



# NYC SUMMER 2018 Restaurant Week

THE LEOPARD  
*at des Artistes*

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

**NYC RESTAURANT WEEK SUMMER 2018**  
**JULY 23 - AUGUST 17**  
**THE LEOPARD GOES REGIONAL!**

**BRUNCH**  
**SAT + SUN**  
**/ \$ 26**

For the Summer 2018 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**, **CAMPANIA** and **LE ISOLE (SARDEGNA and SICILIA)** - one during each week.



**MON 7/23 - TUE 7/31 - PIEMONTE**  
**WED 8/1 - THU 8/9 - CAMPANIA**  
**FRI 8/10 - FRI 8/17 - LE ISOLE (Sardegna & Sicily)**

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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*

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**Restaurant  
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DINNER 7 NIGHTS A WEEK / \$ 42  
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(Sardegna & Sicily)**

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

**MON 7/23  
- TUE 7/31  
PIEMONTE**

**MENU PIEMONTESE**

**ANTIPASTI**

"Vitello tonnato" Thin sliced roasted veal round topped with a creamy sauce of Sicilian tuna, anchovies and capers, over a bed of crispy salad

or

Roasted red and yellow peppers marinated with salsa verde

or

Asparagus with hardboiled eggs and summer truffles

**PRIMO E SECONDI**

Agnolotti filled with Castelmagno cheese and beef, with marjoram sauce

or

"Trota in carpione" Piemontese style white wine vinegar marinated trout, with julienne of vegetables

or

Braised veal bites served over mashed carrots and potatoes

**DOLCI**

Gianduia mousse over pan di Spagna with raspberry sauce

or

Granita di caffè with homemade whipped cream

or

The Leopard artisanal gelati or sorbetti

**THREE-COURSE DINNER PIEMONTESE \$42**

*(beverages, tax and gratuity not included)*

*Served in addition to our winter a la carte menu.*

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

**WED 8/1**  
**- THU 8/9**  
**CAMPANIA**

**MENU DELLA CAMPANIA**

**ANTIPASTI**

Buffalo mozzarella “in carrozza” “with light anchovy sauce  
or  
“Impepata di cozze” Steamed mussels with white wine, extra  
virgin olive oil, black pepper, served with toasted Italian bread;  
or  
Parmigiana of zucchini with smoked mozzarella,  
fresh tomato sauce and basil

**PRIMO E SECONDI**

Linguine pasta with clams and light cherry tomato sauce  
or  
Codfish “in casseruola” with Gaeta olives, capers,  
cherry tomatoes and organic potatoes  
or  
Pork and beef meatballs in tomato sauce

**DOLCI**

Pastiera, the traditional Neapolitan cheese cake  
or  
Rum “Babbá del Re” with fresh panna montata and strawberries  
or  
The Leopard artisanal gelati or sorbett

**THREE-COURSE DINNER CAMPANO \$42**

*(beverages, tax and gratuity not included)*  
*Served in addition to our winter a la carte menu.*

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

**FRI 8/10**  
**- FRI 8/17**  
**LE ISOLE**

**MENU DELLE ISOLE - Sicily & Sardegna**

**ANTIPASTI**

Smoked tuna carpaccio with extra virgin olive oil and lemon  
or  
“Cozze e fregula” Traditional soup of clams, mussels and  
Sardinian fregola, on a light tomato broth  
or  
Sicilian eggplant caponata and caciocavallo Ragusano cheese

**PRIMO E SECONDI**

“Mallorreddus” Sardinian gnocchetti, with lamb and  
artichoke ragout  
or  
“Pesce spada a ghiotta” Sautéed swordfish with celery,  
peas, raisins, capers and tomatoes  
or  
“Porchetta Sarda” Oven roasted baby pork scented with  
wild fennel pollen

**DOLCI**

“Cassata Siciliana” Sponge cake filled with sheep ricotta,  
candid fruit and chocolate chips  
or  
Lemon and limoncello semifreddo  
or  
The Leopard artisanal gelati or sorbetti

**THREE-COURSE DINNER DELLE ISOLE \$42**

*(beverages, tax and gratuity not included)*  
*Served in addition to our winter a la carte menu.*

**Don't miss our selection of WINES DELLE ISOLE  
- Sicily & Sardegna - offered by the glass. Salute!**

# NYC SUMMER 2018 Restaurant Week

## NYC RESTAURANT WEEK BRUNCH MENU

Served in addition to our summer brunch menu

## LIVE JAZZ SAT + SUND BRUNCH!

### BRUNCH APPETIZERS

Regional soup  
or

Bruschette with stracciatella cheese and grape  
tomatoes over green salad  
or

Smoked tuna carpaccio with extra virgin olive oil and  
lemon dressing

### BRUNCH MAIN COURSE

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

Pork and beef meatballs in tomato sauce  
or

Orecchiette pasta with broccoli rabe  
and anchovy sauce

## SATURDAYS + SUNDAYS LIVE JAZZ BRUNCH / \$26

*(beverages, tax and gratuity not included)*

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**BUON APPETITO NYC!**

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