

# THE LEOPARD

*at des Artistes*

## ANTIPASTI *appetizers*

### INSALATA DI LATTUGA

Mixed lettuces, pecorino Romano and pickled onions  
20

### SFORMATO DI TARTUFO NERO

Black truffles, parmigiano Reggiano,  
grilled asparagus and lemon  
26

### CRUDO DI PESCE

Fennel, citrus, shallot, Calabrian chili and  
Castelvetrano olives  
26

### INSALATA DI GRANCHIO

Crabmeat, peas, croutons and Mediterranean sumac  
28

### POLPO ALLA GRIGLIA

Grilled octopus, Castelvetrano olives,  
fingerling potatoes, celery and cherry tomatoes  
26

### CARNE CRUDA

Artichokes, parmigiano Reggiano and  
Sicilian anchovies  
26

### POLPETTE DI CARNE

Veal and beef meatballs, ricotta and parsley  
24

### TAVOLA RUSTICA

Selection of Italian meats and cheese,  
friarielli and grilled bread  
36

## PRIMI *pasta & risotto*

### CONCHIGLIE

Spring vegetables, ricotta, lemon and mint  
27

### CAVATELLI

Broccoli, pecorino pepato, Sicilian almonds  
28

### TORCIE

Wild shrimp, zucchini and cherry tomatoes  
30

### MAFALDE SUCAMELE

Braised lamb, artichokes and  
glazed lampascioni onions  
30

### LASAGNA ENNESE

Pork ragu, Marsala wine, piacentinu cheese  
30

### SPAGHETTONI

Cacio e pepe  
27

### RISOTTO DEL GIORNO

## CONTORNI *side dishes for the table*

16

### ASPARAGI

Grilled asparagus

### SPINACI

Sautéed spinach with garlic

### FUNGHI

Roasted mushrooms with thyme

### PATATE FRITTE

Fried potatoes with rosemary

### BROCCOLINI

Marinated baby broccoli

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## SECONDI *main course*

### **PESCE ALL'ACQUA PAZZA**

Poached white fish, cherry tomatoes, white wine, chili oil, escarole and olives

50

### **CAPELANTE ALLA PICCATA**

Pan seared scallops, potato purée, capers and lemon sauce

56

### **COUSCOUS AI FRUTTI DI MARE**

Clams, shrimp, tomatoes, soffritto and garlic

50

### **POLLO ARROSTITO**

Roasted all-natural half-chicken, Swiss chard and Calabrian pepper

40

### **AGNELLO SCOTTADITO**

Lamb chops, sausage stuffed zucchini and mint

55

### **VITELLO ALLA GRIGLIA**

Grilled veal chop, roasted peppers, broccolini and Marsala reduction

58

### **MANZO PER DUE (serves two)**

Grilled NY Ribeye steak, fried potatoes and rosemary

140

## **THE LEOPARD at des Artistes**

1 WEST 67TH STREET T (212) 787-8767 [www.theleopardnyc.com](http://www.theleopardnyc.com)

**BRUNCH SAT - SUN 11:30AM to 3 PM / DINNER EVERY EVENING 5 -10 PM**

**LUNCH STARTING ON 4/19 MON - FRI, 12-3PM.**

## **DOLCI** *the Leopard's temptations*

### **TIRAMISÙ**

Classic mascarpone tiramisù

16

### **CANNOLI**

Sicilian Cannoli with chocolate and pistachio

16

### **ZABAIONE**

Zabaione al Ramandolo with mixed berries

20

### **PANNA COTTA**

Vanilla, grapes, extra virgin olive oil

16

### **MOUSSE DI CIOCOLATO**

Flourless chocolate mousse with caramelized hazelnuts, toffee cream

16

### **GELATI & SORBETTI**

Artisanal Italian gelati and sorbetti

16

### **FORMAGGI**

Chef's assortment of Italian cheeses served with dried fruits, nuts and sweet mustard

Three cheeses, 17 / Five cheeses, 22

**DELIVERY SEVEN DAYS A WEEK ON OUR WEBSITE.**

welcome  
back  
we've  
missed  
*you*

### **BENVENUTI TO THE LEOPARD**

We are now accepting reservations for both

- indoor dining (at 50% capacity with social distancing) and outdoor patio.

Please specify your preference while making your reservation online or over the phone.

We will try our best to accomodate all requests with safety for all.

We want to reassure you that our restaurants are following all preventative measures given by Centers for Disease Control (CDC) and the World Health Organization (WHO) to keep our staff and every guest safe. **We ask you to adhere to our procedures and wear your face coverings at all times - including when interacting to our staff. Grazie! Let's all do our part, together!**

## **BRUNCH AT DES ARTISTES**

### **WEEKEND CLASSICS**

*served in addition to  
seasonal a la carte menu*

#### **FRITTATA**

Spinach, mixed Mushrooms and Ricotta  
22

#### **RICOTTA PANCAKES**

Classic pancakes, ricotta cheese,  
fresh seasonal fruit and organic maple syrup  
21

#### **UOVA FRITTE**

Sunny side up eggs, black truffles grilled bread  
24

#### **UOVA ALLA BENEDICT**

Des Artistes eggs Benedict with Hollandaise sauce  
served with prosciutto di Parma  
and herb roasted potatoes  
24

#### **BURGER**

All-natural Colorado wagyu beef burger,  
roasted tomatoes, caramelized onions,  
bibb lettuce and French fries  
28

#### **STEAK AND EGGS**

NY Steak with organic sunny side up egg,  
served with roasted potatoes  
38

#### **SWEET ITALIAN SAUSAGE**

Pork sausage, scrambled eggs with  
friarielli alla Napoletana  
30

### **BYOB**

**BRING YOUR OWN BOTTLE  
EVERY SUNDAY DINNER  
WE DO THE COOKING,  
YOU BRING THE WINE**

# THE LEOPARD OUTDOOR *and* INDOOR + A CASA DELIVERY

**“SE VOGLIAMO CHE TUTTO RIMANGA  
COM’È BISOGNA CHE TUTTO CAMBI.”**

*“If we want things to stay as they are, things will have  
to change.” - Tancredi Falconeri, Il Gattopardo by  
Giuseppe Tomasi di Lampedusa, 1958*

**THE LEOPARD**, at the landmark Hotel Des Artistes, hosts the mural series **“Fantasy Scenes with Naked Beauties”** (1922-35), by **Howard Chandler Christy** and is named after Giuseppe Tomasi di Lampedusa’s masterpiece, *Il Gattopardo* - so wonderfully portrayed by Luchino Visconti’s 1963 movie - **THE LEOPARD**. The Leopard serve everyday food done with respect to Italian cultural traditions, absolute quality of ingredients, hospitality, and outstanding service. It’s an honor to welcome you to our home! Full event department, personalized delivery and private room available. For additional details please visit us at [theleopardnyc.com](http://theleopardnyc.com).

We also look forward to seeing you at our sister restaurants, **IL GATTOPARDO**, at the Rockefeller Townhouses, 13 West 54th Street (across the street from MoMA.) [www.ilgattopardonyc.com](http://www.ilgattopardonyc.com)

## IL GATTOPARDO *Catering*

**Il Gattopardo Catering** offers a highly personalized catering and private events department. A variety of special menus have been created to meet the unique profile of each individual event, as well as rental, special decor, flower arrangements and printed needs. Please visit our website for more additional information at [www.theleopardnyc.com](http://www.theleopardnyc.com)

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@TheLeopardNYC @IlGattopardoNYC