



THE LEOPARD  
*at des Artistes*

**BRUNCH AT DES ARTISTES**  
**SAT + SUND 11:30AM-3PM**  
*LIVE JAZZ ON SATURDAYS!*

Relax in The Leopard's iconic dining room, enjoy Executive Chef Vito Gnazzo's acclaimed Italian brunch dishes, and experience live Jazz and Bossa Nova, as the restaurant kicks off its new series "Jazz at des Artistes". Featured artists will include both guitarist Diego Porchile and the Koby Hayon Duo, with Chris Conte on upright bass.

We look forward to welcoming you at The Leopard!

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*at des Artistes*

1 WEST 67TH STREET NEW YORK NY 10023 tel 212 787 8767 fax 212 787 9767 [theleopardnyc.com](http://theleopardnyc.com)

*something amazing is cooking*

## **BRUNCH AT DES ARTISTES**

**Saturdays & Sundays 11:30AM - 3PM**

*Live Jazz on Saturday Brunch*

Selection of homemade muffins, scones, Danishes, croissants and coffee cakes served with butter and homemade jam

15

Buckwheat pancakes with organic maple syrup and caramelized apples

16

Classic pancakes with buffalo ricotta and fresh blueberries

15

Homemade brioche French toast with organic maple syrup served with strawberry and orange salad

15

Cream of asparagus and spring onions

15

“Uova all’arrabbiata” Poached organic eggs with spicy tomato sauce and bread croutons, served in a skillet

17

Des Artistes eggs Benedict with Hollandaise sauce served with prosciutto San Daniele and herb roasted potatoes

17

Frittatina with porcini mushrooms and oven-roasted fingerling potatoes

17

Omelet of spring vegetables, provola cheese and Parmegiano Reggiano

18

“Uova fritte” Sunny side up organic eggs with Italian sweet sausage and sautéed broccoli rabe

17

Spaghetti “alla carbonara” style with guanciale, egg yolk, Pecorino Romano and black pepper

20

## **BEYOND BRUNCH**

Organic mixed field greens, cucumber and grape tomato salad, with extra virgin olive oil and Muscat vinegar

14

Smoked tuna carpaccio over fennel and frisée salad with citrus segments

20

“Gnudi” Buffalo ricotta gnocchi, in butter and Parmigiano Reggiano sauce, with sage and organic asparagus

17

Grilled chicken breast over French beans and plum tomatoes, extra virgin olive oil and red wine vinegar dressing

18

Mozzarella “in carozza” with light Cetara anchovy sauce

17

Ricotta and basil ravioli in butter, sage and Parmigiano Reggiano sauce

19

Homemade spaghetti “chitarra” in tomato and basil sauce

17

Organic beef burger topped with smoked mozzarella di bufala and caramelized red onions on brioche bread, served with French fries

19

*\* Fresh-squeezed organic orange juice available.*

*\*\* All brunch eggs and omelets are made with local organic eggs*



**... we look forward to welcome you  
buon appetito!**

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