

THE LEOPARD

at des Artistes

ANTIPASTI *appetizers*

MANTECA

Aged Abruzzo butter, marinated Sicilian anchovies, grilled bread

23

INSALTA DI LATTUGA

Mixed lettuces, delicata squash, pear, pickled onions, pecorino cheese

20

POLPO ALLA GRIGLIA

Grilled octopus, celery, Sicilian oregano, crispy riso venere

25

CRUDO DI PESCE

Lemon, neonata, cucumber, radish

23

POLPETTE DI CARNE

Veal and beef meatballs, ricotta, parsley

22

TAVOLA RUSTICA

Selection of Italian meats and cheeses, lardo, 'nduja, grilled bread

36

PRIMI *pasta & risotto*

TORCHIETTO DI SUDDHI

Barley pasta, shrimp, broccoli affogati, parsley

28

LASAGNA ENNESE

Pork ragu, Marsala wine, piacentinu cheese

29

MAFALDA GRANO SARACENO

Buckwheat pasta, lamb, spigarello, olives, mint

29

TIMBALLO DI PENNE

Eggplant, tomato, ricotta salata

26

SPAGHETTONI

Cacio e pepe

25

GNOCHETTI SARDI

Bottarga, artichokes, garlic, peperoncini

28

RISOTTO DEL GIORNO

MP

SECONDI *main course*

DENTICE ROSSO

Roasted red snapper, carrots, leeks, sesame

49

CAPELANTE

Pan seared scallops, citrus, fennel, shallots, Sicilian capers

54

POLLO ALLA ROMANA

Roasted chicken, braised thigh, stuffed peppers, potato purée

40

CONIGLIO

Braised rabbit legs, lampascioni, wild mushrooms, chestnuts, black truffles

56

MANZO *per due*

Grilled beef Ribeye for two, roasted potatoes, rosemary

135

CONTORNI *side dishes*

FUNGHI

Roasted mushrooms, thyme

15

CAVOLETTI

Roasted Brussel sprouts, Calabrian chili

14

SPINACI

Sautéed spinach, garlic

13

PATATE FRITTE

Fried potatoes, rosemary

13

CAROTE

Roasted carrots, Sicilian oregano

13



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**LUNCH / EVERY
BRUNCH DAY
AL FRESCO 12 - 3PM**

THE CLASSICS

*served in addition to
seasonal a la carte menu*

PANINO DES ARTISTES

Homemade whole grain farro bread with
prosciutto cotto, fontina and béchamel
20

RICOTTA PANCAKES

Classic pancakes, ricotta cheese,
fresh seasonal fruit and organic maple syrup
20

UOVA FRITTE

Sunny side up eggs, avocado on toasted bread
23

UOVA ALLA BENEDICT

Des Artistes eggs Benedict with Hollandaise sauce
served with prosciutto di Parma and
herb roasted potatoes
23

BURGER

All-natural Colorado wagyu beef burger,
roasted tomatoes, caramelized onions,
bibb lettuce and French fries
27

STEAK AND EGGS

NY Steak with organic sunny side up egg,
served with sautéed brussels sprouts and gunciale
38

THE LEOPARD at des Artistes

1 WEST 67TH STREET T (212) 787-8767 www.theleopardnyc.com

LUNCH & BRUNCH EVERY DAY 12 to 3 PM

DINNER EVERY EVENING 5 - 10 PM **DELIVERY SEVEN DAYS A WEEK ON OUR WEBSITE.**

DOLCI *the Leopard's temptations*

TIRAMISÙ

Classic mascarpone tiramisù
16

CANNOLI

Sicilian Cannoli with chocolate and pistachio
16

PANNA COTTA

Vanilla, grapes, extra virgin olive oil
16

MOUSSE DI CIOCOLATO

Flourless chocolate mousse
with caramelized hazelnuts, toffee cream
16

GELATI & SORBETTI

Artisanal Italian gelati and sorbetti
16

FORMAGGI

Chef's assortment of Italian cheeses
served with dried fruits, nuts and sweet mustard
Three cheeses, 17 / Five cheeses, 22

BYOB

**BRING YOUR OWN BOTTLE
EVERY SUNDAY DINNER
WE DO THE COOKING,
YOU BRING THE WINE**

THE LEOPARD OUTDOOR + INDOOR A CASA DELIVERY & TAKEOUT

“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*

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. t’s an honor to welcome you to our home! Full event department, personalized delivery and private room available. For additional details please visit us at theleopardnyc.com.

We also look forward to seeing you at our sister restaurants, **IL GATTOPARDO**, at the Rockefeller Townhouses, 13 West 54th Street (across the street from MoMA.) Outdoor and indoor dining, private rooms, delivery and takeout are available. www.ilgattopardonyc.com

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

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