

Il Gattopardo

PRIVATE DINING & EVENTS



INTRODUCTION

Located in the heart of DIFC, Il Gattopardo embodies the essence of Italian glamour, blending the iconic allure of La Dolce Vita with Dubai's bold, cosmopolitan spirit.

Inspired by the famed namesake novel and Fellini's classic film La Dolce Vita, it offers a timeless, sophisticated space where each visit celebrates Italy's vibrant soul. Immerse yourself in true Italian hospitality, perfect for unforgettable occasions.

*"If we want things to stay as they are,
things will have to change."*

Giuseppe di Lampedusa



IL GATTOPARDO DUBAI

“We must all think about tomorrow, but without forgetting to live today.”

Federico Fellini, La Dolce Vita, 1960

Perched on the 51st floor of ICD Brookfield Place in DIFC, Il Gattopardo welcomes guests into a timeless restaurant with bold character, inspired by Italian sophistication with a lightness of touch for frivolity and gaiety. Here, guests savour authentic Italian cuisine while enjoying an experience beyond expectations.

FULL CAPACITY

Seated: up to 194 guests



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THE RESTAURANT

The main dining room at Il Gattopardo evokes warmth and elegance, with sunken seating offering uninterrupted city views. A Crudo Bar serves as a focal point, showcasing the chefs in action, while cubist-inspired windows and alabaster chandeliers enhance the atmosphere.

Rich copper tones, amber woodwork and sepia graphic tables complete the refined yet inviting space, ideal for intimate dining or semiexclusive events.

FEATURES

Crudo Bar
Typical Italian modern mural

CAPACITY

Seated: up to 90 guests



SOFIA

Our Private Dining Room, Sofia, is a refined space inspired by the timeless elegance of Sophia Loren. With rich red-toned wood, a custom dining table and a sleek bar inspired by classic Italian cars, Sofia blends heritage with modern design. Tucked away for complete privacy, it accommodates up to 14 guests for an intimate, exclusive dining experience with exceptional service.

FEATURES

Private dedicated bar
Dedicated service

CAPACITY

Seated: up to 18 guests



LOUNGE DINING

SEATED OCCASIONS

The Lounge Dining offers a relaxed setting with a high-energy buzz. Azure and electric blues, amber accents and cathedral glass details, woven with touches of chrome and complemented by a variety of foliage, bring the space to life. It's the perfect destination to eat, drink and relax during leisurely lunches and starlit nights.

CAPACITY

Seated: up to 25 guests



LOUNGE & BAR

A SPACE TO RELAX AND
BE SEEN RELAXING IN...

The Lounge is designed to captivate, with an impressive tapestry curtain backdrop framing a striking sculptural DJ booth inspired by Michelangelo's masterpieces. The atmosphere is cool and sophisticated, with rich leather panels, metallic accents and playful hints of leopard print, creating a space where moments of 'Bacchanalia scandal' may unfold.

FEATURES

Main bar
Live DJ entertainment
Smoking area

CAPACITY

Standing: up to 60 guests

GINA

A SPACE TO INDULGE AND UNWIND,
WHERE EVERY MOMENT FEELS SPECIAL...

Accommodating up to 15 guests, Gina offers a semi-private haven, paying homage to Italian film icon Gina Lollobrigida, a symbol of glamour from the golden age of Hollywood. Luxurious Venetian-inspired fabric curtains add a touch of elegance while serving a practical role by providing privacy to a semi-secluded lounge area of Gina.

FEATURES

Dedicated service
Smoking area

CAPACITY

Lounge seating: up to 15 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

AED 480

ANTIPASTI

CARPACCIO MANZO

Black angus carpaccio, parmesan, mustard & pink peppercorns, truffle shavings

LATTUGA

Baby gem lettuce, herb croutons, Red onions pickles, aged pecorino

TONNO

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

PIZZETTA MARINARA

Datterino tomato sauce, anchovies, fresh oregano

PASTA

SORRENTINA

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

PESTO

Casarecce, Genovese pesto, green beans, confit potatoes

PESCE & CARNE

AGNELLO

Pistachio crusted rack of lamb, crispy courgette, winter savoury jus

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

MERINGATA

Crispy meringue, clementine sorbet, lime cream

FRUTTA

Marinated seasonal fresh fruits, citrus sorbet

MARITONZO

Brioche buns, chocolate custard, Chantilly

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance





ROMA

AED 580

ANTIPASTI

BUFALA

Mozzarella di bufala,
marinated tomatoes,
basil, balsamic dressing

VITELLO TONNATO

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

SPIGOLA

Seabass carpaccio, tarocco orange,
fennel, Cerignola olives

PIZZETTA PICCANTE

Calabrian spicy veal 'nduja,
grilled red pepper, stracciatella

PASTA

RAVIOLI

Roasted pumpkin ravioli,
parmesan cream, toasted pumpkin seeds

SCOGLIO

Mezzi paccheri, Neapolitan seafood stew,
Amalfi lemon

PESCE & CARNE

BRANZINO

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

MILANESE

Veal tomahawk, anchovies,
caper & lemon brown butter

FAGIOLINI

Green beans, garlic,
peperoncino oil

FRITTE

Truffle fries, chives, paprika,
truffle mayonnaise

PASTICCERIA

GIANDUJA

Hazelnut chocolate bar,
praline crunch

CREMACOTTA

Vanilla cremacotta,
pistachio ice cream

TIRAMISU

Ladyfingers, mascarpone cream, espresso

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TORINO

AED 880

ANTIPASTI

POLPO

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

BURRATA

Cherrywood smoked burrata, grilled courgettes, pistachio & herbs

GAMBERI

Sicilian Mazara prawns, citrus zest, Oscietra caviar

PIZZETTA TARTUFO

Truffled mascarpone, shaved truffle, caramelized onion

PASTA

ASTICE

Half native lobster, linguine, lobster reduction

RISOTTO

Vialone Nano mantecato, Navelli saffron, veal jus

PESCE & CARNE

ORATA

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

FIorentina TARTUFATA

40-day dry aged beef T-bone, shaved truffle

CAPONATA

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE

Truffle fries, chives, paprika, truffle mayonnaise

PASTICCERIA

FRAGOLE

Strawberries, basil lemon sorbet, Chantilly

TIRAMISU

Ladyfingers, mascarpone cream, espresso

GIANDUJA

Hazelnut chocolate bar, praline crunch

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CANAPÉS

FREDDI

**BURRATA
BRUSCHETTA • 16**
Cherrywood smoked burrata,
grilled courgettes, pistachios & herbs

POLPO • 22
Grilled octopus, ratte potatoes,
lemon parsley dressing

CRUDO • 20
Seabass carpaccio, tarocco orange,
fennel, Cerignola olives

CRUDO TONNO • 20
Lime-marinated tuna, pickle cucumber,
lilliput capers, red chili

**BRESAOLA GNOCCO
FRITTO • 20**
“Beef Bresaola”,
gnocco fritto, basil pesto, arugula

VITELLO TONNATO • 18
Veal magatello, tuna anchovy cream,
green bean & fennel salad

CROSTINO BUFALA • 16
Mozzarella di bufala, marinated heirloom
tomatoes, basil, balsamic dressing

CALDI

PIZZETTA MARGHERITA • 16
Bufalo mozzarella, datterino tomato, basil oil

PIZZETTA PICCANTE • 18
Calabrian spicy whitebait,
grilled red pepper, stracciatella

PIZZETTA TARTUFO • 22
Truffled mascarpone, caramelized onions,
truffle shavings

ARANCINI • 10
Ragout Bolognese, smoked scamorza

GNOCCHI PARMIGIANO • 22
Potato gnocchi, aged Parmesan cream, veal jus

RISO FRITTO E GAMBERI • 28
Saffron risotto cracker, Mazara prawn
Amalfi lemon

POLENTA • 12
Polenta, wild mushroom, anchovy,
mozzarella

DOLCETTI

PIZZA CIOCCOLATO • 16
Warm chocolate pizza, hazelnut spread,
toasted almonds

GIANDUJA • 16
Hazelnut chocolate bar, praline crunch

MERINGATA • 16
Crispy meringue, clementine sorbet,
lime cream

MARITIZZINI • 16
Brioche buns, chocolate custard, Chantilly cream

TIRAMISU • 15
Ladyfingers, mascarpone cream,
espresso

CREMA COTTA • 16
Vanilla crema cotta, pistachio ice-cream

FRUTTA • 14
Marinated seasonal fresh fruits,
citrus sorbet

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Exclusive hire of the entire restaurant is available upon request. For further details, please contact us to discuss your requirements.

Contact Details

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51st floor, ICD Brookfield Place, DIFC

[gattopardo.restaurant](https://www.gattopardo.ae)
[@gattopardodubai](https://www.instagram.com/gattopardodubai)

Opening Times

Restaurant
Lunch: 12pm - 3pm | Dinner: 7pm - 12am

Lounge & Bar
Monday - Sunday | 12pm - 1:30am