



THANKSGIVING SPECIALS

THURSDAY, NOVEMBER 22

Chef Vito is preparing his favorite selection of Thanksgiving dishes, which will be available *in addition to the a la carte menu*. Please note that reservations are highly recommended.

IL GATTOPARDO

LUNCH 12 NOON – 3 PM / DINNER 5 – 10 PM

13-15 West 54th Street (212) 246-0412 ilgattopardonyc.com

THE LEOPARD at des Artistes

12NOON - 10PM (no intermission)

1 West 67th Street (212) 787-8767 theleopardnyc.com

APPETIZERS

Seafood salad with shrimp, mussels, scallops, calamari and octopus in a lemon, olive oil and parley, garnished with organic arugula and frisée

28

“Punterelle in salsa di alici” Wild Italian chicory salad with anchovies on extra virgin olive oil and a hint of lemon

28

Soup of organic spelt, potato and porcini mushrooms

22



IL GATTOPARDO

THE LEOPARD
at des Artistes

PRIMI

Ravioli filled with roasted butternut squash and robiola cheese, In walnut, butter and Parmigiano Reggiano sauce

35

Risotto with shrimp and zucchini

35

SECONDI

TACCHINO DEL RINGRAZIAMENTO

Traditional Thanksgiving roasted turkey filled with chestnuts, breadcrumbs and Italian sweet sausage served with whipped sweet potatoes and roasted cauliflower

48

Broiled filet of Mediterranean Branzino with fennel caponata

59

DOLCI

Classic Thanksgiving pumpkin pie served with maple ice-cream

17

Apple and walnuts tart served with gelato alla vaniglia

17

**WE ARE THANKFUL FOR FAMILIES AND FRIENDS,
HEALTH AND NATURE, TRUST AND WORK,
QUALITY AND RESPECT, FORGIVENESS AND
COLLABORATION. WE ARE THANKFUL FOR
THE PRECIOUS INGREDIENTS
THAT MAKE LIFE SO DELICIOUS!**

WHAT ARE YOU THANKFUL FOR?