



**NYC** JUL 24 - AUG 18  
**Restaurant Week**<sup>®</sup> **25<sup>th</sup>**  
anniversary

THE LEOPARD  
*at des Artistes*

**DINNER**  
**7 NIGHTS**  
**/ \$ 42**

**BRUNCH**  
**SAT + SUN**  
**/ \$ 29**

**NYC RESTAURANT WEEK SUMMER 2017**  
**JULY 24 - AUGUST 18**  
**GIRO D'ITALIA AT THE LEOPARD**

In celebration of the 25th Anniversary of NYC Restaurant Week, The Leopard at des Artistes tours the magnificent culinary world of Italy. From the wonders of the **Venetian Cuisine** to the **Roman Empire**, stopping by the **Royal Cuisine of Naples** - *one during each week.* Don't miss our selection of wines from each stop! Buon viaggio!



**MON 7/24 - MON 7/31 - The Venetian Cuisine**  
**TUE 8/1 - WED 8/9 - The Royal Cuisine of Naples**  
**THU 8/10 - FRI 8/18 - The Roman Empire**

THE LEOPARD  
*at des Artistes*

1 WEST 67TH STREET NEW YORK NY 10023 tel 212 787 8767 fax 212 787 9767 theleopardnyc.com  
*something amazing is cooking*



**THE VENETIAN CUISINE**  
**MON 7/24**  
**- MON 7/31**

**GIRO D'ITALIA AT THE LEOPARD**  
**THE VENETIAN CUISINE MON 7/24 - MON 7/31**  
**THE ROYAL CUISINE OF NAPLES TUE 8/1 - WED 8/9**  
**THE ROMAN EMPIRE THU 8/10 - FRI 8/18**

**NYC RESTAURANT WEEK SUMMER 2017**  
**DINNER 7 NIGHTS A WEEK / \$ 42**  
**BRUNCH SATURDAY + SUNDAY / \$ 29**

Note that **NYC RESTAURANT WEEK** menus are available in addition to The Leopard's seasonal a la carte menu, excludes beverages, tax and gratuity, and cannot be combined with additional promotional programs, including BYOB Sunday Supper.

Reservations are highly recommended, please contact us at (212) 787 8767, on our web site [theleopardnyc.com](http://theleopardnyc.com), or via [OpenTable.com](http://OpenTable.com).

**WE LOOK FORWARD TO WELCOMING YOU THIS SUMMER! BUON VIAGGIO!**



**ANTIPASTI** *Appetizer*

"Baccalá mantecato" Whipped codfish with anchovies and garlic served with toasted bread

*or*

"Asparagi in salsa" Green asparagus with hard boiled eggs

*or*

"Risi e bisi" Soup of fresh peas and rice

**SECONDI** *Main Course*

"Casunziei" Ravioli filled with red turnip and Carnia cheese in butter poppy seed sauce

*or*

Grilled cuttlefish, in extra virgin olive oil and lemon, served with vegetable caponata

*or*

Calf liver with onions and red wine vinegar, served over soft polenta

**DOLCI** *Dessert*

"Torta mascarpone" Sponge cake filled with mascarpone cheese and coffee

*or*

"Crostata di mele" Apple tart served with vanilla ice cream

*or*

Artisanal gelati or sorbetti

**THREE-COURSE VENETIAN DINNER \$42**  
**MON 7/24 - MON 7/31**

*(beverages, tax and gratuity not included)*

Don't miss our selection of amazing wines offered by the glass. Salute!

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**THE ROYAL CUISINE OF NAPLES**  
**TUE 8/1**  
**- WED 8/9**



**THE ROMAN EMPIRE**  
**THU 8/10**  
**- FRI 8/18**

**ANTIPASTI** *Appetizer*

“Mozzarella in carrozza” Fried breaded mozzarella with anchovy sauce

*or*

“Impepata di cozze” Steamed mussel with white wine, olive oil and black pepper

*or*

Eggplant parmigiana with smoked bufala mozzarella

**SECONDI** *Main Course*

“Sartú di riso” Rice timbale filled with chicken liver, meatballs and mozzarella

*or*

“Codfish in casseruola” Codfish, red onions, capers, tomatoes and potatoes

*or*

Meatloaf filled with prosciutto, cheese, and peas in a slow cooked tomato sauce, served with mashed potato

**DOLCI** *Dessert*

Pastiera, the traditional Neapolitan cheese cake

*or*

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

*or*

Artisanal gelati or sorbetti

**THREE-COURSE NEAPOLITAN DINNER \$42**

**TUE 8/1 - WED 8/9**

*(beverages, tax and gratuity not included)*

Don't miss our selection of amazing wines offered by the glass. Salute!

**ANTIPASTI** *Appetizer*

“Straciatella alla Romana” Rich meat broth with eggs, cheese and spinach

*or*

“Misticanza” Baby greens salad with extra virgin olive oil and red wine vinegar dressing

*or*

“Carciofi alla Romana” Braised artichoke with mint and anchovies, served with prosciutto

**SECONDI** *Main Course*

Traditional bucatini all'Amatriciana, with onions, bacon, tomatoes and pecorino cheese

*or*

Fried filet of codfish served with a salad of organic arugula

*or*

Roman porchetta served with sautéed spicy broccoli rabe

**DOLCI** *Dessert*

Crostata of sheep ricotta and chocolate chips

*or*

Seasonal fruit plate

*or*

Artisanal gelati or sorbetti

**THREE-COURSE ROMAN DINNER \$42**

**THU 8/10 - FRI 8/18**

*(beverages, tax and gratuity not included)*

Don't miss our selection of amazing wines offered by the glass. Salute!



## NYC RESTAURANT WEEK BRUNCH MENU

### LIVE JAZZ ON SATURDAYS!

#### BRUNCH APPETIZER

Regional soup of the day

*or*

“Baccalá mantecato” Whipped codfish with anchovies and garlic served with toasted bread

*or*

Grilled summer asparagus with sunny side up eggs

#### BRUNCH MAIN COURSE

Traditional spaghetti all’Amatriciana, with onions, bacon, tomatoes and pecorino cheese

*or*

Eggplant parmigiana with smoked bufala mozzarella

*or*

Chef’s summer frittata

#### SELECTION OF DESSERTS

##### VENETIAN WEEKEND SAT 7/29 + SUN 7/30

“Torta mascarpone” Sponge cake filled with mascarpone cheese and coffee

*or*

“Crostata di mele” Apple tart served with vanilla ice cream

##### NEAPOLITAN WEEKEND SAT 8/5 + SUN 8/6

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

*or*

Pastiera, wheat berries Neapolitan cheese cake

##### ROMAN WEEKEND SAT 8/12 + SUN 8/13

Crostata of sheep ricotta and chocolate chips

*or*

Fruit seasonal plate

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