

Il Gattopardo



GROUP DINING MENUS



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

MARGHERITA

Mozzarella fior di latte,
tomato sauce, basil oil

PASTA

PESTO

Casarecce, pesto Genovese, green beans,
confit potatoes

ZITI

Ziti tagliati, Italian sausage,
asparagus, aged Parmigiano

PESCE & CARNE

ORATA

Roasted sea bream fillet,
Sicilian caponata, salsa verde

POLLO CACCIATORA

Roasted whole boneless baby chicken,
cacciatore sauce



BROCCOLETTI

Tenderstem broccoli, garlic,
peperoncino oil

SPINACI

Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

MARITONZO

Brioche buns, chocolate custard,
Chantilly cream

MERINGATA

Crispy meringue, basil sorbet,
lemon 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 15% 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

TONNO

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

COPPA

Tomato, mozzarella, Coppa della Bassa Spigaroli, rocket, shaved Grana Padano

PASTA

ZITI

Ziti tagliati, Italian sausage, asparagus, aged Parmigiano

AGNOLOTTI

Stracciatella agnolotti, roasted tomato cream, 24 Month Parmesan DOP

PESCE & CARNE

BRANZINO

Wild sea bass fillet, white asparagus, broad beans

MILANESE

Vercelli veal tomahawk, anchovies, caper & lemon brown butter



BROCCOLETTI

Tenderstem broccoli, garlic, pepperoncino oil

FRITTE TARTUFATE

Truffle fries, parmesan, paprika, truffle mayonnaise

PASTICCERIA

TIRAMISU

Ladyfingers, mascarpone cream, espresso

PANNA COTTA

Vanilla panna cotta, raspberries

SORBETTI

Selection of Italian artisanal sorbets

TORINO

£145

ANTIPASTI

POLPO

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

BURRATA

Cherrywood-smoked burrata, grilled courgettes, pistachio, 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 Parmesan DOP

PESCE & CARNE

ORATA

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

FILETTO

Frisona beef fillet, potato millefoglie, black truffle



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

PANNA COTTA

Vanilla panna cotta, raspberries

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Il Gattopardo



Exclusive hire of the entire restaurant and terrace
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

Opening Times

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