

Specialità di Natale

IL GATTOPARDO CHRISTMAS SPECIALS

Served in addition to a la carte menu on Friday Christmas Eve 12/24 and Saturday Christmas Day 12/25

ANTIPASTI *Appetizer*

Baccala “Mantecato” Whipped with potato and served with toasted bread

28

“Puntarelle” Wild Roman chicory with Cetara anchovy, Tuscan olive oil and lemon

30

“Minestra maritata” Capon and Tuscan kale soup

26

PRIMI *Pasta & Risotto*

Paccheri pasta with lobster and artichoke

40

Risotto with porcini mushrooms and robiola cheese

38

SECONDI *Main Course*

Braised veal ossobuco in white wine, scented with lemon and rosemary,
over sunchoke and potato purée

58

Broiled Dover sole, with salmoriglio sauce, served with roasted cauliflower

69

DOLCE DI NATALE *Christmas Dessert*

Bigné alla nocciola

Italian hazelnut filled baked bigné garnished with crunched almonds

19



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