



PRIVATE DINING & EVENTS







## INTRODUCTION

Il Gattopardo is the quintessential Italian Restaurant. A warm, inviting space that embodies the iconic era of La Dolce Vita. A timeless and intimate space, taking inspiration from the novel and Fellini movie of the same name. Playful yet elegant, Il Gattopardo connotes a casual sophistication and a welcome relief for London's urbanity, where no experience is ever the same. Discover true Italian hospitality along with a vibrant atmosphere that is perfect for memorable entertaining, whatever the occasion.

*"everything needs to change,  
so everything can stay the same"*

*Giuseppe di Lampedusa*







## THE RESTAURANT

The main dining room reflects the intimacy of a private home, leading guests from the heart of the restaurant to an inner salon. The colour palette is warm with a signature leopard print motif quietly omni-present, appearing on carpets, cushions, and artworks. This space is available for semi exclusive hire, accommodating up to 40 guests for seated lunches and dinners.

### FEATURES

- Il Gattopardo printed menus and placecards
- Docking station to play your own music
- Disabled access

### CAPACITY

Seated: up to 36 guests





## SOFIA

Sofia is a unique space by renowned interior designers, Dion et Arles, and inspired by the ultimate icon of Italian glamour, Sofia Loren. Striking a balance between heritage and modernity, a tasteful blend of dark wood, azure blue and amber pantones are offset with bold prints. The marble-topped bar takes pride of place, ideal for cocktail receptions or post-dinner drinks.

A classic sepia fresco adorns the walls creating a subtle yet impressive atmosphere that suits both lunch and dinner occasions. Located on the lower ground floor guests will feel complete privacy throughout their event.

Sofia can accommodate groups of up to 14 guests seated on one long table. Experience the same exceptional service and hospitality in an exclusive setting that is guaranteed to impress.

### FEATURES

- Private dedicated bar
- Il Gattopardo printed menus and place cards
- DJ facility
- Space for drinks and dancing

### CAPACITY

Seated: up to 14 guests





## THE TERRAZZA

### SEATED OCCASIONS

Hidden beyond the dining room lies what might be the most beautiful and secluded al fresco spot in Mayfair, our Terrazza. Entertain in the unique ambiance of this semi open space complete with a private bar and stunning interior features, ideal for luxurious lunches or dinners beneath the stars.

### FEATURES

- Private bar
- Il Gattopardo printed menus and place cards
- Retractable roof
- Alfresco dining
- Smoking area
- Disabled access

### CAPACITY

Seated: up to 28 guests







## THE TERRAZZA

### STANDING RECEPTIONS

The Terrazza offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 60 guests, a dedicated bar, and a retractable roof, guests can enjoy a relaxing atmosphere while enjoying cocktails and canapés alfresco.

### FEATURES

- Private bar
- Il Gattopardo printed menus and place cards
- Retractable roof
- Alfresco dining
- Smoking area
- Disabled access

### CAPACITY

Standing: up to 60 guests





## GINA

Gina, a semi-private haven named in homage to Gina Lollobrigida, an Italian icon in the golden age of Hollywood cinema. Gina seamlessly extends from our Terrazza, offering an enchanting backdrop. Bathed in amber hues, adorned with tapestries, and featuring a 1960s villa fireplace, this intimate room is best suited for those seeking a discreet meeting spot, or dining space in an exclusive setting.

### FEATURES

Fireplace  
Il Gattopardo printed menus and place cards  
Informal space

### CAPACITY

Seated: up to 9 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

£85

## ANTIPASTI

### LATTUGA

Baby gem lettuce,  
herb croutons, aged pecorino

### ARANCINI

Beef bolognese, smoked scamorza,  
roasted tomato sauce

### TONNO

Lime-marinated tuna, pickled cucumber,  
Lilliput capers, red chili

### MARINARA

Datterino tomato sauce,  
anchovies, fresh oregano

## PASTA

### PESTO

Casarecce, pesto Genovese, green beans,  
confit potatoes

### MALTAGLIATI

Hand cut maltagliati pasta,  
slow cooked wild boar ragù, aged pecorino

## CARNE

### TAGLIATA

Josper-grilled beef rump,  
Sicilian Caponata, salsa verde

### POLLO CACCIATORA

Corn-fed chicken “al mattone”,  
cacciatore sauce

### BROCCOLETTI

Tenderstem broccoli, garlic,  
peperoncino oil

### SPINACI

Sautéed baby spinach,  
preserved lemon zest

## PASTICCERIA

### MARITONNO

Brioche buns, chocolate custard,  
Chantilly cream

### MERINGATA

Strawberry, Italian meringue,  
mascarpone cream

For allergy information please ask a member of the team for our Food Allergen Information Card.  
Prices are inclusive of VAT and a discretionary service charge of 16% will be added to your final bill.







# ROMA

£115

## ANTIPASTI

### BUFALA

Mozzarella di bufala, marinated heirloom tomatoes, basil, balsamic dressing

### VITELLO TONNATO

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

### RICCIOLA

Yellowtail carpaccio, smoked tomato balsamic, watermelon, datterino dressing

### PICCANTE

Spiced 'nduja sausage, grilled red peppers, stracciatella

## PASTA

### MALTAGLIATI

Hand cut maltagliati pasta, slow cooked wild boar ragù, aged pecorino

### AGNOLOTTI

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

## PESCE & CARNE

### BRANZINO

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

### MILANESE

Vercelli veal tomahawk, anchovies, caper & lemon brown butter

### BROCCOLETTI

Tenderstem broccoli, garlic, peperoncino oil

### FRITTE TARTUFATE

Truffle fries, Parmesan, paprika, truffle mayonnaise

## PASTICCERIA

### TIRAMISU

Ladyfingers, mascarpone cream, espresso

### MERINGATA

Strawberry, Italian meringue, mascarpone cream

### FRUTTA

Marinated seasonal fresh, fruits salad, citrus sorbet

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# TORINO

£145

## ANTIPASTI

### POLPO

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

### BURRATA

Cherrywood-smoked burrata, grilled courgettes, pistachio and herbs

### CULATELLO

24 Months aged Culatello di Zibello, Oro Spigaroli, gnocco fritto

### PIZZETTA TARTUFO

Truffled mascarpone, caramelised onion, truffle shavings

## PASTA

### ASTICE

Half lobster, linguine, lobster reduction

### AGNOLOTTI

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

## PESCE & CARNE

### ORATA

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

### FILETTO

Frisona beef fillet, grilled baby gem, pickled red onion, black truffle

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### CAPONATA

Mixed vegetables, pinenuts, olives, capers & raisins

### FRITTE TARTUFATE

Truffle fries, Parmesan, paprika, truffle mayonnaise

## PASTICCERIA

### GIANDUJA

Hazelnut chocolate bar, praline crunch

### TIRAMISU

Ladyfingers, mascarpone cream, espresso

## FRUTTA

### MERINGATA

Strawberry, Italian meringue, mascarpone cream

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# CANAPÉS

## FREDDI

**SMOKED BURRATA  
BRUSCHETTA • 4**  
Heirloom tomatoes, smoked burrata,  
taggiasca olives & herbs

**POLPO • 5**  
Grilled octopus, ratte potatoes,  
lemon parsley dressing

**SPIGOLA • 4**  
Sea bass carpaccio, green tomato,  
pink peppercorns, spring onions dressing

**CULATELLO  
GNOCCO FRITTO • 6**  
“Culatello di zibello oro spigaroli”,  
gnocco fritto

**VITELLO TONNATO • 5**  
Veal magatello, tuna anchovy cream,  
green bean & fennel salad

**CROSTINO • 4**  
Cherry-wood smoked mozzarella,  
grilled zucchini, caperberry relish

**TONNO • 6**  
Lime-marinated tuna, pickle cucumber, lilliput capers, red chili

## CALDI

**PIZZETTA MARGHERITA • 5**  
Bufalo mozzarella, datterino tomato

**PIZZETTA TARTUFO • 8**  
Truffle, caramelised onion

**PIZZETTA PICCANTE • 5**  
Spiced nduja sausage,  
grilled red peppers, stracciatella

**ARANCINI • 4**  
Ragout Bolognese, smoked scamorza

**POLENTA • 4**  
Polenta, wild mushroom,  
anchovy, mozzarella

**GNOCCHI PARMESAN • 6**  
Potato gnocchi,  
aged Parmesan cream,  
veal jus

**RISO FRITTO E GAMBERI • 6**  
Saffron risotto cracker, Mazara prawn

## DOLCETTI

**MARITIZZINI • 5**  
Brioche buns, chocolate custard,  
Chantilly cream

**FRAGOLE • 3**  
Strawberries, basil lemon sorbet,  
Chantilly cream

**CREMACOTTA • 3**  
Vanilla cremacotta, pistachio ice cream

**MERINGATA • 3**  
Crispy meringue,  
clementine sorbet, lime cream

**TIRAMISU • 3**  
Ladyfingers, mascarpone cream,  
espresso

**GIANDUJA • 4**  
Hazelnut chocolate bar, praline crunch

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# COCKTAILS

Our expert bar team have curated a list of Il Gattopardo signature cocktails, alongside the traditional classics, that are ideal for entertaining. Choose up to three from the menu for your event.

## Aperitivo

**ROMAN HOLIDAY • 16**  
Savoia Americano, Campari, Suze,  
wild berry kombucha

**I TRE VOLTI • 15**  
Italian sparkling wine,  
fresh watermelon purée

## Signature

**L'AVVENTURA • 18**  
Casamigos Blanco Tequila, Muyu Chinotto,  
chilli honey, bergamot, vanilla

**AMICI MIEI • 14**  
Seven Hills Gin, fig marmalade,  
Sambuca Cordial, amarena, lemon

## Negroni

**GATTOPARDO NEGRONI • 16**  
Seven Hills Gin, Passito di Pantelleria, Amari,  
Campari, Cinzano, Vermouth di Torino Rosso 1757

**CHOCO NEGRONI • 16**  
Del Professore Mounsier Gin, Campari,  
chocolate vermouth, coffee

## Non-Alcoholic

**NOT A NEGRONI • 10**  
Seedlip Grove 42 Citrus,  
Martini Vibrante, chinotto

**BR-HUMBLE • 10**  
Seedlip Spice 94 Aromatic, fig jam,  
elderflower syrup, lemonade, grenadine







# CELEBRATION CAKES

Whether it’s a birthday, anniversary, graduation or simply ‘because’, complete your special occasion with a memorable Il Gattopardo celebration cake. Our pastry chefs have designed three options inspired by Italian favourites with a unique twist, guaranteed to put a smile on everyone’s face.

## Citrus Meringata

Small (4-6 portions): £38  
Large (10-12 portions): £75

With a striking and unique design this delicious meringue based cake is a guaranteed showstopper. It features zesty lemon and orange cream, fresh orange slices, finished with stunning piped citrus meringue.

## Gattopardo Chocolate Cake

Small (4-6 portions): £38  
Large (10-12 portions): £75

Our decadent and unique take on a classic chocolate cake, layered with Gianduia crèmeux, hazelnut praline and dark chocolate mousse encased in a rich glaze. A biscuit crumb creates a variety of exciting textures and handmade chocolate decorations add the finishing touch.

## Morbida Berries

Small (4-6 portions): £38  
Large (10-12 portions): £75

A wonderfully light lemon sponge cake layered with a vanilla cream and topped with fresh seasonal berries.  
  
A traditional favourite in Italy and a timeless crowd pleaser.

# GIFT BOXES

## Baci Di Dama

£12 per box

Our traditional Italian hazelnut biscuits, ready to take home.  
The perfect end to your lunch or dinner. (five pieces)





Exclusive hire of the entire restaurant and terrazza is available upon request.

If you would like more information, please contact us to discuss your requirements.

### Contact Details

+44 203 839 5000  
27 Albemarle St, London W1S 4HZ  
[events@gattopardo.co.uk](mailto:events@gattopardo.co.uk)

### Opening Times

Monday - Saturday: 12:00pm - 1:00am  
Sunday: 12:00pm - 10:30pm