This summer The Leopard tours the magnificent culinary world of the Amalfi Coast, Sicily and Sardegna - one during each week. Don’t miss our selection of wines from each stop!

MON 7/22 - TUE 7/30 - LA COSTIERA AMALFITANA
WED 7/31 - THU 8/8 – LA SICILIA
FRI 8/9 - FRI 8/16 – LA SARDEGNA

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

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 visit our website at www.theleopardnyc.com.
ANTIPASTI  Appetizer
Marinated Cetara anchovies over escarole heat
or
Frittura of shrimp and mussels
or
Panzanella of cherry tomatoes and straciatella cheese

SECONDI  Main Course
Scialatielli Amalfitani with shellfish ragú
or
Poached Sea bream all’acqua pazza
or
“Sartú di riso” Rice timbale filled with veal, peas, mozzarella and chicken liver

DOLCI  Dessert
Ricotta and pear panna cota
or
Babá al limocello

THREE-COURSE DINNER AMALFITANO $42
(beverages, tax and gratuity not included)

Don’t miss our selection of amazing regional wines offered by the glass. alute!

ANTIPASTI  Appetizer
Salad of fresh poached tuna, pomodorini and capers from Pantelleria
or
Parmigiana of eggplant and scamorza
or
Potage of tomatoes and celery

SECONDI  Main Course
“Involtino alla Messinese” Swordfish rolls with shrimp, clams and mussels
or
Bites of rabbit over barley risotto style
or
Intingolo of Mediterranean fish

DOLCI  Dessert
Classic Sicilian cannoli
or
Baked zeppole filled with almond custard

THREE-COURSE SICILIAN DINNER $42
(beverages, tax and gratuity not included)

Don’t miss our selection of amazing regional wines offered by the glass. alute!
LA SARDEGNA
FRI 8/8 - FRI 8/16

ANTIPASTI  Appetizer
Broth of shellfish and summer vegetables
or
Marinated sardines with pane carasau
or
Crudo di branzino and cucumber

SECONDI  Main Course
Fregola Sardinian style and shellfish ragú
or
Linguettine with gray red mullet bottarga
or
Lamb bites with braised artichoke

DOLCI  Dessert
Sheep ricotta panna cota with raspberry sauce
or
Blueberry tart with lemon custard

THREE-COURSE SARDINIAN DINNER $42
(beverages, tax and gratuity not included)

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

BRUNCH ANTIPASTI  Appetizer
Marinated sardines with pane carasau
or
Panzanella of cherry tomatoes and straciatella cheese
or
Summer Soup of the Day

BRUNCH SECONDI  Main Course
“Sartú di riso” Rice timbale filled with veal, peas, mozzarella and chicken liver
or
Parmigiana of eggplant and scamorza
or
Scialatielli Amalfitani with shellfish ragú

TWO-COURSE NYCRW LUNCH $26
(beverages, tax and gratuity not included)

NYCRW LUNCH MENU is available in addition to The Leopard’s seasonal BRUNCH menu.

LIVE JAZZ SAT + SUN!

WE LOOK FORWARD TO WELCOMING YOU TO THE LEOPARD THIS SUMMER!

THE LEOPARD at des Artistes
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something amazing is cooking