



Il
GattoPaïdo

NEW YEAR'S EVE
2024

27 Albemarle St, London W1S 4HZ



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

Join us from 5pm until 7pm for a bespoke dinner, Prepare for the festivities ahead with a 2-hour dining experience.

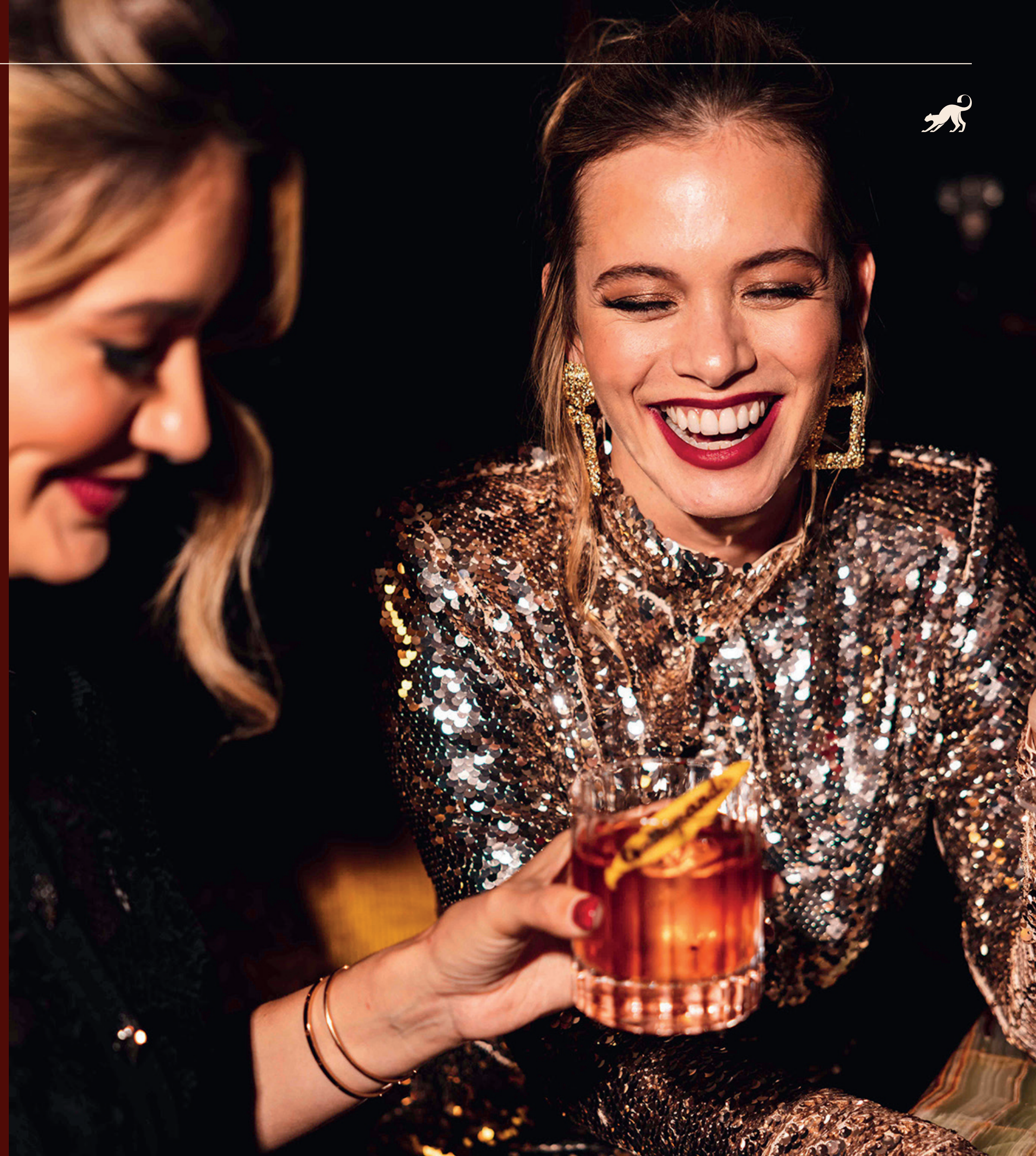
New Year's Eve Menu £225 PER PERSON

Join us from 8pm onwards and celebrate in true La Dolce Vita style all night long, ideal for marking the start of the New Year. Indulge in an exclusive menu steeped in tradition, all set to the sounds of a live band that will carry you into the countdown to midnight.

As the clock strikes twelve, join us on the Terrazza where you have the opportunity to dance the night away under the stars with a live DJ.

PRIVATE DINING

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





Early Evening Menu

£115

ANTIPASTI

GAMBERI

Mazara del Vallo prawns,
Oscietra caviar, citrus zest,
Taggiasca extra virgin olive oil

BATTUTA DI MANZO

Black Angus tartare,
fresh porcini mushrooms, shaved truffles,
24-month aged Parmesan

PASTA

SCOGLIO

Mezzi paccheri, Napolitan seafood stew,
Amalfi lemon

COTECHINO

Cotechino-filled ravioli,
velvety lentil cream

PESCE & CARNE

ROMBO

150g wild turbot fillet, roasted pumpkin,
smoked mussels, sautéed baby spinach,
preserved lemon zest

FILETTO

250g Frisona beef fillet,
fingerling potatoes with chives & paprika,
red wine reduction

PASTICCERIA

CIOCCOLATO

Hazelnut chocolate bar,
praline crunch

PICCOLA PASTICCERIA

Assortment of miniature desserts
and sweet bites

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.

New Year's Eve Menu

£225

ANTIPASTI

GAMBERI

Mazara del Vallo prawns,
Oscietra caviar, citrus zest,
Taggiasca extra virgin olive oil

BATTUTA DI MANZO

Black Angus tartare,
fresh porcini mushrooms, shaved truffles,
24-month aged Parmesan

PIZZETTA AL CAVIALE

Smoked salmon, crème fraîche, 8g Oscietra caviar

PASTA

ASTICE

Linguine with half native lobster,
rich lobster reduction

COTECHINO

Cotechino-filled ravioli,
velvety lentil cream

PESCE & CARNE

ROMBO

150g wild turbot fillet, roasted pumpkin,
smoked mussels, sautéed baby spinach,
preserved lemon zest

FILETTO

250g Frisona beef fillet,
fingerling potatoes with chives & paprika,
red wine reduction

INTERMEZZO

SGROPPINO

Refreshing lemon sorbet, Italian sparkling wine, Italicus

PASTICCERIA

CIOCCOLATO

Hazelnut chocolate bar,
praline crunch

PICCOLA PASTICCERIA

Assortment of miniature desserts
and sweet bites

PANETTONE ARTIGIANALE

Artisanal panettone, zabaglione cream,
chocolate sauce

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Il Gattopardo



Contact Details

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

Opening Times

5:00pm - 3:00am