



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

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



**NYC RESTAURANT WEEK WINTER 2017**  
**JANUARY 23 - FEBRUARY 10**  
**THE LEOPARD GOES REGIONAL!**

For the Winter 2017 edition of NYC Restaurant Week, The Leopard at des Artistes goes regional! We'll serve three distinct menus, representing three of the most beloved regions of Italy - PIEMONTE, PUGLIA and LE ISOLE / Sardegna e Sicilia - one during each week. Don't miss our selection of wines from each region!

**MON 1/23 - SUN 1/29 - PIEMONTE**

**MON 1/30 - SUN 2/5 - PUGLIA**

**MON 2/6 - FRI 2/10 - LE ISOLE / SARDEGNA E SICILIA**

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**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*



**PIEMONTE**  
**MON 1/23**  
**- SUN 1/29**

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

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**MON 1/23 - SUN 1/29 - PIEMONTE**  
**MON 1/30 - SUN 2/5 - PUGLIA**  
**MON 2/6 - FRI 2/10 - LE ISOLE**  
**/ SARDEGNA E SICILIA**

Note that **NYC RESTAURANT WEEK** menus are available in addition to The Leopard's winter 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 WINTER!**



**ANTIPASTI** *Appetizer*

Roasted red and yellow peppers marinated with salsa verde, *or*

Borlotti bean and cabbage soup with country toasted bread, *or*

Veal tongue alla Piemontese over pickled vegetables and green organic salad

**SECONDI** *Main Course*

Agnolotti filled with braised veal and ricotta, with red wine reduction and marjoram sauce, *or*

"Trota in carpione" White wine vinegar marinated trout, Piemontese style with onions and celery, *or*

Soft polenta with sautéed porcini mushrooms and sweet Italian sausage

**DOLCI** *Dessert*

Panna cotta and raspberry sauce, *or*

"Torta alla gianduia" Chocolate and hazelnut cake with caramel sauce, *or*

Artisanal gelati or sorbetti

**THREE-COURSE DINNER PIEMONTESE \$42**  
**MON 1/23 - SUN 1/29**

*(beverages, tax and gratuity not included)*

Don't miss our selection of **PIEMONTE WINES** offered by the glass. Salute!

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# PUGLIA MON 1/30 - SUN 2/5



## ANTIPASTI *Appetizer*

“Lagane e ceci” Traditional soup of chickpeas and homemade pasta, *or*

Artichoke salad, with olive oil and lemon, over organic frisée and garnished with pecorino cheese, *or*

Bruscchette with stracciatella cheese and grape tomatoes over green salad

## SECONDI *Main Course*

Cuttlefish filled with mussels and breadcrumbs, in light tomato sauce, *or*

Roasted leg of lamb in red wine reduction, served with roasted potatoes and peas, *or*

Orecchiette pasta with broccoli rabe and anchovy sauce

## DOLCI *Dessert*

Crostata di ricotta and chocolate chips, *or*

“Le zeppole” Deep-fried Italian style donuts filled with vanilla custard, *or*

Artisanal gelati or sorbetti

## THREE-COURSE DINNER PUGLIESE \$42 MON 1/30 - SUN 2/5

*(beverages, tax and gratuity not included)*

Don't miss our selection of **PUGLIA WINES** offered by the glass. Salute!

# LE ISOLE / SARDEGNA E SICILIA MON 2/6 - FRI 2/10

## ANTIPASTI *Appetizer*

Fennel and citrus salad, with olive oil and white vinegar, garnished with Castelvetrano olives, *or*

Soup of clams, mussels and Sardinian fregola, in a light tomato broth, *or*

“Crudo di tonno” Tuna tartar with extra virgin olive oil, lemon and shallots dressing

## SECONDI *Main Course*

“Malloreddus” Country style Sardinian gnocchi with sweet sausage, saffron ragout with pecorino cheese, *or*

“Coniglio in agrodolce” Slow braised rabbit in sweet-and-sour style, served with mashed potatoes, *or*

Traditional couscous alla Trapanese with fish and shellfish ragout

## DOLCI *Dessert*

“Cassata Siciliana” Sponge cake filled with sheep ricotta, candid fruit and chocolate chips, *or*

Bronte pistachio tart served with chocolate ice cream, *or*

Artisanal gelati or sorbetti

## THREE-COURSE LE ISOLE DINNER \$42 MON 2/6 - FRI 2/10

*(beverages, tax and gratuity not included)*

Don't miss our selection of **LE ISOLE WINES** offered by the glass. Salute!



## NYC RESTAURANT WEEK BRUNCH MENU

### BRUNCH APPETIZER

Regional soup, *or*

Roasted red and yellow peppers marinated with salsa verde, *or*

Bruschette with stracciatella cheese and grape tomatoes over green salad

### BRUNCH MAIN COURSE

“Uova fritte” Sunny side up eggs served with Sicilian caponata, *or*

Soft polenta with sautéed porcini mushrooms and sweet Italian sausage, *or*

Orecchiette pasta with broccoli rabe and anchovy sauce

### SELECTION OF REGIONAL DESSERTS

#### PIEMONTE / SAT 1/28 + SUN 1/29

Panna cotta and raspberry sauce, *or*

“Torta alla gianduia” Chocolate and hazelnut cake with caramel sauce

#### PUGLIA / SAT 2/4 + SUN 2/5

Crostata di ricotta and chocolate chips, *or*

“Le zeppole” Deep-fried Italian style donuts filled with vanilla custard

### SATURDAYS + SUNDAYS

#### BRUNCH / \$29

*(beverages, tax and gratuity not included)*

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