

NORD D'ITALIA

MON 7/21
- SUN 8/3

NYC RESTAURANT WEEK SUMMER 2025

DINNER 7 NIGHTS A WEEK / \$60

LIVE JAZZ LUNCH & BRUNCH SATURDAY + SUNDAY

“FOUNDED BY NYC” NYC 400 YEARS COMMEMORATIVE COCKTAIL

FOUNTAIN OF YOUTH *True Premium Vodka, St Germain, Prosecco, fresh mint* \$16.25

NORTHERN ITALY

ANTIPASTI *Appetizer*

TORTINO DI PORRI E SPECK

Baby leek flan over taleggio cheese emulsion with crispy speck
or

VITELLO ALLA VALTELLINA

Slow cooked veal eye served with vegetable reduction and toasted hazelnuts

SECONDI *Main Course*

PESTO LIGURE

Homemade chitarra pasta with basil pesto, anchovies, pinenuts and Parmigiano Reggiano
Add shrimp, \$8

or

BRASATO DI MANZO

Slow braised beef with wild mushrooms, red wine reduction and mashed potatoes

DOLCE *Dessert*

TORTA DI NOCCIOLE PIEDMONTESE

Vanilla sponge cake with hazelnuts praline and mascarpone

FROM THE BAR...

SGROPPINO VENEZIANO

Typical drink from Veneto made with Prosecco and lemon sorbet, \$12

THREE-COURSE MENU \$60 *(beverages, tax and gratuity not included)*

NYC RESTAURANT WEEK REGIONAL MENU cannot be combined with any promotional programs and discounts, including BYOB, and is available in addition to a la carte menu.

THE LEOPARD
at des Artistes

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NYC ★ 400

CENTRO D'ITALIA

MON 8/4
- SUN 8/17

NYC RESTAURANT WEEK SUMMER 2025

DINNER 7 NIGHTS A WEEK / \$60

LIVE JAZZ LUNCH & BRUNCH SATURDAY + SUNDAY

“FOUNDED BY NYC” NYC 400 YEARS COMMEMORATIVE COCKTAIL

FOUNTAIN OF YOUTH *True Premium Vodka, St Germain, Prosecco, fresh mint* \$16.25

CENTRAL ITALY

ANTIPASTI *Appetizer*

ALICI FRITTE

Deep fried anchovies served with lemon cappers mayo and fresh herbs

or

PANZEROTTINO ROMANO

Potato croquettes with prosciutto cotto and mozzarella served with tomato sauce

SECONDI *Main Course*

CHITARRINE CACIO E PEPE

Homemade chitarrine pasta with cacio e pepe sauce

Add summer black truffles, \$10

or

POLLO ALLA CACCIATORA

Oven roasted chicken with cherry tomatoes, black olives, white wine and touch of chili, served with potatoes

DOLCE *Dessert*

CROSTATINA ALL'AMARENA

Custard tart with vanilla and Amarena cherries

FROM THE BAR...

GRAPPA ALLA LIQUIRIZIA *Italian grappa with licorice, \$12*

THREE-COURSE MENU \$60 *(beverages, tax and gratuity not included)*

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SUD D'ITALIA

MON 8/18
- SUN 8/31

NYC RESTAURANT WEEK SUMMER 2025

DINNER 7 NIGHTS A WEEK / \$60

LIVE JAZZ LUNCH & BRUNCH SATURDAY + SUNDAY

"FOUNDED BY NYC" NYC 400 YEARS COMMEMORATIVE COCKTAIL

FOUNTAIN OF YOUTH *True Premium Vodka, St Germain, Prosecco, fresh mint* \$16.25

SOUTHERN ITALY

ANTIPASTI *Appetizer*

BURRATA PUGLIESE

Smoked burrata served with cherry tomatoes and arugula

or

COZZE E TARALLI

Sautéed mussels with garlic, parsley, cherry tomatoes and taralli Napoletani

Add clams and shrimp, \$10

SECONDI *Main Course*

PAPPARDELLE CON SALSICCIA

Homemade pappardelle with sausage, and ricotta salata

Add porcini mushrooms, \$8

or

BACCALÀ FRITTO

Deep fried salty cod served with mashed potatoes and grilled peppers

DOLCE *Dessert*

TORTA DI RICOTTA E PERE

Hazelnut sponge cake with ricotta and caramelized pears

FROM THE BAR...

LIMONCELLO SICILIANO *The beloved Southern Italian liqueur, \$12*

THREE-COURSE MENU \$60 *(beverages, tax and gratuity not included)*

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