

THE LEOPARD

at des Artistes

ANTIPASTI *appetizers*

INSALATA DI LATTUGA

Mixed lettuces, market vegetables, lampascioni onions, primo sale cheese and red wine vinaigrette
20

PANZANELLA

Tomato, cucumber, red onions and croutons
20

CARCOFI FRITTI

Fried artichokes, lemon and parsley
21

POLPETTE DI CARNE

Beef and veal meatballs, tomato, Parmigiano Reggiano and basil
22

TAVOLA RUSTICA

Gnocco fritto, prosciutto di Parma, artisanal cheeses and marinated olives
28

PRIMI *pasta & risotto*

PENNE ALLA NORMA

Sautéed eggplant, tomato and aged ricotta cheese
25

PASTA SUDDHI

Barley fusilli lunghi, shrimp, zucchini and peperoncini
28

LASAGNA ENNESE

Pork ragu, marsala wine, and piacentinu cheese
28

TONNARELLI

Cacio e pepe
24

RAVIOLO SCHIAFFO

Ricotta, seasonal vegetables and lemon
28

PACCHERI

Mushrooms, soffritto and white wine
29

RISOTTO DEL GIORNO

MP

SECONDI *main course*

DENTICE ROSSO

Roasted red snapper, escarole, tomato and basil
49

SALMERINO

Pan seared arctic char, fennel and sautéed greens
44

POLLO

Roasted half-chicken, peppers and potato purée
41

MANZO

Grilled sirloin, roasted tomatoes and fingerling potatoes
54

VERDURE

Assorted grilled and sautéed seasonal vegetables
30

CONTORNI *side dishes, 15*

Peperonata

Sautéed Mushrooms

Braised Fennel

Marinated Tomatoes

Sautéed Greens

FORMAGGI

Chef's assortment of Italian cheeses served with dried fruit, spicy fruit mustard, homemade breadsticks and bread

Three cheeses, 17

Five cheeses, 22

**LUNCH / EVERY
BRUNCH DAY
AL FRESCO 11:30AM - 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

DOLCI *the Leopard's temptations*

TIRAMISU

Classic mascarpone tiramisu
16

CANNOLI

Sicilian Cannoli with chocolate and pistachio
16

SEMIFREDDO

Plum semifreddo with honey and fresh plum
16

CIOCCOLATO

Traditional flourless chocolate cake
with gelato fior di latte
16

CAPRESE AL LIMONCELLO

Flourless Italian lemon and limoncello curd cake
16

GELATI & SORBETTI

Artisanal Italian gelati and sorbetti
16

BYOB

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

welcome
back
we've
missed
you

BENVENUTI TO THE LEOPARD

We appreciate your support and want to take this opportunity to highlight the following policies and procedures to keep our staff and every guest safe:

- *Educating our employees on preventative measures given by Centers for Disease Control (CDC) and the World Health Organization (WHO);*
- *Temperature checking and face masks are mandatory to all staff and vendors entering our premises;*
- *Continue enforcing physical distancing measures for employees and customers;*
- *Limiting food handling to as few staff as possible;*
- *Increasing the frequency of our cleaning practices of all surfaces including doorknobs, furniture, menus, restrooms, high touch point items and areas of the restaurant (indoors and out). In addition, we have upgraded to the use of hospital grade disinfectant in our bathrooms and on floors;*
- *Providing additional resources to guests and employees including hand sanitizers stations;*
- *Implementing increased sanitation and hand-washing procedures for all employees;*
- *Increasing fresh air flow within our premises and well-maintained air conditioner system.*

**We ask you to adhere to our procedures and wear your face coverings at all times - including when interacting to our staff. Grazie!
Let's all do our part, together!**

THE LEOPARD
at des Artistes

IL GATTOPARDO
Catering

**mozzarella &
vino**



IL GATTOPARDO
RISTORANTE