

### 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





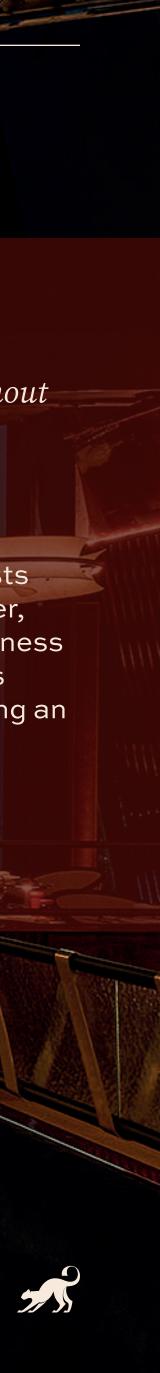
# IL GATTOPARDO DUBAI

*"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

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

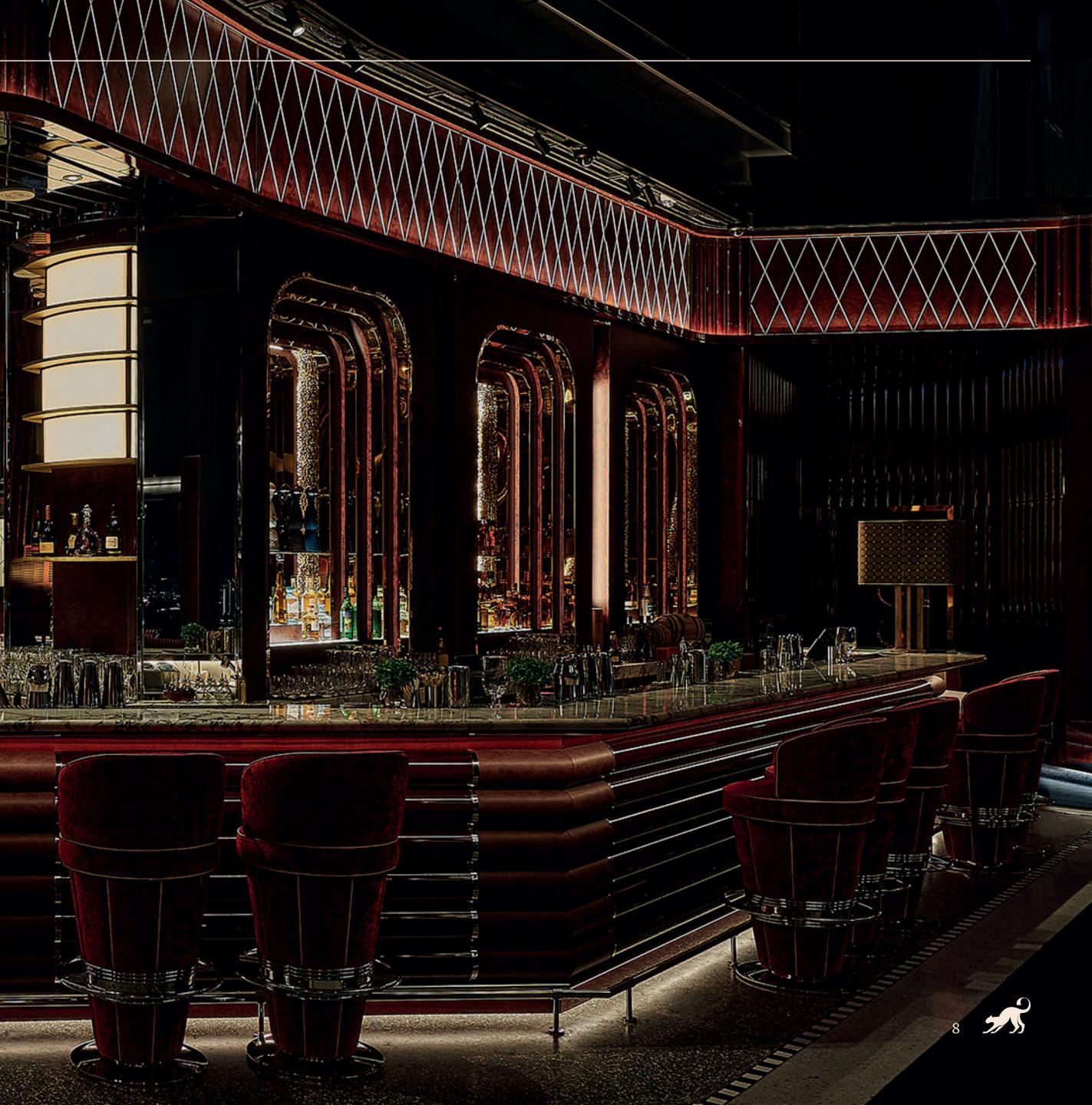
### A SPACE TO RELAX AND BE SEEN RELAXING IN...

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





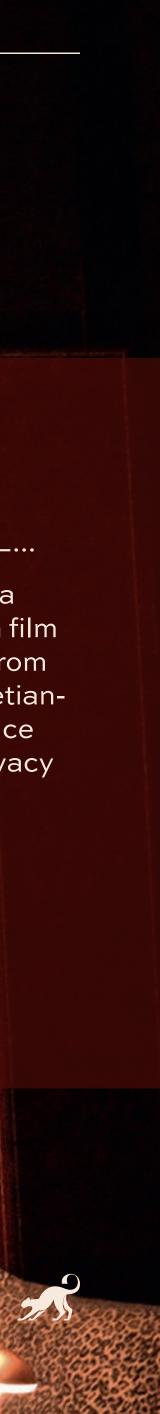
## GINA

### 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

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

#### VITELLO TONNATO

**Veal** magatello, tuna anchovy cream, green beans & fennel salad

### SPIGOLA

Marinated **sea bass**, green tomato, pink peppercorns, spring onion

### LATTUGA

Baby gem **lettuce**, walnuts, croutons, pickled red onions, aged pecorino

#### PIZZETTA MARGHERITA

Mozzarella fior di latte, Datterino tomato sauce, basil oil

### PASTA

#### PESTO

Farfalle, **basil** pesto, pine nuts, green beans, confit potatoes

Slow-cooked **beef** cheek, beef jus, Parmesan cream

MALTAGLIATI

### **PESCE & CARNE**

### AGNELLO

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

### PUREA PATATE

Parmesan mashed **potatoes** 

### TRIGLIA

**Red mullet**, romanesco artichokes, Taggiasca olives, marinara sauce

### CAPONATA

Mixed **vegetables**, pinenuts, olives, capers & raisins

### PASTICCERIA

#### MERINGATA

Crispy **meringue**, strawberry sorbet, lime cream FRUTTA

Marinated seasonal **fresh fruits**, citrus sorbet

### TIRAMISU

Ladyfingers, mascarpone cream, espresso







### ANTIPASTI

### BUFALA

Mozzarella di bufala, marinated tomatoes, basil, balsamic dressing

#### SPIGOLA

Marinated **sea bass**, green tomato, pink peppercorns, spring onion

### CARPACCIO MANZO

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

#### PIZZETTA PICCANTE

Calabrian spicy veal 'nduja, grilled red pepper, stracciatella

### PASTA

#### RAVIOLI

Duck ham & fresh mascarpone ravioli, green peas, gremolata jus

#### GUAZZETTO

Fregola, Napolitan seafood stew, Navelli saffran

### **PESCE & CARNE**

#### BRANZINO

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

#### BROCCOLI

Broccolini, garlic, peperonicino oil

#### MILANESE

Veal tomahawk, anchovy cream, caper & lemon brown butter

### FRITTE TARTUFATE

Truffle **fries**, chives, paprika, truffle mayonnaise

### **PASTICCERIA**

#### CIOCCOLATO GIANDUJA

Hazelnut chocolate, praline crunch

#### MERINGATA

Crispy **meringue**, strawberry sorbet, lime cream

#### TIRAMISU

Ladyfingers, mascarpone cream, espresso



### TORINO AED 880

### ANTIPASTI

#### POLPO

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

### GAMBERI

Sicilian Mazara **prawns**, yellow chicory, citrus zest, Taggiasca extra virgin olive oil

### BURRATA

Cherrywood smoked **burrata**, grilled courgettes, pistachios & herbs

### PIZZETTA TARTUFO

Truffled mascarpone, caramelised onion, truffle shavings

### PRIMI

#### ASTICE

Half native **lobster**, mezzi paccheri, lobster reduction

### **RISOTTO ZARINA**

Carnaroli rice riserva San Massimo, salmon trout, Baeri caviar, Amalfi lemon

### **PESCE & CARNE**

### ORATA

Wild black **sea bream** butterfly, Sicilian salmoriglio sauce

### CAPONATA

Mixed **vegetables**, pinenuts, olives, capers & raisins

### **BISTECCA FIORENTINA**

40-day dry aged Black Angus beef **T-bone** 

### FRITTE TARTUFATE

Truffle **fries**, chives, paprika, truffle mayonnaise

### PASTICCERIA

#### GELATO MANTECATO

Freshly made **fior di latte ice cream**, pistachio praliné, raspberries, chocolate sauce

TIRAMISU

Ladyfingers, mascarpone cream, espresso

### CIOCCOLATO GIANDUJA

Hazelnut chocolate, praline crunch





### CANAPÉS

Individually priced Available from 15 guests and above

### FREDDI

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

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

BRANZINO • 20 Wild sea bass fillet, heirloom tomato confit, Tropea red onion, balsamic reduction

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 **GNOCCHI PARMIGIANO • 22** Bufalo mozzarella, datterino tomato, basil oil Potato gnocchi, aged Parmesan cream, veal jus

**PIZZETTA PICCANTE • 18** Calabrian spicy veal 'nduja, grilled red pepper, stracciatella

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

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

POLENTA • 12 Polenta, wild mushroom, anchovy, mozzarella

ARANCINI • 10 Ragout Bolognese, smoked scamorza

### DOLCETTI

CANNONCINI • 16 Crunchy puff pastry, vanilla diplomate

TIRAMISU • 15 Ladyfingers, mascarpone cream, espresso

GIANDUJA • 16 Hazelnut chocolate, praline crunch

MERINGATA • 16 Crispy meringue, strawberry sorbet, lime cream

PISTACCHIO • 14 Sicilian pistachio cream, choux pastry

> TORTA DI FRUTTA • 16 Almond sable, vanilla cream and fresh fruits

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

