

THE LEOPARD

at des Artistes

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

\$ 50

choice of **ANTIPASTI**

Artichoke Parmigiana with smoked buffalo mozzarella, fresh tomato and basil, or

“Bacalá Mantecato” Whipped codfish served with toasted rustic bread, or

The Leopards' soup of the day

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

Leg of rabbit *“all’Ischitana”* with cherry tomatoes and Gaeta olives, or

Grilled calamari filled with shrimp, breadcrumbs and anchovies served over vegetables caponata, or

Risotto del giorno

choice of **DOLCI**

Semifreddo of fresh ricotta cheese and pear, or

Panna cotta with raspberry compote, 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