

welcome back we've missed *you*

It's with great joy that we welcome you to
IL GATTOPARDO at *The Rockefeller
Townhouses!*

Built in 1896 for William Murray by architect Henry Hardenbergh (Dakota Building, Waldorf and the Astoria Hotels, The Plaza Hotel among many others) on "Millionaire's Row" in the heart of Midtown Manhattan, the buildings are now a Nationally Registered Historic Place. Known by their most famous owners, the Rockefeller Family, who called it their home and office on and off for nearly forty years, the Renaissance-inspired style houses were later renovated by Nelson, the son of John D. Rockefeller, Jr. to host the Museum of Primitive Art which open in 1957. A passageway was carved into the rear of No. 13, connecting it to No. 22 West 55th Street where Nelson, at this point Governor of New York, maintained offices. It was in No. 13, in 1979, that Nelson Rockefeller died of a heart attack. Shortly after Rockefeller's death, both houses were sold, Rockefeller's Museum of Primitive art was closed in 1976 and its collection transferred to the Metropolitan Museum of Art. Today the homes house offices and Il Gattopardo Restaurant, their charming outward appearances essentially unchanged since their completion in 1897.

BENVENUTI TO IL GATTOPARDO

There is no doubt that this time has been incredibly tough, **but we are getting through it together!** Still, we want to reassure you that our restaurants are following all preventative measures given by CDC, WHO and local government agencies to keep our staff and every guest safe. We ask you to adhere to our safety procedures.

Please note that according to local government ALL GUESTS are required to show proof of vaccination upon arrival. Our staff is 100% vaccinated and wear masks at all times.

Let's all do our part, together!

IL GATTOPARDO

13-15 WEST 54TH STREET T (212) 246-0412
www.ilgattopardonyc.com

LUNCH MON - FRI 12 - 3 PM

LUNCH & BRUNCH SAT + SUN 11:30 AM to 3 PM

DINNER MON - FRI 5 - 11 PM SUN 5 - 10 PM

passion is our main ingredient



IL GATTOPARDO

ANTIPASTI *appetizers*

Parmigiana of zucchini with smoked mozzarella di bufala, finished with basil olive oil

23

Timballo of eggplant and caciocavallo Silano served with heirloom cherry tomatoes

25

“Panzanella” Classic pomodorino and soaked bread salad with roasted peppers, fresh spring onions, anchovy, Taggiasca olives and a touch of stracciatella di bufala

24

Crudo di Branzino over fennel and citrus segments, with extra virgin olive oil, lemon and dill

27

Crispy salad with seasonal radicchio, frisée, fennel, rainbow carrots, and radishes, red wine vinegar and olive oil

21

Grilled octopus, roasted fingerling potatoes, celery hearts and Castelvetro olives, lemon olive oil and parsley dressing

26

Veal meatballs wrapped with escarole leaves over crispy salad and cherry tomato sauce

25

Pan seared smoked buffalo mozzarella from Cilento in a light tomato sauce and basil

25

PRIMI *pasta & risotto*

Sardinian fregola risotto-style with asparagus tips and scallops

34

Homemade “Manfredi” fettuccine with Corbara cherry tomatoes, basil and ricotta di bufala

32

Bucatini with Menaica anchovy, wild fennel, saffron and breadcrumbs

34

Lobster ravioli filled with braised artichokes, in its own sauce with leeks

37

Homemade spaghettoni with cuttlefish, yellow squash and crushed sweet pepper

33

Artisanal cavatelli (ancient Senatore Cappelli durum flour) with shellfish ragout

35

Spaghetti with grey mullet bottarga, garlic, parsley, extra virgin olive oil and a hint of crushed Calabrian red pepper

32

Paccheri pasta with “Genovese” sauce of slow-cooked pork and onions

32

CONTORNI *side dishes*

17

Organic farro salad with grilled vegetables

Sautéed French beans

Sautéed spinach in extra virgin olive oil and garlic

Warm salad of corn and summer vegetables

Sautéed broccoli rabe with crushed red pepper

Herb-roasted fingerling potatoes



IL GATTOPARDO

SECONDI *main course*

Traditional Sicilian couscous with fish
and shellfish ragout

58

Seared Maine scallops with sweet garlic sauce
and fried leeks

58

Broiled red snapper, on olive oil and lemon,
with asparagus tips, Castelvetrano olives
and caper berries

59

Codfish “in casseruola” with Gaeta olives, pantelle-
ria capers, cherry tomatoes and organic potatoes

52

Grilled free-range chicken breast, marinated with
lemon zest and fresh thyme, served with warm
salad of corn and summer vegetables

43

Pan-seared veal tenderloin, in white wine,
fresh thyme and veal both, served with
fava beans and artichokes

58

Veal chop Milanese-style with organic arugula
salad, olive oil and balsamic dressing

60

Grilled Double R Ranch Angus grass-fed ribeye for
two, served with roasted fingerling potatoes

140 (serves two)

I DOLCI DEL GATTOPARDO

“Tropical symphony”

Layered mango and passion fruit cream
over biscuit

20

Marzipan tart with blueberry, topped with glazed
peach with blood orange sorbet

18

Mousse di cioccolato with Aglianico wine heart

18

“Delizia al limone”

Delicate sponge cake soaked in Limoncello
Amalfitano with white chocolate curls

18

Zabaione al Ramandolo with mixed berries

22

Traditional Sicilian cassata with sheep’s ricotta,
candied fruit and crunchy chocolate

20

Pastiera, the traditional Neapolitan cheesecake

18

Rhum Babbá del Re with frutti di bosco

19

Selection of seasonal fresh fruit

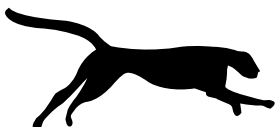
18

Artisanal Italian gelati and sorbetti

18

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

Three cheeses, 21 / Five cheeses, 30



IL GATTOPARDO
RISTORANTE

THE LEOPARD
at des Artistes

IL GATTOPARDO
Catering

mozzarella &
vino

IL GATTOPARDO + A CASA

OUTDOOR and INDOOR DINING DELIVERY and TAKEOUT

“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 des Artistes*

We also hope to have the pleasure of your company at **THE LEOPARD AT DES ARTISTES** - our Upper West Side location - in one of the most iconic landmark spaces in New York City, the Hotel des Artistes, 1 W 67th Street (at Central Park West) www.the.leopardnyc.com

IL GATTOPARDO *Catering*

Il Gattopardo offers a highly personalized **CATERING AND PRIVATE EVENTS DEPARTMENT**. We've created special menus to meet the unique profile of each event. We can assist you with rentals, staff, special decor, florals and printed needs. Please visit our website for additional information at www.ilgattopardonyc.com

IL GATTOPARDO BRUNCH ITALIANO

SAT & SUN / 11:30 AM – 3 PM

Brunch menu is offered in addition to our a la carte menu

Ricotta pancakes with maple syrup and fresh berries

21

Classic French toast scented with vanilla beans, served with caramelized apples

20

Uova all'Amatriciana

Spicy poached eggs in a cherry tomato sauce, pancetta and red onions

24

Omelette agli asparagi

With provola and Parmigiano Reggiano, served with organic greens

24

Il Gattopardo eggs Benedict

Hollandaise sauce, prosciutto San Daniele and sautéed spinach

26

Chef's frittatina del giorno

24

Spaghetti alla “carbonara”

Egg yolk, pecorino cheese guanciale and black-pepper corn

28

All-natural Colorado wagyu beef burger

with smoked mozzarella di bufala on artisan bread, with rosemary French fries

29