

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





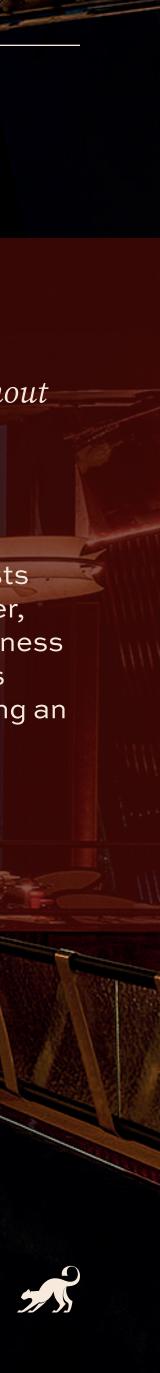
IL GATTOPARDO DUBAI

"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, II 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





120

THE RESTAURANT

The main dining room at II 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

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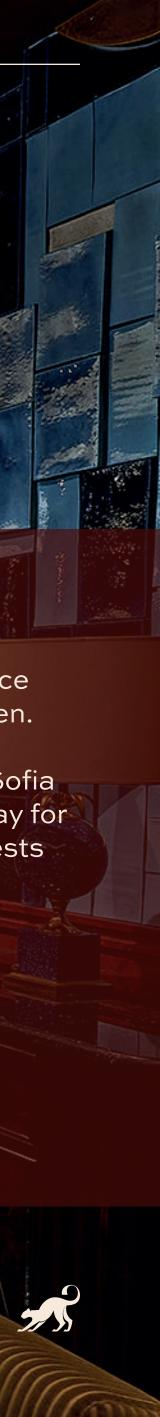
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Our Private Dining Room, Sofia, is a refined space inspired by the timeless elegance of Sophia Loren. With rich red-toned wood, a custom dining table and a sleek bar inspired by classic Italian cars, Sofia blends heritage with modern design. Tucked 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

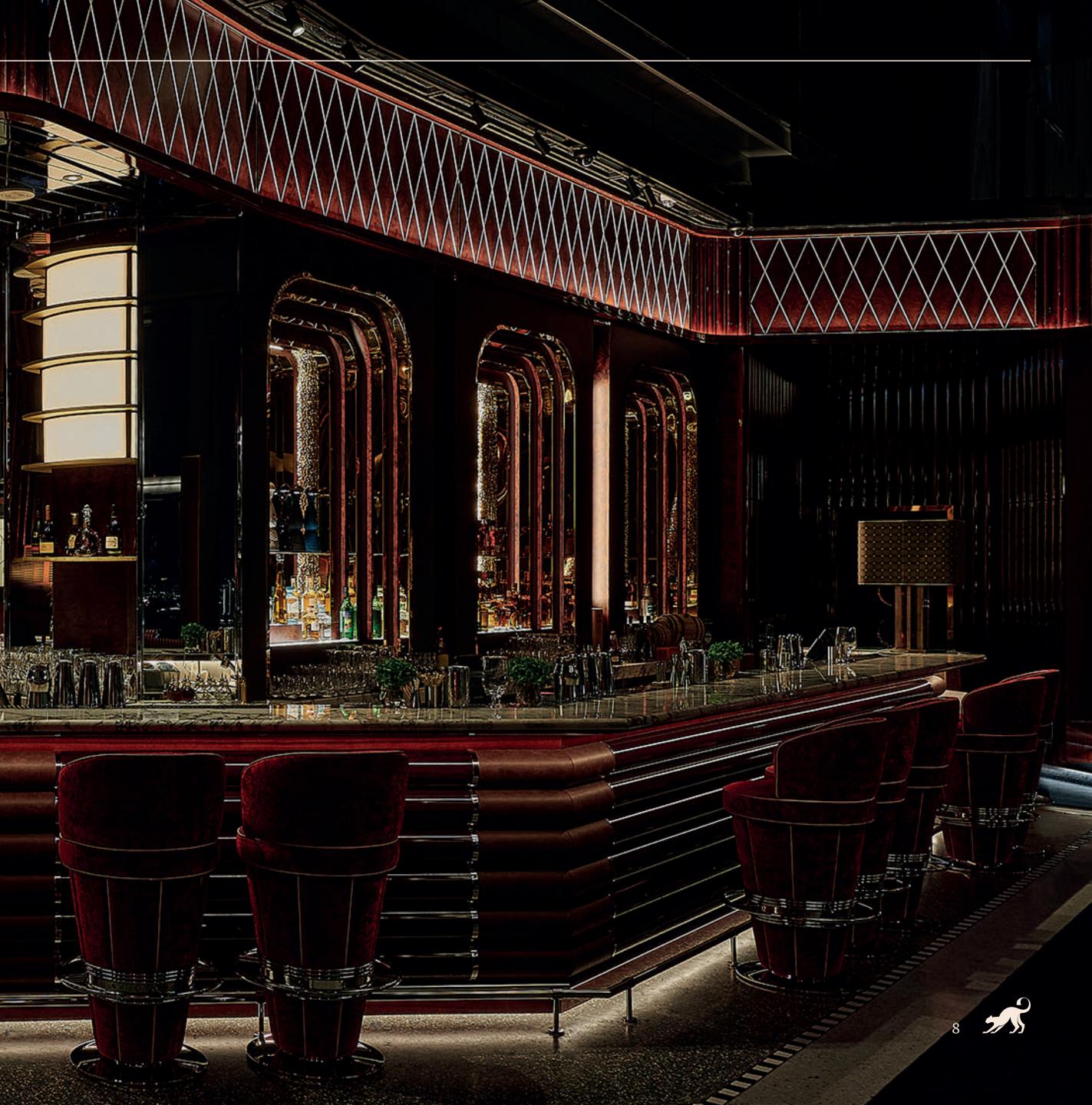
A SPACE TO RELAX AND BE SEEN RELAXING IN...

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 Venetianinspired 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

ALL DE

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 II 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

TONNO

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

LATTUGA

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

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

PUREA PATATE

Parmesan mashed potatoes

MERLUZZO

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

SPINACI

Sautéed baby spinach, preserved lemon zest

PASTICCERIA

MERINGATA

Crispy meringue, clementine sorbet, lime cream FRUTTA

Marinated seasonal fresh fruits, citrus sorbet

MARITOZZO

Brioche buns, chocolate custard, Chantilly





ROMA AED 580

ANTIPASTI

BUFALA

Mozzarella di bufala, marinated tomatoes, basil, balsamic dressing

SPIGOLA

Seabass carpaccio, tarocco orange, fennel, Cerignola olives

VITELLO TONNATO

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

PIZZETTA PICCANTE

Calabrian spicy veal 'nduja, grilled red pepper, stracciatella

PASTA

RAVIOLI

Roasted pumpkin ravioli, parmesan cream, toasted pumpkin seeds

SCOGLIO

Mezzi paccheri, Napolitan seafood stew, Amalfi lemon

PESCE & CARNE

BRANZINO

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

FAGIOLINI

Green beans, garlic, peperoncino oil

MILANESE

Veal tomahawk, anchovies, caper & lemon brown butter

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



TORINO AED 880

ANTIPASTI

POLPO

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

GAMBERI

Sicilian Mazara prawns, citrus zest, Oscietra caviar

BURRATA

Cherrywood smoked burrata, grilled courgettes, pistachio & herbs

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

CAPONATA Mixed vegetables, pinenuts, olives, capers & raisins

FIORENTINA TARTUFATA

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

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





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

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

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

CALDI

PIZZETTA MARGHERITA • 16 Bufalo mozzarella, datterino tomato, basil oil Potato gnocchi, aged Parmesan cream, veal jus

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

RISO FRITTO E GAMBERI • 28

GNOCCHI PARMIGIANO • 22

Saffron risotto cracker, Mazara prawn Amalfi lemon

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

POLENTA • 12 Polenta, wild mushroom, anchovy, mozzarella

ARANCINI • 10 Ragout Bolognese, smoked scamorza

DOLCETTI

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

TIRAMISU • 15 Ladyfingers, mascarpone cream, espresso

GIANDUJA • 16 Hazelnut chocolate bar, praline crunch

MERINGATA • 16 Crispy meringue, clementine sorbet, lime cream

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

FRUTTA • 14 Marinated seasonal fresh fruits, citrus sorbet

MARITOZZINI • 16 Brioche buns, chocolate custard, Chantilly cream





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

Contact Details

+971 4 498 1727 Events@gattopardo.ae

51st floor, ICD Brookfield Place, DIFC

gattopardo.restaurant @gattopardodubai

Opening Times

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

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

