

CAMPANIA



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

THE LEOPARD
at des Artistes

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something amazing is cooking