

# Il Gattopardo

PRIVATE DINING & EVENTS



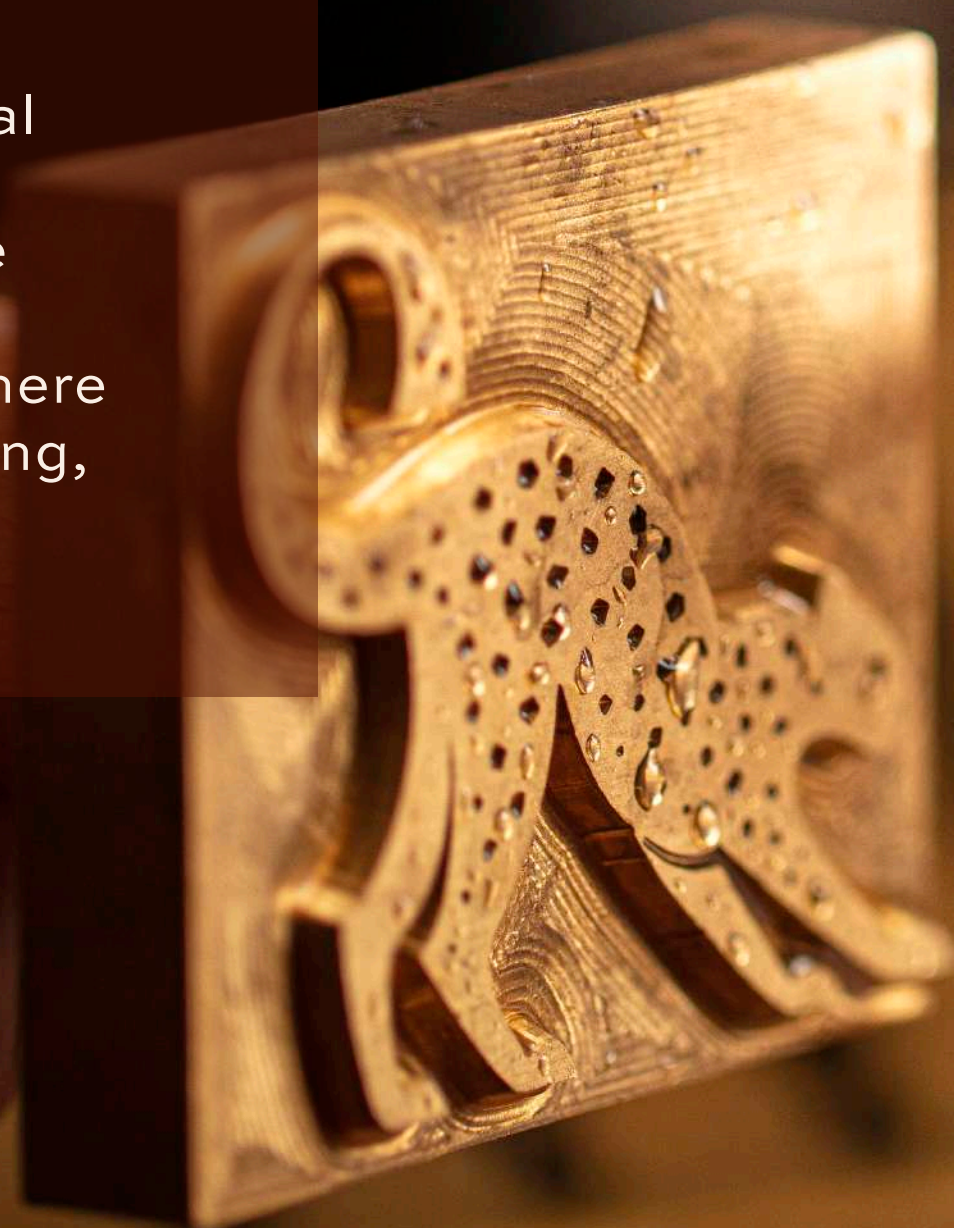


## INTRODUCTION

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.



## FIRENZE

£68

- Lunch only -

## ANTIPASTI

### CAVOLO RICCIO

Tuscan kale, ricotta, pomegranate,  
pine nuts, caperberries

### VITELLO TONNATO

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

### ARANCINI

Beef bolognese & smoked scamorza,  
roasted tomato sauce

### PIZZETTA MARGHERITA

Mozzarella di bufala,  
Datterino tomato sauce, basil oil

## PESCE & CARNE

### PESTO

Farfalle, basil pesto,  
pine nuts

### POLLO CACCIATORA

Roasted whole boneless baby chicken,  
cacciatore sauce

### FRITTE

Crispy potato fries

### BROCCOLETTI

Tenderstem broccoli, garlic,  
peperoncino oil

## PASTICCERIA

### MARITONNO

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.

## 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

#### TAGLIATELLE

Slow-roasted lamb ragù, fava beans,  
aged Pecorino Romano

### 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

#### MARITONNO

Brioche buns, chocolate custard,  
Chantilly cream

#### MERINGATA

Crispy meringue, basil sorbet,  
lemon cream

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## ROMA

£115

### ANTIPASTI

#### BUFALA

Mozzarella di Bufala, heirloom tomatoes,  
basil pesto

#### VITELLO TONNATO

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

#### TONNO

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

#### PICCANTE

Spiced 'nduja sausage, grilled red peppers,  
stracciatella

### PASTA

#### MALTAGLIATI

Hand cut maltagliati, braised beef cheeks,  
beef jus, Parmesan cream

#### 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

#### PESCA

Fresh peach, yogurt mascarpone cream,  
crispy meringa

#### SORBETTI

Selection of Italian artisanal sorbets

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# 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

Native lobster, mezzi paccheri, 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

### PESCA

Fresh peach, yogurt mascarpone cream, crispy meringa

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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

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

**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

### CALDI

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

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

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

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

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

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

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

### DOLCETTI

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

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

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

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

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

**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

**THE GREAT SILENCE • 19**

Belvedere Pure Naked, Italicus, Cocchi Dry, bergamot essence

**I TRE VOLTI • 17**

Italian sparkling wine, fresh watermelon purée

### Signature

**L'AVVENTURA • 22**

Casamigos Blanco Tequila, Muyu Chinotto, chilli honey, bergamot, vanilla

**AMICI MIEI • 17**

Seven Hills Gin, fig marmalade, Sambuca Cordial, amarena, lemon

### Negroni

**GATTOPARDO NEGRONI • 20**

Seven Hills Gin, Passito di Pantelleria, Amari, Campari, Cinzano, Vermouth di Torino Rosso 1757

**SOLERA NEGRONI • 18**

Tanqueray 10, Campari, Carpano Rosso

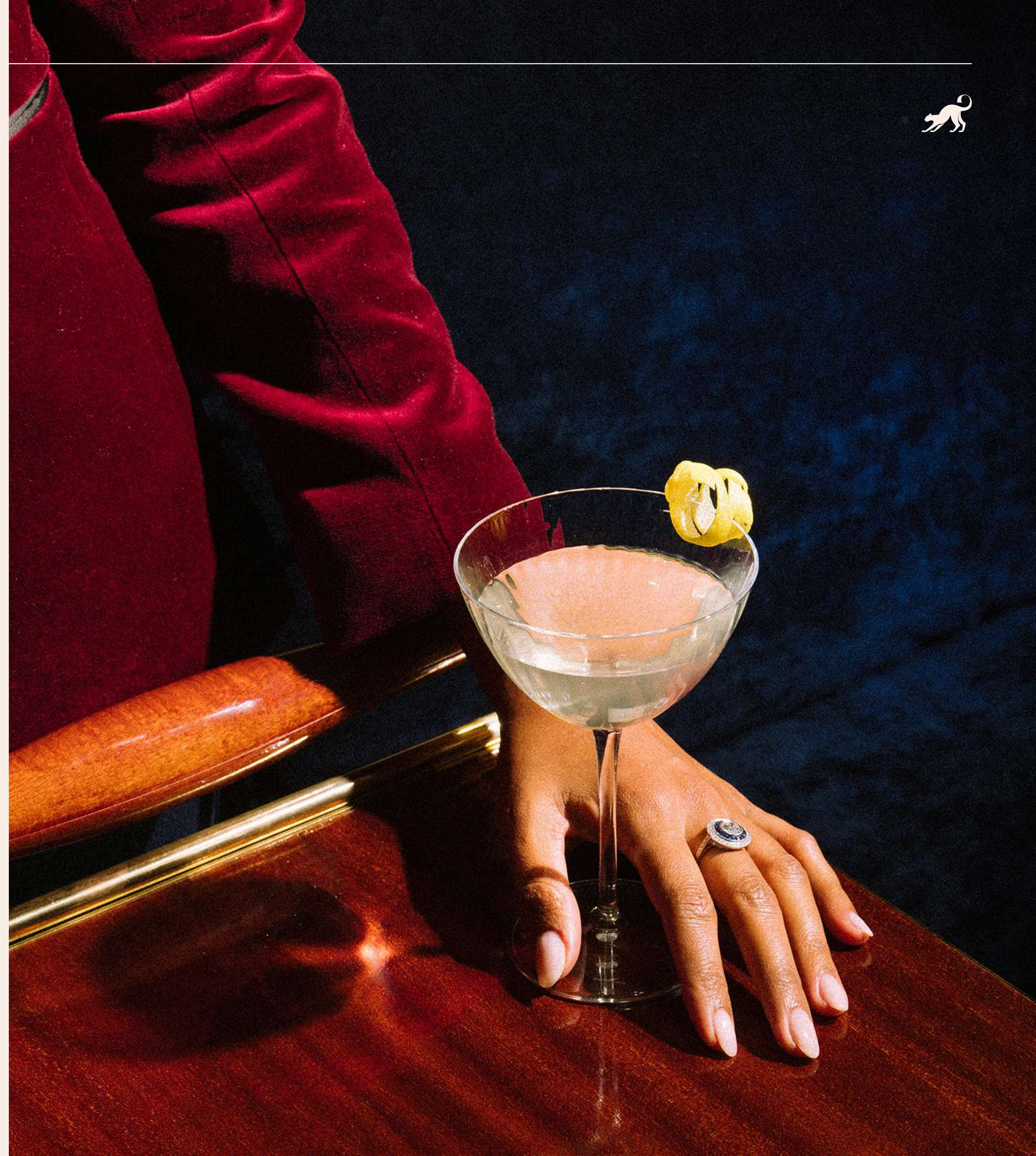
### Non-Alcoholic

**NOT A NEGRONI • 13**

Seedlip Grove 42 Citrus, Martini Vibrante, chinotto

**BR-HUMBLE • 12**

Seedlip Spice 94 Aromatic, fig jam, elderflower syrup, lemonade, grenadine





## THE DETAILS THAT MAKE IT UNFORGETTABLE

Whether it's a birthday, anniversary party, graduation or simply 'because', complete your special occasion with a memorable touch to elevate your event. From a showstopping Negroni Tower to freshly made Tiramisú at your table, our collection of signature extras has been designed to make your celebration feel truly your own.

### Negroni Tower

For 12 guests: £140  
For 24 guests: £280

Crimson, stacked, and completely unmissable.

The Classic Negroni Tower is our most talked about feature - a pyramid of our signature cocktail, built for the table and best enjoyed all at once.

### Piccole Pizzette

For 12 Guests: £95  
For 24 Guests: £190

Mark your milestone Italian style with sharing Pizzette boards - a generous spread of Il Gattopardo's finest, baked to order and passed around for your guests to enjoy together.

3 Pizzette per board  
"Land to Sea"

Truffle  
Caviar & Salmon  
Culatello

### Tiramisú

For 12 guests: £75  
For 24 guests: £150  
For 70+ Guests: £500

There are desserts, and then there are moments.

Our Tableside Tiramisu brings the magic of the kitchen directly to your table - your pastry chef preparing Italy's most beloved dessert in front of you and your guests, layer by layer. The perfect ending to an unforgettable evening.

### DJ

(POR)

When the plates are cleared and the glasses are full, let the music take over.

Our resident DJ will curate a set tailored to your celebration - from a background soundtrack that sets the mood, to something that gets the whole room moving...because the best evenings don't end at dessert.



## 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): £42  
Large (10-12 portions): £85

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): £42  
Large (10-12 portions): £85

Our decadent and unique take on a classic chocolate cake, layered with Gianduaia 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): £42  
Large (10-12 portions): £85

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 per box)

# Il Gattopardo



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