



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



IL GATTOPARDO DUBAI
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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



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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 18 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.



AED 480

ANTIPASTI

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

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

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

Mozzarella fior di latte,
Datterino tomato sauce, basil oil

PASTA

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

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

PESCE & CARNE

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

Red mullet, romanesco artichokes,
Taggiasca olives, marinara sauce

Parmesan mashed potatoes

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

PASTICCERIA

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

Marinated seasonal **fresh fruits**,
citrus sorbet

Ladyfingers, mascarpone cream, espresso

*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

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

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TORINO

AED 880

ANTIPASTI

POLPO

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

BURRATA

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

GAMBERI

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

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

BISTECCA FIORENTINA

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

CAPONATA

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

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

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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
Bufalo mozzarella, datterino tomato, basil oil

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

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

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

ARANCINI • 10
Ragout Bolognese, smoked scamorza

DOLCETTI

CANNONCINI • 16
Crunchy puff pastry, vanilla diplomat

GIANDUJA • 16
Hazelnut chocolate, praline crunch

MERINGATA • 16
Crispy meringue, fresh strawberry,
lime cream

MARITIZZINI • 16
Brioche buns, chocolate custard, Chantilly cream

TIRAMISU • 15
Ladyfingers, mascarpone cream, espresso

PISTACCHIO • 14
Sicilian pistachio cream, choux pastry

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

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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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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