



PRIVATE DINING & EVENTS





INTRODUCTION

Il Gattopardo is the quintessential Italian Restaurant. A warm, inviting space that embodies the iconic era of La Dolce Vita. A timeless and intimate space, taking inspiration from the novel and Fellini movie of the same name. Playful yet elegant, Il Gattopardo connotes a casual sophistication and a welcome relief for London's urbanity, where no experience is ever the same. Discover true Italian hospitality along with a vibrant atmosphere that is perfect for memorable entertaining, whatever the occasion.

*"everything needs to change,
so everything can stay the same"*

Giuseppe di Lampedusa





SOFIA

Sofia is a unique space by renowned interior designers, Dion et Arles, and inspired by the ultimate icon of Italian glamour, Sofia Loren. Striking a balance between heritage and modernity, a tasteful blend of dark wood, azure blue and amber pantones are offset with bold prints. The marble-topped bar takes pride of place, ideal for cocktail receptions or post-dinner drinks.

A classic sepia fresco adorns the walls creating a subtle yet impressive atmosphere that suits both lunch and dinner occasions. Located on the lower ground floor guests will feel complete privacy throughout their event.

Sofia can accommodate groups of up to 14 guests seated on one long table. Experience the same exceptional service and hospitality in an exclusive setting that is guaranteed to impress.

FEATURES

- Private dedicated bar
- Il Gattopardo printed menus and place cards
- DJ facility
- Space for drinks and dancing

CAPACITY

Seated: up to 14 guests



THE TERRAZZA

Hidden beyond the dining room lies what might be the most beautiful and secluded al fresco spot in Mayfair, our Terrazza. Entertain in the unique ambiance of this semi open space complete with a private bar and stunning interior features, ideal for luxurious lunches, impressive cocktail and canapé parties or dinners beneath the stars.

FEATURES

- Private bar
- Il Gattopardo printed menus and place cards
- Retractable roof
- Alfresco dining
- Smoking area

CAPACITY

- Seated: up to 28 guests
- Standing: up to 50 guests





GINA

Gina, a semi-private haven named in homage to Gina Lollobrigida, an Italian icon in the golden age of Hollywood cinema. Gina seamlessly extends from our Terrazza, offering an enchanting backdrop. Bathed in amber hues, adorned with tapestries, and featuring a 1960s villa fireplace, this intimate room is best suited for those seeking a discreet meeting spot, or dining space in an exclusive setting.

FEATURES

- Fireplace
- Il Gattopardo printed menus and place cards
- Informal space

CAPACITY

Seated: up to 9 guests



MENU

Executive Chef Massimo Pasquarelli's culinary philosophy is simple: quality ingredients make for outstanding dishes. With this in mind, he has created a series of menus, each designed to be shared, championing the chic simplicity of Italian food - with a little Il Gattopardo flair. From inventive antipasti, delicate crudo, fresh seafood, to show-stopping grills, and homemade pastas - this is true Italian dining. Pair with standout cocktails from the bar or select wines from our extensive list for an unforgettable experience.

MILANO

£ 8 5

ANTIPASTI

LATTUGA

Baby gem lettuce,
toasted walnuts, herb croutons,
aged pecorino

CARPACCIO MANZO

Black angus carpaccio, chiodini,
mustard & pink peppercorns,
Parmesan shavings

TONNO

Lime marinated tuna,
pickled red onions & beetroot

PIZZETTA MARGHERITA

Mozzarella di bufala,
Datterino tomato sauce, basil oil

PASTA

RAVIOLI

Ricotta & spinach ravioli, hazelnuts,
sage & brown butter

VONGOLE

Linguine, clams, bottarga sarda,
preserved lemon

CARNE

AGNELLO

Chargrilled lamb chops,
Aubergine parmigiana

POLLO CACCIATORA

Corn-fed chicken “al mattone”,
cacciatora sauce



PUREA PATATE

Parmesan mashed potatoes

SPINACI

Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

MARITONZO

Brioche buns, chocolate custard,
Chantilly cream

MERINGATA

Crispy meringue,
strawberry sorbet, lime cream

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.





ROMA

£115

ANTIPASTI

BUFALA

Mozzarella di bufala, braised leeks,
truffle & basil pangrattato,
mustard vinaigrette

VITELLO TONNATO

Veal magatello,
tuna anchovy cream,
green bean & fennel salad

SPIGOLA

Wild seabass carpaccio, Amalfi lemon,
green apple, Cerignola olive

PIZZETTA SPECK

Taleggio cream, smoked speck,
toasted pistachios

PASTA

RISOTTO

Vialone Nano mantecato,
Mazara prawns, crustacean sauce

AGNOLOTTI

Stracciatella agnolotti,
roasted tomato cream, fresh basil

PESCE & CARNE

BRANZINO

Seabass fillet, heritage carrots,
ginger, lemon pulp

MILANESE

Vercelli veal tomahawk, anchovies,
caper & lemon brown butter

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FAGIOLINI

Green beans,
garlic, peperoncino oil

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

COPPA GELATO

Espresso ganache,
vanilla & hazelnut ice cream

ZUPPA INGLESE

Traditional Florentine trifle,
vanilla rum custard, sponge cake

FRUTTA

MACEDONIA

Macereted seasonal fruits, citrus sorbet

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TORINO

£145

ANTIPASTI

POLPO

Grilled octopus, celery, rocket,
cherry tomatoes, balsamic dressing

BURRATA

Cherrywood smoked burrata,
grilled courgettes, pistachios & herbs

AFFETTATI MISTI

Artisan cold Artisan cold cuts,
‘Massimo Spigaroli’, sea salt grissini

PIZZETTA CAVIALE

Smoked salmon, sour cream,
Oscietra caviar

PASTA

ASTICE

Half lobster, agria potato gnocchi,
lobster reduction

AMATRICIANA

Paccheri, tomato sauce,
smoked guanciale

PESCE & CARNE

ORATA

Whole line-caught sea bream,
citrus & black pepper marmelade

FILETTO

Frisona beef fillet, fingerling potatoes,
confit garlic, red wine sauce

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CAPONATA

Mixed vegetables, pinenuts,
olives, capers & raisins

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

GIANDUJA

Hazelnut chocolate bar,
praline crunch

TIRAMISU

Ladyfingers, mascarpone cream,
espresso

FRUTTA

FRUTTI DI BOSCO

Seasonal mixed berries, rose & raspberry sorbet, Chantilly cream

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CANAPÉS

FREDDI

**SMOKED BURRATA
BRUSCHETTA • 3**
Heirloom tomatoes, smoked burrata,
taggiasca olives & herbs

POLPO • 4
Grilled octopus, celery, rocket,
cherry tomato, balsamic dressing

SPIGOLA • 3
Wild seabass carpaccio, Amalfi lemon,
green apple, Cerignola olive

**CULATELLO
GNOCCO FRITTO • 5**
“Culatello di zibello oro spigaroli”,
gnocco fritto, basil pesto, Italian lettuce

VITELLO TONNATO • 4
Veal magatello, tuna anchovy cream,
green bean & fennel salad

CROSTINO • 3
Cherry-wood smoked mozzarella,
grilled zucchini, caperberry relish

CRUDO TONNO • 5
Sliced tuna, pickled beetroot & red onion

CALDI

PIZZETTA POMODORO • 4
Bufalo mozzarella, datterino tomato

PIZZETTA SPECK • 4
Taleggio, speck, toasted pistachio

POLENTA • 3
Polenta, wild mushroom, anchovy,
mozzarella

PIZZETTA TARTUFO • 7
Truffle, caramelized onion

ARANCINI • 3
Ragout Bolognese, smoked scamorza

GNOCCHI PARMESAN • 5
Potato gnocchi, aged Parmesan cream,
veal jus

RISO FRITTO E GAMBERI • 5
Saffron risotto cracker, Mazara prawn

DOLCETTI

MARITIZZINI • 5
Brioche buns, chocolate custard,
Chantilly cream

ZUPPA INGLESE • 3
Traditional Florentine trifle,
vanilla rum custard, sponge cake

TIRAMISU • 3
Ladyfingers, mascarpone cream, espresso

MACEDONIA • 3
Macerated seasonal fruits,
passion fruit & lemongrass juice

MERINGATA • 3
Crispy meringue,
strawberry sorbet, lime cream

GIANDUJA • 4
Hazelnut chocolate bar, praline crunch

Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.



COCKTAILS

Our expert bar team have curated a list of Il Gattopardo signature cocktails, alongside the traditional classics, that are ideal for entertaining. Choose up to three from the menu for your event.

Aperitivo

ROMAN HOLIDAY • 16
Savoia Americano, Campari, Suze, wild berry kombucha

I TRE VOLTI • 15
Italian sparkling wine, fresh watermelon purée

Signature

L’AVVENTURA • 18
Casamigos Blanco Tequila, Muyu Chinotto, chilli honey, bergamot, vanilla

AMICI MIEI • 14
Seven Hills Gin, fig marmalade, Sambuca Cordial, amarena, lemon

Negroni

GATTOPARDO NEGRONI • 16
Seven Hills Gin, Passito di Pantelleria, Amari, Campari, Cinzano, Vermouth di Torino Rosso 1757

CHOCO NEGRONI • 16
Del Professore Mounsier Gin, Campari, chocolate vermouth, coffee

Non-Alcoholic

NOT A NEGRONI • 10
Seedlip Grove 42 Citrus, Martini Vibrante, chinotto

BR-HUMBLE • 10
Seedlip Spice 94 Aromatic, fig jam, elderflower syrup, lemonade, grenadine





CELEBRATION CAKES

Whether it's a birthday, anniversary, graduation or simply 'because', complete your special occasion with a memorable Il Gattopardo celebration cake. Our pastry chefs have designed three options inspired by Italian favourites with a unique twist, guaranteed to put a smile on everyone's face.

Citrus Meringata

Small (4-6 portions): £38
Large (10-12 portions): £75

With a striking and unique design this delicious meringue based cake is a guaranteed showstopper. It features zesty lemon and orange cream, fresh orange slices, finished with stunning piped citrus meringue.



Gattopardo Chocolate Cake

Small (4-6 portions): £38
Large (10-12 portions): £75

Our decadent and unique take on a classic chocolate cake, layered with Gianduia crèmeux, hazelnut praline and dark chocolate mousse encased in a rich glaze. A biscuit crumb creates a variety of exciting textures and handmade chocolate decorations add the finishing touch.



Morbida Berries

Small (4-6 portions): £38
Large (10-12 portions): £75

A wonderfully light lemon sponge cake layered with a vanilla cream and topped with fresh seasonal berries.

A traditional favourite in Italy and a timeless crowd pleaser.





Exclusive hire of the entire restaurant and terrazza is available upon request.

If you would like more information, please contact us to discuss your requirements.

Contact Details

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events@gattopardo.co.uk

Opening Times

Monday - Saturday: 12:00pm - 1:00am
Sunday: 12:00pm - 10:30pm