



A REGIONAL TASTE OF THE LEOPARD *FEATURING TUSCANY*

Regional three course dining experience \$50
*choice of **ANTIPASTI***

“Pappa al Pomodoro” Tuscan tomato and bread soup scented with
fresh basil and Tuscan extra virgin olive oil, *or*

“Panzanella” salad with roasted peppers and organic tomatoes, *or*
Crostini with chicken liver flavored with Vin Santo

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

Homemade whole wheat lasagnette with ragout of summer vegetables
in a light tomato sauce, *or*

“Caciucco” of Mediterranean fish and shellfish, *or*

Marinated, grilled and sliced NY Steak served with wild organic arugula
*choice of **DOLCI***

Zuccotto of ricotta and biscotto, *or*

Bigné filled with Tuscan hazelnuts custard 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