



SICILY

A REGIONAL TASTE OF THE LEOPARD ***FEATURING SICILY***

Regional three course dining experience \$50

*choice of **ANTIPASTI***

Carpaccio of tuna with wild arugula and citrus segments, *or*
"Frittelle di melanzane" Eggplant cake with caciocavallo Ragusano and raisins, *or*
Minestra del giorno

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

Strozzapreti "di grani arsi" with Bronte pistachio pesto, *or*
Couscous with ragout of slow braised lamb, carrots, pearl onions and chickpea, *or*
"Pesce spada alla Siciliana" Swordfish Sicilian style with fresh cherry tomatoes,
pine nuts and green olives

*choice of **DOLCI***

Brioche, homemade with organic stone ground soft flour,
filled with artisanal gelato, *or*
Traditional Cassata Siciliana garnished with dark chocolate sauce, *or*
Selection of seasonal fresh fruit plate

WINE PAIRING

*Three course Italian wine
experience offered with
"A Regional Taste of
The Leopard" Menu, \$30*

Our Sommelier's selection
regularly changes due to
constant new wine
discoveries. Salute!
A Regional 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.*

THE LEOPARD
at des Artistes

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something amazing is cooking