

THE LEOPARD

at des Artistes

A REGIONAL TASTE OF THE LEOPARD FEATURING PUGLIA

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

choice of **ANTIPASTI**

Regional soup of the day, *or*

Thinly sliced baby artichokes, marinated with olive oil and lemon,
over frisée salad, finished with shaved parmigiano, *or*

Toasted rustic bread topped with straciatella cheese, organic basil,
and cherry tomatoes on the vine

choice of **PRIMO or SECONDI**

Orecchiette pasta with broccoli rabe, anchovies, garlic, red crushed pepper and olive oil, *or*

Seppia filled with mussels, breadcrumbs, parsley, red crushed peppers and olive oil,
poached in light tomato sauce and served with sautéed spinach, *or*

Slow braised lamb stew with porcini mushrooms, served over mashed potatoes

choice of **DOLCI**

Seasonal fruit tart with vanilla sauce, *or*

Crostata di ricotta and chocolate chips, *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.

something amazing is cooking