Gatopaido

NEW YEAR'S EVE 2025

27 Albemarle St, London W1S 4HZ

IL GATTOPARDO LONDON

NEW YEAR'S EVE 2025

Ring in the New Year at II Gattopardo, where Italian charm meets the magic of La Dolce Vita. Embrace the playful elegance and casual sophistication that defines II Gattopardo as we transform our timeless restaurant into a vibrant atmosphere filled with true Italian hospitality.

Early Evening Menu £115 PER PERSON

Join us from 5pm until 7pm for a bespoke dinner, prepare for the festivities ahead with a 2-hour dining experience.

New Year's Eve Menu

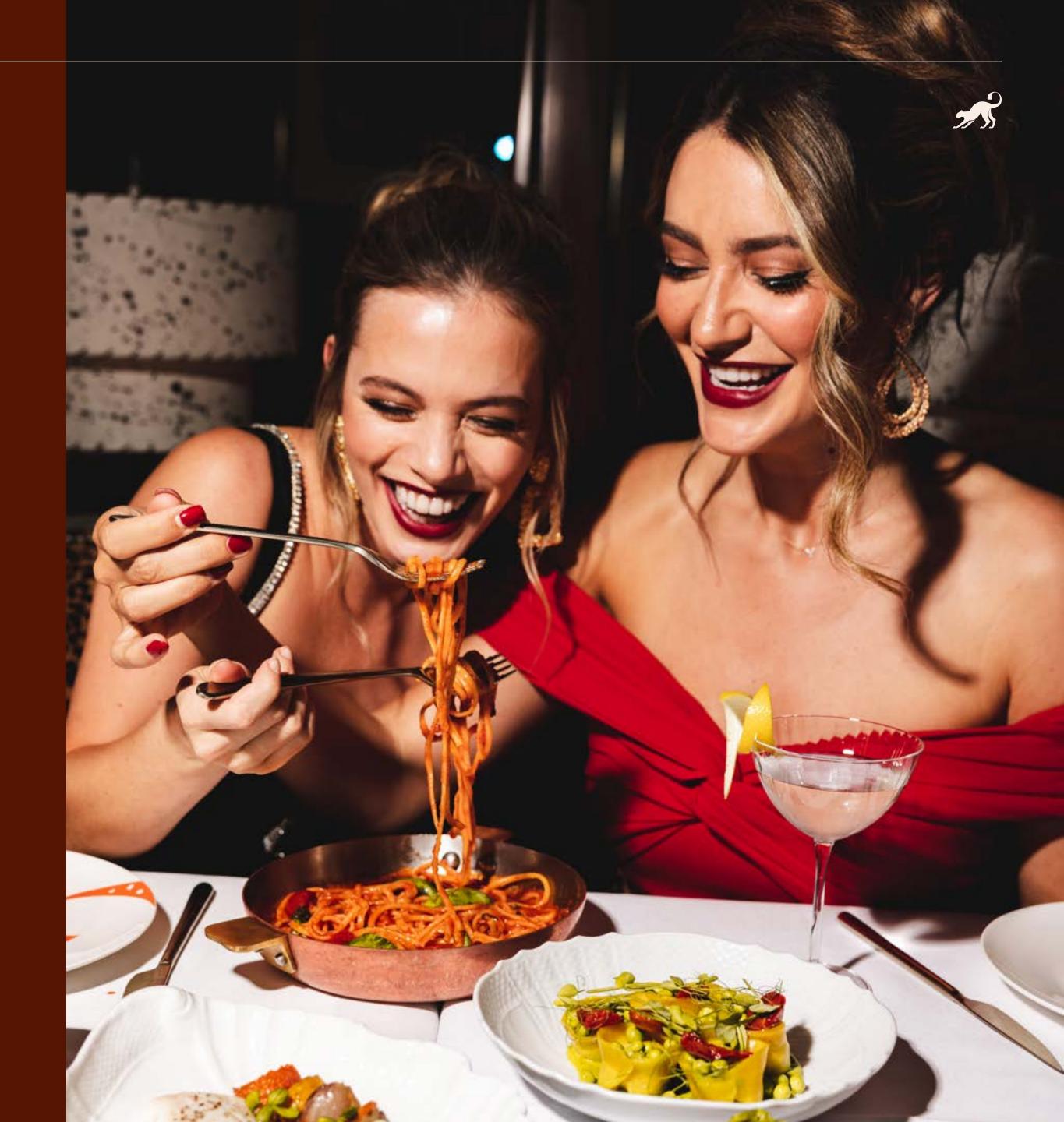
£395 BOTTLE OF DOM PÉRIGNON, SHARED BETWEEN TWO £235 MENU ONLY

Join us from 8pm onwards to celebrate in true Italian style all night long, ideal for marking the start of the New Year. Indulge in an exclusive menu steeped in tradition and choose to share a bottle of Dom Pérignon between two.

As the clock strikes twelve, join us on The Terrazza where you can dance the night away under the stars in tune the rhythm of a live band.

Festive Events & Private Dining

For guests seeking a more intimate experience for up to 16 people.
Please contact our events team at events@gattopardo.co.uk for more details.





Early Evening Menu £115

ANTIPASTI

CAPASANTA

Hand-dived scallops, winter black truffle, crispy leeks

MANZO

Wagyu beef tartlet, porcini, Oscietra caviar

PASTA

PACCHERI

Mezzi paccheri, red gurnard ragù, Piennolo del Vesuvio tomato

TORTELLI

Cotechino tortelli, spicy lentil purée, San Daniele ham consommé

PESCE & CARNE

ASTICE

FILETTO

stuffed courgette flower

Poached lobster, anchovies, ricotta & lobster Frisona beef fillet, truffle & potato millefoglie, Barolo reduction

PASTICCERIA

CIOCCOLATO

70% Dark chocolate bar, vanilla fudge, shortbread

PASTICCINI

Assortment of miniature desserts & sweet bites

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

New Year's Eve Menu

£395

BOTTLE OF DOM PÉRIGNON, SHARED BETWEEN TWO

£235

MENU ONLY

ANTIPASTI

CAPASANTA

MANZO

Hand-dived scallops, winter black truffle, crispy leeks

Wagyu beef tartlet, porcini, Oscietra caviar

PIZZETTA

Truffled mascarpone, caramelised onion, white truffle shavings

PASTA

RISOTTO

TORTELLI

Vialone Nano risotto, Sicilian red prawns, clams, octopus, wild turbot

Cotechino tortelli, spicy lentil purée, San Daniele ham consommé

SECONDI

ASTICE

FILETTO

Poached lobster, anchovies, ricotta & lobster stuffed courgette flower

Frisona beef fillet, truffle & potato millefoglie, Barolo reduction

INTERMEZZO

SGROPPINO

Refreshing lemon sorbet, Italian sparkling wine, Italicus

PASTICCERIA

CIOCCOLATO

PASTICCINI

70% Dark chocolate bar, vanilla fudge, shortbread

Assortment of miniature desserts and sweet bites

PANETTONE

Artisanal panettone, zabaglione cream, chocolate sauce

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



Satopaido Calcopaido

Contact Details

+44 203 839 5000 27 Albemarle St, London W1S 4HZ events@gattopardo.co.uk **Opening Times**

5:00pm - 3:00am