



**“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*

**BENVENUTI** - It's with great joy that we welcome you to **IL GATTOPARDO** at **The Rockefeller Townhouses**, known by their most famous owner John D. Rockefeller who called them home for nearly forty years. Built in 1897 by architect Henry Hardenbergh (Dakota Building and The Plaza Hotel) on “Millionaire’s Row” in the heart of Midtown Manhattan, the buildings are now a Nationally Registered Historic Place.

We also hope to have the pleasure of your company in our other locations, **MOZZARELLA & VINO** – Il Gattopardo’s youngest sibling, a rustic enoteca - and **THE LEOPARD AT DES ARTISTES** - located in one of the most iconic spaces in New York City, the **Hotel des Artistes**. The restaurant’s nine remarkable murals by Howard Chandler Christy entitled “Fantasy Scenes with Naked Beauties,” were restored to their original vibrancy and amazing beauty, and give the dining room its unique style.

## **IL GATTOPARDO** *Catering*

Il Gattopardo also 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. Distinct private spaces are available, including full buyouts, and off-site catering. Please visit our website for more additional information at [www.ilgattopardonyc.com](http://www.ilgattopardonyc.com).

***passion is our main ingredient***



IL GATTOPARDO

## ANTIPASTI *appetizers*

- Parmigiana of zucchini with smoked mozzarella, fresh tomato sauce and basil  
17
- Crispy salad with radicchio, frisée, fennel, carrots and young red wine vinaigrette  
16
- Tomato and cucumber salad with red onions and aged ricotta cheese, garnished with oregano from Cilento  
16
- Artichoke filled with breadcrumbs, capers, parsley, anchovies and pecorino, served with prosciutto Zuarina  
26
- Frisée with pancetta, extra virgin olive oil, lemon, crushed red pepper and Gorgonzola croutons  
17
- Beef and veal meatballs wrapped in savoy cabbage leaves with thyme sauce, served over mixed greens  
22
- Organic chickpeas from Umbria with oven dried cherry tomatoes, extra virgin olive oil, parsley and shallots, topped with shaved tuna bottarga  
28
- Grilled octopus with oven baked fingerling potatoes, celery hearts and Castelvetrano olives  
23
- Brodetto of mussels with Controne white beans  
22

## PRIMI *pasta & risotto*

- Artisanal ravioli filled with braised veal and buffalo ricotta in its own sauce  
30
- Gemelli pasta with Moscardini (*Mediterranean musky octopus*), black olives, capers and cherry tomatoes  
30
- Spaghetti with grey mullet bottarga, garlic, parsley, extra virgin olive oil and a hint of crushed Calabrian red pepper  
29
- Linguette with Manila clams and cherry tomatoes  
28
- Buckwheat cavatelli with wild boar, porcini and marjoram ragù (*dark pasta with earthy/nutty taste and texture*)  
30
- Paccheri pasta with “Genovese” sauce  
28
- Mezze maniche pasta with spicy nduja sausage and sweet onion ragù, scented with rosemary  
28
- Farro lasagna “di Carnevale” with mini meatballs, ricotta and smoked mozzarella  
29

*\* Gluten free pasta available*

## IL GATTOPARDO

13-15 WEST 54TH STREET T (212) 246-0412 [www.ilgattopardonyc.com](http://www.ilgattopardonyc.com)

**LUNCH MON - FRI** 12 PM to 3 PM / **LIVE JAZZ BRUNCH ITALIANO SAT + SUND** 11:30 AM to 3 PM  
**DINNER MON - SAT** 5 PM to 11:30 PM / **SUNDAY DINNER** 5 PM to 10 PM

Full catering department, delivery and private rooms are available.  
Be well, keep in touch and buon appetito! The Sorrentinos and Family



IL GATTOPARDO

**SECONDI** *main course*

The Leopard's classic Sicilian couscous with shellfish ragout, served in a skillet

41

Halibut "in brodetto" with clams and winter vegetables, scented with caper leaves

50

Codfish "in casseruola" with Gaeta olives, capers, cherry tomatoes and organic potatoes

43

Broiled thinly sliced wild bass served over a salad of radicchio and frisée

40

Grilled Hudson Valley chicken breast, on thyme and lemon juice, served with Brussels sprouts sautéed with guanciale

40

Traditional Neapolitan meatloaf with mashed potatoes and sautéed spinach

36

Veal scaloppine topped with grilled eggplant and smoked provola, served with sautéed escarole

50

Herb crusted Colorado rack of lamb served with potato croquettes and fennel gratinated with Parmigiano

Reggiano, garnished with spicy fruit mustard

54

Venison ossobuco flavored with thyme, served over celery root purée

53

Grilled dry aged rib eye steak served with rosemary French fries (serves two people)

115

"Verdure grigliate" Chefs' selection of organic seasonal grilled vegetables

30

**CONTORNI** *side dishes*

15

Brussels sprouts sautéed with guanciale  
Sautéed spinach in extra virgin olive oil and garlic  
Roasted / mashed potatoes or French fries  
Sautéed broccoli rabe  
Eggplant "funghetti"

**I DOLCI DEL GATTOPARDO**

Layers of coconut mousse and passion fruit cream, topped with fruit macedonia

16

Almond tartelette with espresso coffee scented ganache filled with panna montata

15

Chocolate mousse on hazelnut crunch biscotto

15

Delicate orange and Grand Marnier custard on pan di Spagna

16

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

15

Pastiera, the traditional Neapolitan cheese cake

15

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

*We invite you to also visit us on our other locations*

**THE LEOPARD at des Artistes**  
**1 West 67th Street t (212) 787-8767**  
**www.theleopardnyc.com**

**MOZZARELLA & VINO**  
**33 West 54th Street t (646) 692-8849**  
**www.mozzarellaevino.com**

**ITALIAN  
JAZZ  
LUNCH  
SAT + SUN  
11:30AM  
- 3PM**

**Live Jazz  
Bossa Nova  
Swing  
A la carte +  
Brunch  
Italiano**



**IL GATTOPARDO BRUNCH ITALIANO**

**LIVE JAZZ / SAT & SUN / 11:30 AM – 3 PM**

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

Ricotta pancakes served with maple syrup and fresh berries

16

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

16

Uova all'Amatriciana, spicy poached eggs in a cherry tomato  
sauce, pancetta and red onions

20

Omelet of asparagus, provola and Parmigiano Reggiano,  
served with organic greens

20

Il Gattopardo eggs Benedict with Hollandaise sauce served  
with San Daniele prosciutto and sautéed spinach

19

Chef's frittatina del giorno

18

Spaghetti alla "Carbonara", egg yolk, pecorino cheese  
guanciale and black-pepper corn

24

All-natural Colorado Wagyu beef burger topped with  
smoked buffalo mozzarella on artisan bread,  
served with rosemary French fries

24

*\* all Brunch eggs and omelets are made with local eggs*

*\*\* fresh-squeezed organic orange juice available*