

Il Gattopardo



PRANZO DELLA DOMENICA

Sunday specials designed to be shared family-style

BURRATA • 32 (300gr)

Marinated heirloom tomatoes, basil, balsamic dressing

CANNELLONI • 32

Gratinated spinach & ricotta cannelloni, roasted tomato sauce

AGNELLO IN CROSTA • 88

Pistachio crusted rack of lamb, violin courgette

BOMBOLONI • 4 (per piece)

Brioche buns, pistachio, chocolate & vanilla

PROSCIUTTO E MELONE • 29

Sicilian cantalupo melon, Parma ham DOP Massimo Spigaroli

GRIGLIATA DI PESCE • 68

Grilled prawns, sea bass, octopus, baby squid, lemon & paprika aioli

GALLETTO ARROSTO • 66

Whole roasted corn-fed chicken, rosemary ratte potatoes

TIRAMISU FAMIGLIA • 38

Ladyfingers, mascarpone cream, espresso

GELATO MANTECATO • 28

Freshly made fior di latte ice cream, chocolate sauce & toppings

INSALATE

LATTUGA • 14

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

POLPO • 25

Grilled octopus, ratte potatoes, olives, capers, lemon parsley dressing

CARCIOFI • 16

Braised artichokes, shaved celery, lemon dressing

CAVOLO RICCIO • 14

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries

CRUDO

TONNO • 22

Lime marinated tuna, pickled red onions & beetroot

SPIGOLA • 22

Seabass carpaccio, tarocco orange, fennel, Cerignola olives

CARPACCIO MANZO • 20

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

ANTIPASTI

CRUDITE • 12

Seasonal vegetable crudités, fresh herb mayonnaise

FRITTURA • 24

Deep fried squid, pink prawns, zucchini, lemon aioli

ARANCINI • 12

Beef bolognese & smoked scamorza, roasted tomato sauce

VITELLO TONNATO • 21

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

PIZZETTE

MARGHERITA • 12

Mozzarella di bufala, tomato sauce, basil oil

MARINARA • 14

Datterino tomato sauce, anchovies, fresh oregano

TARTUFO • 26

Truffled mascarpone, caramelised onion, truffle shavings

PICCANTE • 16

Spiced nduja sausage, grilled red peppers, stracciatella

CONTORNI

POLENTA • 9

Grilled corn polenta, roasted bell peppers

FAGIOLINI • 12

Green beans, garlic, peperoncino oil

PUREA PATATE • 10

Parmesan mashed potatoes

CAPONATA • 12

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE • 15

Truffle fries, chives, paprika, truffle mayonnaise

SPINACI • 12

Sautéed baby spinach, preserved lemon zest

FORMAGGI

TAGLIERE • 14

Artisanal Italian cheese selection

PARMIGIANO RISERVA • 16

36 month DOP Parmesan, acacia honey, aged balsamic

TOMINO TARTUFO • 22

Grilled Tomino, shaved truffle, acacia honey, crispy carasau bread

PASTA

AGNOLOTTI • 18

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

SORRENTINA • 20

Homemade potato gnocchi, buffalo mozzarella, San Marzano tomato, fresh basil

ASTICE • 48

Half native lobster, linguine, lobster reduction

PESCE

BRANZINO • 48 (150gr)

Wild sea bass fillet, sautéed asparagus, Amalfi lemon pulp

ORATA • 86 (1kg)

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

SOGLIOLA • 68 (700gr)

Sautéed Dover sole, lemon brown butter, chopped capers

SCOGLIO • 28

Mezzi paccheri, Neapolitan seafood stew, Amalfi lemon

TORTELLI • 22

Ham & mascarpone tortelli, fresh peas, beef jus

PESTO • 22

Casarecce, Genovese pesto, green beans, confit potatoes

CARNE

MILANESE • 52 (300gr)

Vercelli veal tomahawk, anchovies, caper & lemon brown butter

BISTECCA FIORENTINA • 145 (1.2kg)

40 day dry aged Vacca Rossa Padana beef T-bone

FILETTO • 48 (250gr)

Frisona beef fillet, confit cherry tomatoes, carrots & herb pesto

PASTICCERIA

BOMBA ALASKA • 14

Vanilla & strawberry ice cream, toasted Italian meringue

BONET CALDO • 14

Warm chocolate cake, Amaretto di Saronno, custard sauce

TIRAMISU • 15

Ladyfingers, mascarpone cream, espresso

MERINGATA • 14

Crispy meringue, clementine sorbet, lime cream

FRUTTA • 12

Marinated seasonal fresh, fruits salad, citrus sorbet

GIANDUJA • 14

Hazelnut chocolate bar, praline crunch

CREMACOTTA • 15

Vanilla cremacotta, pistachio ice cream

FRAGOLE • 14

Strawberries, basil lemon sorbet, Chantilly cream

ICE CREAM • 3 (per scoop)

Vanilla · Pistachio · Chocolate
Tiramisu · Rocher · Negroni

*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.*