Chef's frittatina del giorno

16

Spaghetti alla "Carbonara", egg yolk, pecorino cheese
guanciale and black-pepper corn

22

All natural beef burger topped with smoked buffalo
mozzarella on artisan bread, served with
rosemary French fries or green zucchini fries

19