

THE LEOPARD

at des Artistes

WELCOME TO THE LEOPARD AT DES ARTISTES

Rich in history, the landmarked The Hotel Des Artistes is the largest “studio” building in New York City. It was originally designed by George Mort Pollard and developed by Walter Russell as an artist’s cooperative apartment building in the beginning of the 20th Century. The mural series by Howard Chandler Christy of “Fantasy Scenes with Naked Beauties”, were painted in the end of 1920’s, and completed by 1935, when Christy lived in New York City and had his studio at the Hotel des Artistes. There are nine oil-on-canvas murals – some are mounted on wood, while others are directly on the wall. Wood Nymphs (Autumn), Tarzan and His Mate, Ponce De Leon, Bird and foliage (Small insert above Ponce De Leon), The Parrot Girl, Fountain of Youth, The Swing Girls, Birds and foliage (Small insert to the left of The Swing Girls), Wood Nymphs (Spring).

THE LEOPARD at des Artistes finds its roots in the area once known as “The Kingdom of the Two Sicilies” (mid 1800s) and in the culinary traditions of the regions of Campania, Basilicata, Calabria, Apulia, Sardinia, and of course Sicily, reaching a balance between dishes based on rural elements, such as pasta, vegetables, cheese, and seafood ingredients from the Costiera. The Kingdom, Naples as capital, was the largest and wealthiest of the states before Italian unification. Giuseppe Tomasi Di Lampedusa’s master piece, *Il Gattopardo* (Italian for The Leopard) chronicles the changes in Sicilian life and society during the Risorgimento, period when Giuseppe Garibaldi, the hero of Italian unification, swept through Sicily with his forces, known as The Thousand, to create the single state of Italy in the 19th century.

THE LEOPARD COCKTAIL POTIONS

Fountain Of Youth

Grey Goose pear, St Germain, Prosecco, fresh mint

18

Swing Girl

Absolut Citron vodka, Limoncello di Sorrento, lemon sorbet,
Italian Prosecco and fresh mint

18

The Nymph

Partida Blanco Tequila, Midori, fresh lemon juice, honey,
egg white, garnished with honeydew

18

Sidecar

Cognac, orange Cointreau, fresh lemon juice

18

French 75

Champagne, Bombay Sapphire Gin, hint of lemon
and a dash of honey

18

Parrot Girl

Citrus Gin, agave, muddled raspberries and tonic

18

Italian Old Fashion

Classic Woodford reserve old fashioned
with a touch of Galliano liqueur

18

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SPARKLING WINES

“Bollicine” of the month NV	15 gl / 50 btl
Falaghina Fiano Frizzante 2019 Terre di Briganti <i>Biodynamic</i>	60 btl
Soutiran «Signature» Gran Cru Brut N.V.	35 g l / 135 btl
Franciacorta rose' 2013 Corte Bianca	23 gl / 90 btl
Franciacorta Cuvee' Prestige Rose' Ca' Del Bosco org.	180 btl
Moet et Chandon 2009 Grand Cuvee “Dom Perignon”	650 btl
Louis Roederer 2012 “Cristal” Brut	680 btl

WHITE WINE BY THE GLASS

Favorita Langhe Azienda Agricola 2018 Ressia <i>Biodynamic</i>	13
Pecorino “Trabocchetto” 2017 Talamonti	18
Pinot Grigio 2018 Collio Schiopetto	22
Falaghina Iripina Santa Vara 2018 Tenuta Cavalier Pepe	24
Chardonnay 2018 Meroi <i>Organic</i>	32

RED WINE BY THE GLASS

Ruchè Monferrato 2018 Bersano	15
Montepulciano d’Abruzzo 2019 Jascia & Marchesani	17
Pinot Nero 2018 Masut da Rive	21
Ciró Classico “Don Raffaele” Ris. 2016 Baroni Capoano	25
Brunello di Montalcino 2015 La Poderina	33

ROSE' WINE BY THE GLASS

Langhe Nebbiolo 2020 “Suasi” Deltetto	18
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BEERS

Menabrea Lager and Amber – Italy	13
Palm Amber – Belgium	13
Estrella Damm – Spain	12
Captain Lawrence IPA – U.S.A.	13
Heineken (non-alcoholic) – U.S.A.	10
Super Floreale – Italy	16
Birra Nazionale – Italy	16

DELIVERY AND TAKEOUT ARE AVAILABLE AT

www.theleopardnyc.com

Dinner, Mon – Sun, 5 -10PM (Sunday **B.Y.O.B.**)

Lunch / Brunch Sat and Sun 11:30 AM -3 PM.

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WHITE WINE FROM NORTH

Favorita Langhe Azienda Agricola 2018 Ressa <i>Biodynamic</i>	42
Trebbiano 2018 Olivini	52
Vermentino "Groppolo" 2019 Colli di Luni	55
Pigato "Ma Rene" 2018 Vio Giobatta	58
Gavi di Gavi 2019 La Raia	60
Pinot Grigio 2018 Schiopetto	85
Gavi di Gavi "Minaia" 2016 F.Martinetti	94
Chardonnay 2018 Meroi <i>Organic</i>	135
Chardonnay "Bussiador" 2016 A. Conterno	180
Chardonnay "Ca del Bosco" 2014 M. Zanella	190
Sauvignon "Alteni di Brassica" 2016 A.Gaja	420
Chardonnay "Gaja & Rey" 2016 A. Gaja	660

WHITE WINE FROM THE CENTER, SOUTH & ISLANDS

Insolia 2018 Maggiovini	40
Chardonnay "Branciforti" 2018 Feudi Bordonaro Firriato	42
Minutolo Bianco "Alture" 2018 Paolo Leo	45
Falanghina 2018 Donnachiara	47
Greco Di Tufo 2018 "Donnachiara"	55
Moscato di Noto "MUScatedda" 2019 Marabino	65
Fiano di Avellino 2016 Donnachiara	65
Falanghina Irpina Santa Vara 2018 Tenuta Cavalier Pepe	85
Carricante Etna Bianco 2017 Giovanni Rosso	90
Vernaccia di S.Gimignano L'Albereta Ris. 2015 Il Colombaio	110
Carricante Pietra Marina 2013 Benanti	135
Fiano/Asprino/Pallagrello "Polveri della Scarrupata"	
2017 Nanni Cope'	140

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RED WINES FROM THE NORTH

Ruchè Monferrato 2018 Bersano	52
Valpolicella 2019 Brigaldara	55
Rossese di Dolceacqua 2017 Galeae Ka Manciné	64
Pinot Nero 2018 Masut Da Rive	75
Nebbiolo delle Langhe 2017 Pellissero	80
Amarone della Valpolicella 2013 La Formica	138
Barbaresco Riserva Canova 2013 Ressia	140
“Barbacarlo” 2011 Lino Maga	140
Amarone della Valpolicella 2015 Vigneti di Jago	150
Amarone della Valpolicella 2013 Massimago <i>Organic</i>	165
Barbera D’Asti “Bricco Dell’Uccellone ” 2017 G. Bologna	170
Barolo “Ceretta” 2014 Fregonese	180
Barbaresco Riserva “Cichin” 2012 Ada Nada	180
Amarone della Valpolicella 2014 Marion	225
Amarone della Valpolicella “Cru Begali” 2012 Ca Bianca	245
Barolo “Vigna Merenda” 2012 Scarzello	250
Valpolicella Superiore 2010 Dal Forno Romano	280
Valpolicella Superiore 2009 Dal Forno Romano	300
Barolo Sperss 2015 Gaja	700
Amarone della Valpolicella 2010 Dal Forno Romano	800
Amarone della Valpolicella 2006 Dal Forno Romano	950
Nebbiolo Langhe “Sori Tildin” 2009 A. Gaja	1100
Barbaresco “Sori Tildin” 1990 A.Gaja	1650*

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RED WINES FROM THE CENTER

Vernaccia Nera "Falcotto" 2015 Fontezoppa <i>organic</i>	53
Montepulciano 2019 Jasci e Marchesani	70
Chianti Classico 2018 "Tenuta Carleone"	80
Sangiovese superiore 2013 "Riserva Pruno" Drei Dona	85
Chianti Classico Riserva 2016 La Sala	90
Brunello di Montalcino 2015 La Poderina	125
Brunello di Montalcino "La Mannella" 2015 Cortonesi	195
Syrah/Petit Verdot 2008 Castello di Terriccio	250
Brunello di Montalcino 2006 riserva Le Macioche	280
Brunello di Montalcino "Vecchie Vigne 2015 Sirio Pacenti	380
Brunello di Montalcino "Pietradonice" 2001 Casanova dei N.	420
Supertuscan "Flaccianello" 2015 Fontodi <i>Organic</i>	425
Brunello di Montalcino 2010 Valdicava <i>Organic</i>	450
Brunello di Montalcino "Greppo" 2013 Biondi Santi	490
Supertuscan "D'Alceo" 2009 Castello Dei Rampolla	500
Montepulciano D'Abruzzo 2001 Marramiero	600
Sassicaia 2013 Marchesi Incisa della Rocchetta	700
Brunello di Montalcino 2013 Poggio Di Sotto	650
Sassicaia 2015 Marchesi Incisa della Rocchetta	950
Solaia 1999 Marchese Antinori	1250*
Masseto 2006 Tenuta dell'Ornellaia	2200*

Full catering department, delivery services

and private room are available.

For more information, please visit our website at

www.theleopardnyc.com.

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RED WINES FROM THE SOUTH AND ISLANDS

Susumaniello "Altire" 2018 Paolo Leo	44
Aglianico La Loggia 2018 Tenuta Ponte	45
Nero D'Avola "Chiamonte" 2017 Firriato	50
Cannonau Bovale 2016 Fradiles	60
Ciró Classico "Don Raffaele" Ris. 2015 Baroni Capoano	92
Pallagrello Nero "Sabbie di Sopra il Bosco" '15 Nanni Cope Org.	130
Primitivo 2015 Polvanera	135
Aglianico "Naima" 2010 V.De Conciliis	150
"Montevetrano" 2012 S. Imparato	160
Aglianico "Vigna Quintodecimo" 2004 Quintodecimo Org	350
Aglianico "Terra di Lavoro" 2004 Galardi	500

MAGNUM 1.5 liter and JEROBOAM 3 liters

Vernaccia Nera 2006 Robbione	<i>1.5 liter</i>	330
Barbaresco 2014 Bruno Rocca	<i>1.5 liter</i>	350
Barbera d'Asti 2016 Bricco dell'Uccellone	<i>1.5 liter</i>	360
Dolcetto "Briccolero" 2016 Dolgiani	<i>organic 3 liters</i>	380
"Ornellaia" 2011 Tenute del Ornellaia	<i>1.5 liter</i>	1350
"Ornellaia" 2010 Tenute del Ornellaia	<i>1.5 liter</i>	1450
"Solaia" 2013 Marchesi Antinori	<i>1.5 liter</i>	1500
"Solaia" 2010 Marchesi Antinori	<i>1.5 liter</i>	1550
Brunello di M. "Madonna del Piano" 2004 Valdicava	<i>3 liters Org</i>	3600*
Nebbiolo Riserva "Sori Tildin" 2010 A.Gaja	<i>3 liters</i>	4200*
Amarone della Valpolicella Riserva 1990 Quintarelli	<i>1.5 liter</i>	4900*

* Wine from a private collection, only one bottle available