

# THE LEOPARD

*at des Artistes*

## ANTIPASTI *appetizers*

### RUCOLA E PESCA

Baby arugula salad with grilled peaches, blackberries, caramelized walnuts and honey dressing  
27

### PARMIGIANA DI MELANZANE

Sliced fried eggplant layered with buffalo mozzarella, parmigiano Reggiano, tomato reduction and basil  
28

### SFORMATO DI PORCINI E TARTUFO

Porcini custard with 24-month parmigiano Reggiano vellutata and seasonal black truffle  
29

### CRUDO DI TONNO

Red tuna tartar, cherry tomatoes, croutons and basil cappers emulsion in light lemon vinaigrette  
34

### FRITTURA DI PESCE

Deep fried mix seafood with octopus, shrimp, calamari and scallops, served with parsley mayo and lemon  
35

### VITELLO TONNATO

Tender sliced roasted veal, yellowfin tuna and anchovies' sauce, with caperberries and lemon vinaigrette  
30

### TAVOLA RUSTICA

Selection of imported cured Italian meats, cheeses, sundried tomatoes, olives and Italian bread  
42

## PRIMI *pasta & risotto*

### RAGÚ NAPOLETANO

Pastificio dei Campi Paccheri pasta di Gragnano IGP, with slow cooked Neapolitan ragù of pork ribs, beef short ribs, Italian sweet sausage, pecorino cheese, tomatoes and fresh basil  
38

### CHITARRE CACIO E PEPE AL TARTUFO

Homemade chitarra pasta in cacio e pepe sauce finish with fresh winter black truffles  
37

### RAVIOLI DI ZUCCA

Ravioli stuffed with ricotta and parmigiano Reggiano, with roasted pumpkin squash sauce, thyme and walnuts  
36

### CAVATELLI AL NERO DI SEPPIA

Handmade cavatelli squid ink pasta with shrimp and clams with yellow cherry tomatoes and bottarga sauce  
39

### PAPPARDELLE AL CERVO

Semola pappardelle pasta with slow braised venison, with chestnuts and herbs  
38

### PASTA MISTA CON PESCE SPADA

Mixed pasta from Torre Annunziata with sautéed swordfish, asparagus tips and saffron, in a light fish reduction  
38

### RISOTTO DEL GIORNO

M.P

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## SECONDI *main course*

### TUNA STEAK

Grilled 10oz red tuna steak with cherry tomatoes, caperberries and Taggiasca olives, in light herbs sauce, served with sautéed spinach  
68

### BRANZINO CECI E SCAROLA

Pan seared fillet of branzino with sautéed escarole, anchovies, pinenuts and garlic, served with chickpeas and thyme vellutata  
66

### IPPOGLOSSO

Sautéed halibut with broccolini and caramelized baby carrots, finish in light basil and majorana sauce  
59

### POLLO AMALFI

Roasted free-range chicken breast in white wine, herbs and citrus served with grilled seasonal vegetables and flaked salt  
53

### VITELLO OSSOBUCO

Slow cooked veal shank in seasonal vegetable sauce, served with potato purée  
69

### FILETO DI MANZO

8oz fillet mignon served with braised potatoes, sautéed porcini mushrooms, black truffles and rosemary infusion  
72

### VITELLO AL MIRTO

Grilled 14oz organic veal chop, in a blueberry and Mirto liquor reduction, served with glazed baby carrots  
72

## CONTORNI *side dishes*

### FUNGHI

Sautéed wild mushrooms  
20

### BROCCOLINI E CAROTTE

Sautéed broccolini and roasted baby carrots with acacia honey  
20

### SPINACI

Sautéed spinach with garlic and lemon  
18

### PATATE

Roasted marble potatoes with fresh herbs  
16

### SCAROLA SALTATA

Sautéed escarole with garlic, anchovies and pinenuts  
18

## FORMAGGI

Chef's assortment of Italian cheeses  
served with fresh grapes,  
Italian mustard and honey comb  
Three cheeses 18 / Five cheeses 28

## “SE VOGLIAMO CHE TUTTO RIMANGA COM’È BISOGNA CHE TUTTO CAMBI.”

*“If we want things to stay as they are,  
things will have to change.”*

*- Tancredi Falconeri, Il Gattopardo by  
Giuseppe Tomasi di Lampedusa, 1958*

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## **DOLCI** *desserts*

### **BABÁ**

Neapolitan cake soaked in rum  
with mascarpone cream and mix berries  
20

### **RICOTTA E PERE**

Delicate ricotta cream with caramelized pear  
and soft hazelnut cookies  
20

### **DELIZIA AL PISTACCHIO**

Dome sponge cake filled with pistachio praline  
cover with cream glaze with a touch of chocolate  
20

### **PASTIERA DI GRANO**

Neapolitan wheat and ricotta pie  
served with wildflower blossom gelato  
19

### **CROSTATINA AL LIMONE**

Lemon custard tart topped with Italian meringue  
and fresh lemon gel  
20

### **ZABAIONE**

Zabaione al Ramandolo with mixed berries  
22

### **GELATI & SORBETTI**

Artisanal Italian gelati and sorbetti  
18

## **BYOB SUNDAYS**

**BRING YOUR OWN BOTTLE  
SUNDAY DINNER 5-10PM  
WE DO THE COOKING,  
YOU BRING THE WINE!**

**BRUNCH / LUNCH  
SAT + SUN 11:30AM - 3PM  
LIVE JAZZ ON SUNDAYS!**

**• BRUNCH SPECIALS ARE AVAILABLE  
IN ADDITION TO FULL A LA CARTE MENU •**

### **BANANA PANCAKES**

Banana and ricotta pancakes, caramelized walnuts,  
fresh blueberries, whipped cream and acacia honey  
26

### **YOGURT & GRANOLA**

Organic yogurt with homemade granola, toasted  
sliced almonds, mixed berries and crispy apples  
24

### **UOVA E SPECK**

Salad of baby misticanza lettuce, hard boiled eggs,  
crispy speck, shaved parmiggiano Reggiano,  
capperberries, anchovy emulsion and croutons  
27

### **UOVA ALLA BENEDICT**

Des Artistes eggs benedicts on brioche with  
prosciutto di Parma, hollandaise sauce,  
thyme and roasted potatoes  
28

### **UOVA STRAPAZZATE**

Scramble organic eggs, sautéed mushrooms,  
parmiggiano Reggiano 24-month fonduta  
and black truffles  
30

### **BURGER DI MANZO**

8oz Ribeye beef burger, taleggio cheese,  
caramelized red onions, honey mayo-mustard  
and lettuce, served with homestyle chips  
34

# THE LEOPARD

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**THE LEOPARD**, at the landmark Hotel Des Artistes, hosts the mural series ***“Fantasy Scenes with Naked Beauties”*** (1922-35), by **Howard Chandler Christy** and is named after Giuseppe Tomasi di Lampedusa’s masterpiece, *Il Gattopardo* - so wonderfully portrayed by Luchino Visconti’s 1963 movie - **THE LEOPARD**. The Leopard serve everyday food done with respect to Italian cultural traditions, absolute quality of ingredients, hospitality, and outstanding service. It’s an honor to welcome you to our home! Event department, personalized delivery and private room available. For additional details please visit us at **[www.theleopardnyc.com](http://www.theleopardnyc.com)**.

We also look forward to seeing you at our sister restaurants, **IL GATTOPARDO** at the Rockefeller Townhouses, and **MOZZARELLA & VINO** - ***both on 54th Street across the street from The Museum of Modern Art.***

## IL GATTOPARDO

*Catering*

***Il Gattopardo Catering*** offers a highly personalized catering and private events department. A variety of special menus have been created to meet the unique profile of each individual event, as well as rental, special decor, flower arrangements and printed needs. Please visit our website for more additional information at **[www.theleopardnyc.com](http://www.theleopardnyc.com)**

### **THE LEOPARD at des ARTISTES**

1 WEST 67TH STREET T (212) 787-8767  
**[www.theleopardnyc.com](http://www.theleopardnyc.com)**

**DINNER SEVEN NIGHTS A WEEK** 5 to 10 PM

**LIVE JAZZ BRUNCH**

**SAT + SUN BRUNCH / LUNCH** 11:30AM to 3 PM

**PRIVATE DINING AND DELIVERY SERVICES AVAILABLE**