

# THE LEOPARD

*at des Artistes*

**A TASTE OF THE LEOPARD** *Seasonal three course dining experience*

**\$ 50**

*choice of* **ANTIPASTI**

Roasted red and yellow peppers marinated with *salsa verde*, or  
“*Impepata di cozze*” Steamed mussels with white wine, extra virgin olive oil,  
black pepper, served with toasted Italian bread, or  
The Leopard soup of the day

*choice of* **PRIMO** or **SECONDI**

“*Agnolotti del Plin*” with veal and marjoram sauce, or  
Il Gattopardo codfish “*in casseruola*” with Gaeta olives, capers, cherry tomatoes and organic potatoes, or  
“*Porchetta Sarda*” Oven roasted baby pork scented with wild fennel pollen

*choice of* **DOLCI**

*Pastiera di farro*, the traditional Neapolitan cheese cake, or  
Gianduia mousse over *pan di Spagna* with raspberry sauce, or  
Artisanal *gelati* and *sorbetti*

**WINE PAIRING**

**\$ 30**

*Three course Italian wine experience offered with “A Taste of The Leopard” Menu.*

Our Sommelier’s selection regularly changes due to constant new wine discoveries.  
Salute!

*A Taste of The Leopard three course menu and wine pairing experience is served seven nights a week,  
in addition to our seasonal a la carte menu. Tax and gratuity are not included.*

*something amazing is cooking*