



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





## 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.





# MILANO

AED 480

## ANTIPASTI

### VITELLO TONNATO

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

### LATTUGA

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

### SPIGOLA

Marinated **sea bass**, green tomatoes, pink peppercorns, spring onions

### PIZZETTA MARGHERITA

Mozzarella fior di latte, Datterino tomato sauce, basil oil

## PASTA

### PESTO

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

### MALTAGLIATI

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

## PESCE & CARNE

### TROTA

Pan-seared **trout**, baby spinach, citrus salad, Agata vinegar condiment

### AGNELLO

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

### PUREA PATATE

Parmesan mashed **potatoes**

### CAPONATA

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

## PASTICCERIA

### GELATO MANTECATO

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

### TIRAMISU

Ladyfingers, mascarpone cream, espresso

### GIANDUJA

Hazelnut chocolate, Praline crunch

*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

#### CARPACCIO MANZO

**Black angus carpaccio**, Parmesan,  
mustard and pink peppercorns,  
truffle shavings

#### TONNO

Lime-marinated **tuna**, pickled cucumbers,  
lilliput capers, red chili

#### PIZZETTA PICCANTE

Calabrian spicy **veal** 'nduja,  
grilled red peppers, stracciatella

### PASTA

#### AGNOLOTTI

Stracciatella agnolotti, roasted tomato cream,  
24-month DOP Parmesan

#### GUAZZETTO

Fregola, Napolitan seafood stew,  
Navelli saffran

### PESCE & CARNE

#### BRANZINO

Wild **sea bass** fillet, “acqua pazza” sauce,  
clams, oregano

#### MILANESE

**Veal** tomahawk, anchovy cream,  
lemon caper brown butter

#### BROCCOLI

**Broccolini**, garlic,  
peperoncino oil

#### FRITTE TARTUFATE

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

### PASTICCERIA

#### GIANDUJA

Hazelnut **chocolate**,  
praline crunch

#### RICOTTA E PERA

**Hazelnut** crust,  
pear & ricotta mousse

#### 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 onions, truffle shavings

PRIMI

ASTICE

Native **lobster**, mezzi paccheri, lobster reduction

OSSOBUCO

Navelli saffron risotto, **veal** ossobuco, gremolata dressing

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

MARITOZZI

**Brioche buns**, chocolate custard, Chantilly

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# CANAPÉS

*Available from 15 guests and above*

Thoughtfully curated to spark conversation and elevate any gathering, our set canapé menus offer Italy in a bite, capturing the essence of beloved Italian ingredients. Delicacies from the sea and land, enhanced with fragrant truffles, Sicilian pistachios, aged cheeses, and seasonal fruits, each bite reflecting Il Gattopardo's signature flavors and refined Italian spirit. Designed to complement the tone and duration of your event, the selections are perfectly paired with curated cocktails and wines, creating a true La Dolce Vita experience.





CANAPÉS

ELBA

AED 198

BURRATA BRUSCHETTA  
Cherrywood smoked burrata, grilled courgettes,  
pistachios, herbs

BRESAOLA GNOCCO FRITTO  
Beef bresaola, gnocco fritto,  
basil pesto, arugula

PIZZETTA MARGHERITA  
Bufalo mozzarella, Datterino tomatoes,  
basil oil

GNOCCHI PARMIGIANO  
Potato gnocchi, aged Parmesan cream,  
veal jus

ARANCINI  
Ragout Bolognese, smoked scamorza

GIANDUJA  
Hazelnut, chocolate, praline

TORTA DI FRUTTA  
Almond short bread, vanilla cream  
and fresh fruits

MARITONZO  
Brioche bun, chocolate custard,  
Chantilly cream

ISCHIA

AED 228

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

VITELLO TONNATO  
Veal magatello, tuna anchovy cream,  
green beans and fennel salad

CROSTINO BUFALA  
Mozzarella di bufala, marinated tomatoes, basil,  
balsamic dressing

PIZZETTA PICCANTE  
Calabrian spicy veal ‘nduja, grilled red peppers, stracciatella

POLENTA  
Polenta, wild mushrooms, anchovies, mozzarella

AGNOLOTTI  
Stracciatella agnolotti, roasted tomato cream,  
24-month DOP Parmesan

TORTA DI FRUTTA  
Almond short bread, vanilla cream  
and fresh fruits

GIANDUJA  
Hazelnut, chocolate, praline

TIRAMISU  
Ladyfingers, mascarpone cream, espresso

PISTACCHIO  
Sicilian pistachio cream, puff pastry

CAPRI

AED 268

BRANZINO  
Marinated sea bass, green tomatoes, pink peppercorns,  
spring onions

CROSTINO BUFALA  
Mozzarella di bufala, marinated tomatoes, basil,  
balsamic dressing

BRESAOLA GNOCCO FRITTO  
Beef bresaola, gnocco fritto, basil pesto, arugula

TONNO  
Lime marinated tuna, pickled cucumbers,  
lilliput capers, red chili

PIZZETTA TARTUFO  
Truffled mascarpone, caramelised onions, truffle shavings

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

POLENTA  
Polenta, wild mushrooms, anchovies, mozzarella

AGNOLOTTI  
Stracciatella agnolotti, roasted tomato cream,  
24-month DOP Parmesan

GIANDUJA  
Hazelnut, chocolate, praline

TIRAMISU  
Ladyfingers, mascarpone cream, espresso

PISTACCHIO  
Sicilian pistachio cream, puff pastry

MERINGATA  
Crispy meringue, fresh raspberry and jam, vanilla cream





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