

THE LEOPARD

at des Artistes

A REGIONAL TASTE OF THE LEOPARD FEATURING CAMPANIA

Regional three-course dining experience **\$50**

choice of **ANTIPASTI**

“Impepata di Cozze” Mussels sautéed with white wine and black pepper,
served with garlic croutons, *or*

Cannellini bean soup with smoked mozzarella, *or*

Mozzarella *“in carozza”* with light Cetara anchovy sauce

choice of **PRIMO or SECONDI**

“Paccheri alla Genovese” Traditional Neapolitan slow-cooked pork ribs and white onion sauce, *or*

Octopus *“alla Luciana”* with black olives and capers, in a fresh cherry tomato sauce
scented with garlic, *or*

“Polpettone” filled with salami, prosciutto, boiled eggs, pecorino and parmigiano cheeses,
simmered in tomato sauce, served over mashed potatoes

choice of **DOLCI**

Traditional Pastiera Neapolitana with whole grains, ricotta and candied fruit, *or*

Granita di caffè with whipped cream, *or*

Artisanal gelati and sorbetti

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 are served
seven nights a week, in addition to our seasonal a la carte menu. Tax and gratuity are not included.*

something amazing is cooking