



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

MARITOZZO
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
BEVERAGE EXPERIENCES

WINE EXPERIENCE

Enhance your private dining experience with a carefully curated wine journey designed to complement every bite, an exploration through Italy’s renowned wine regions, travelling from land to sea.

ROMA EXPERIENCE (Three Italian wines)	420
TORINO EXPERIENCE (Four Premium Italian wines, inclusive of Champagne)	890

DOPOCENA

An intimate moment to unwind after dinner and savour Il Gattopardo’s signature digestives.

AMARO MONTENEGRO	CYNAR
AMARO NONINO	FERNET BRANCA
AMARO AVERNA	BRANCA MENTA
LIMONCELLO	FRANGELICO

AED 100 per person (1 hour service of pouring)
Minimum of 12 guests

LA FONTANA

An elegant cocktail fountain featuring Il Gattopardo’s signature drink of your choice, elevating your private occasion.

	1lt	2lt
MANDARINETTO	610	990
LIMONCELLO	610	990
SOLERA NEGRONI	920	1700
GATTOPARDO NEGRONI	1100	1990

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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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[gattopardo.restaurant](https://www.gattopardo.ae)
[@gattopardodubai](https://www.gattopardo.ae)

Opening Times

Restaurant
Lunch: 12pm - 3pm | Dinner: 7pm - 12am

Lounge & Bar
Monday - Sunday | 12pm - 1:30am