

I DOLCI DEL GATTOPARDO

“Tropical symphony” Crumbled praline alle mandorle layered with cream of fresh mango and lime, topped with passion fruit mousseline

16

Almond tartelette with espresso coffee scented ganache filled with panna montata

15

Chocolate mousse on hazelnut crunch biscotto

14

Golden apple and walnut tart served with artisanal vanilla gelato

15

Rum “Babbá del Re” with fresh panna montata flavored with lemongrass and lime

15

Traditional warm zabaione with fresh mixed berries

18

Cassata Sicilian style garnished with dark chocolate sauce

14

Pastiera, the traditional Neapolitan cheese cake

14

Selection of artisanal Italian gelati and sorbetti

14

Chef’s seasonal fruit plate

16

Chef’s assortment of five Italian cheeses served with dried fruit and sweet mustard

20



IL GATTOPARDO

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passion is our main ingredient