



Il
Gattopardo

PRIVATE DINING & EVENTS
FESTIVE BROCHURE



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





THE RESTAURANT

The main dining room reflects the intimacy of a private home, leading guests from the heart of the restaurant to an inner salon. The colour palette is warm with a signature leopard print motif quietly omni-present, appearing on carpets, cushions, and artworks. This space is available for semi exclusive hire, accommodating up to 36 guests for seated lunches and dinners.

FEATURES

Il Gattopardo printed menus and placecards
Disabled access

CAPACITY

Seated: up to 36 guests



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 on request (charges apply)
- Docking station for your own music
- Space for drinks and dancing

CAPACITY

Seated: up to 14 guests



THE TERRAZZA

SEATED OCCASIONS

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 or dinners beneath the stars.

FEATURES

- Private bar
- Il Gattopardo printed menus and place cards
- Add your own music
- Retractable roof
- Disabled access

CAPACITY

Seated: up to 28 guests





THE TERRAZZA

STANDING RECEPTIONS

The Terrazza offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 60 guests, a dedicated bar, and a retractable roof, guests can enjoy a relaxing atmosphere while enjoying cocktails and canapés alfresco.

FEATURES

- Private bar
- Il Gattopardo printed menus and place cards
- Retractable roof
- Alfresco dining
- Disabled access

CAPACITY

Standing: up to 60 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.



FIRENZE

£80

- Lunch Only -

ANTIPASTI

CAVOLO RICCIO

Tuscan kale, ricotta, pomegranate,
pine nuts, caperberries

VITELLO TONNATO

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

TONNO

Lime-marinated tuna, pickle cucumber,
lilliput capers, red chili

PIZZETTA MARGHERITA

Mozzarella, tomato sauce,
basil oil

PASTA & CARNE

RISOTTO

Vialone nano Milanese,
Navelli saffron, veal jus

POLLO CACCIATORA

Corn-fed chicken "al mattone",
cacciatore sauce

POLENTA

Grilled corn polenta,
wild mushrooms trifolati

SPINACI

Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

PANETTONE ARTIGIANALE

Zabaglione cream,
chocolate sauce

CREMACOTTA

Vanilla cremacotta,
pistachio ice cream

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.

MILANO

£105

ANTIPASTI

LATTUGA

Baby gem lettuce, herb croutons,
aged pecorino

CARPACCIO DI MANZO

Black Angus carpaccio, porcini, mustard
& pink peppercorns, Parmesan
shavings

TONNO

Lime-marinated tuna, pickle
cucumber, lilliput capers, red chili

PIZZETTA PROSCIUTTO

Parma ham DOP, burrata,
basil

PASTA

AGNOLOTTI

Chargrilled lamb chops, eggplant
involtini ricotta & herbs, basil oil

RAVIOLI

Roasted pumpkin ravioli, Parmesan cream,
toasted pumpkin seeds

PESCE & CARNE

AGNELLO

Chargrilled lamb chops, zucchini,
fava bean & morel ragout

MERLUZZO

Roasted cod, wild mushrooms, chestnuts,
butternut squash, thyme & sage brown butter

PUREA PATATE

Parmesan mashed potatoes

SPINACI

Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

CROSTATA RICOTTA E PERA

Hazelnut shortcrust, pear &
ricotta mousse

FRUTTA

Marinated seasonal fresh,
fruits salad, citrus sorbet

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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ROMA

£130

ANTIPASTI

BUFALA

Mozzarella di bufala,
marinated heirloom tomatoes, basil,
balsamic dressing

VITELLO TONNATO

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

SPIGOLA

Sea bass carpaccio, green tomato,
pink peppercorns, spring onions dressing

PIZZETTA TARTUFO

Truffled mascarpone, caramelized onions,
truffle shavings

PASTA

RISOTTO

Vialone nano Milanese, Navelli saffron,
veal jus

SCOGLIO

Mezzi paccheri, Napolitan seafood stew,
Amalfi lemon

PESCE & CARNE

BRANZINO

Wild sea bass fillet, heirloom tomato confit,
Tropea red onion, balsamic reduction

MILANESE

Vercelli veal tomahawk, anchovies,
caper & lemon brown butter

BROCCOLETTI

Tender stem broccoli, garlic,
peperoncino oil

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

GIANDUJA

Hazelnut chocolate bar,
praline crunch

CREMACOTTA

Vanilla cremacotta,
pistachio ice cream

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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TORINO

£155

ANTIPASTI

POLPO

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

BURRATA

Cherrywood smoked burrata, grilled courgettes, pistachio & herbs

CULATELLO

24 month aged Culatello di Zibello, Oro Spigaroli, gnocco fritto

PIZZETTA TARTUFO

Truffled mascarpone, shaved white truffle, caramelized onion

PASTA

ASTICE

Half lobster, linguine, lobster reduction

RISOTTO

Vialone Nano mantecato, mushroom, truffle shavings

PESCE & CARNE

ORATA

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

FILETTO

Frisona beef fillet, chestnut purée, roasted beetroot, red wine reduction

CAPONATA

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE

Truffle fries, chives, paprika, truffle mayonnaise

PASTICCERIA

FRUTTA

Marinated seasonal fresh, fruits salad, citrus sorbet

TIRAMISU

Ladyfingers, mascarpone cream, espresso

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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ALBA

£225

ANTIPASTI

GAMBERI

Sicilian Mazara prawns,
citrus zest, Oscietra caviar

BURRATA

Cherrywood smoked burrata,
grilled courgettes, pistachio & herbs

CULATELLO

24 month aged Culatello di Zibello,
Oro Spigaroli, gnocco fritto

PIZZETTA TARTUFO

Truffled mascarpone, shaved white truffle,
caramelized onion

PASTA

ASTICE

Half lobster, linguine,
lobster reduction

TAGLIOLINI TARTUFO

Homemade Tagliolini, truffle butter,
shaved white truffle

PESCE & CARNE

ORATA

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

FIorentina TARTUFATA

40 day dry aged Vacca Rossa Padana beef
T-bone, shaved truffle

CAPONATA

Mixed vegetables, pinenuts,
olives, capers & raisins

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

FRUTTA

Marinated seasonal fresh, fruits salad,
citrus sorbet

GELATO TARTUFO

Chocolate ice cream,
shaved white truffle, Barolo Chinato

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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CANAPÉS

FREDDI

SMOKED BURRATA BRUSCHETTA • 4

Heirloom tomatoes, smoked burrata,
taggiasca olives & herbs

POLPO • 5

Grilled octopus, ratte potatoes,
lemon parsley dressing

SPIGOLA • 4

Sea bass carpaccio, green tomato,
pink peppercorns, spring onions dressing

TONNO • 6

Lime-marinated tuna, pickle cucumber, lilliput capers, red chili

CULATELLO GNOCCO FRITTO • 6

“Culatello di zibello oro spigaroli”,
gnocco fritto

VITELLO TONNATO • 5

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

CROSTINO • 4

Cherry-wood smoked mozzarella,
grilled zucchini, caperberry relish

CALDI

PIZZETTA MARGHERITA • 5

Bufalo mozzarella, datterino tomato

PIZZETTA TARTUFO • 8

Truffle, caramelised onion

PIZZETTA PICCANTE • 5

Spiced nduja sausage,
grilled red peppers, stracciatella

ARANCINI • 4

Ragout Bolognese, smoked scamorza

POLENTA • 4

Polenta, wild mushroom,
anchovy, mozzarella

GNOCCHI PARMESAN • 6

Potato gnocchi,
aged Parmesan cream,
veal jus

RISO FRITTO E GAMBERI • 6

Saffron risotto cracker, Mazara prawn

DOLCETTI

MARITIZZINI • 5

Brioche buns, chocolate custard,
Chantilly cream

FRAGOLE • 3

Strawberries, basil lemon sorbet,
Chantilly cream

CREMACOTTA • 3

Vanilla cremacotta, pistachio ice cream

MERINGATA • 3

Crispy meringue,
clementine sorbet, lime cream

TIRAMISU • 3

Ladyfingers, mascarpone cream,
espresso

GIANDUJA • 4

Hazelnut chocolate bar, praline crunch

Prices are VAT inclusive and a discretionary 16% 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. Choose up to three from the menu for your event.

Aperitivo

ROMAN HOLIDAY • 16

Savoia Americano, Campari, Suze, wild berry kombucha

I TRE VOLTI • 16

Italian sparkling wine, fresh watermelon purée

Signature

L'AVVENTURA • 20

Casamigos Blanco Tequila, Muyu Chinotto, chilli honey, bergamot, vanilla

AMICI MIEI • 15

Seven Hills Gin, fig marmalade, Sambuca Cordial, amarena, lemon

Negroni

GATTOPARDO NEGRONI • 18

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

Festive

NON E' MAI TROPPO TARDI • 35

Don Julio 1942, Chinotto, pomegranate, spiced mandarin, bergamot

VACANZE D'INVERNO • 30

Johnnie Walker Blue Label, date & maple syrup, citrus, cherry reduction

Non-Alcoholic

NOT A NEGRONI • 11

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): £42
Large (10-12 portions): £85

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): £42
Large (10-12 portions): £85

Our decadent and unique take on a classic chocolate cake, layered with Giandua 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): £42
Large (10-12 portions): £85

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.



FESTIVE GIFTS

Baci Di Dama

£11 per box

Our traditional Italian hazelnut biscuits, ready to take home.
The perfect end to your lunch or dinner. (five pieces)

Panettone

Small: £42 | Large: £86

A traditional Italian Christmas cake with a light, airy texture
and filled with candied fruits, perfect for gifting and treating
someone special.

IL GATTOPARDO LONDON
PRIVATE DINING & EVENTS



NEW YEAR'S EVE 2024



Ring in the New Year at Il Gattopardo, where Italian charm meets the magic of La Dolce Vita. Embrace the playful elegance and casual sophistication that define Il Gattopardo as we transform our timeless restaurant into a vibrant atmosphere filled with true Italian hospitality.

EARLY EVENING MENU - £115 PER PERSON

- 6pm to 7:30pm | Dining experience
- A bespoke set-sharing style menu feature Il Gattopardo signature dishes

NEW YEAR'S EVE MENU - £225 PER PERSON

- 8pm to 10pm
- A show-stopping NYE sharing style menu highlighting Il Gattopardo signatures and dishes just for the occasion
- DJ performances from 8pm
- Opportunity to dance the night away under the stars in our Terrazza

PRIVATE DINING

For guests seeking a more intimate experience, coming together with friends or family please contact our events team at events@gattopardo.co.uk for more details.



Il Gattopardo

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

+44 203 839 5000
27 Albemarle St, London W1S 4HZ
events@gattopardo.co.uk

Opening Times

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