



PRIVATE DINING & EVENTS



IL GATTOPARDO DUBAI

Il Gattopardo is the quintessential Italian restaurant. A space that embodies Italian glamour and hospitality, blended with the allure of La Dolce Vita and Dubai's bold, vibrant spirit. A timeless and intimate space, taking inspiration from the novel and Fellini movie of the same name.

Playful yet elegant, Il Gattopardo is located on the 51st floor of ICD Brookfield Place in DIFC, it offers a vibrant atmosphere and memorable hospitality, whatever the occasion.



PRIVATE DINING ROOM

Inspired by the ultimate icon of Italian glamour, Sophia Loren, our private dining room balances heritage and modernity.

Strong in presence and seductive in every texture and colour, a blend of dark wood, azure blue, and amber tones sets the scene. Tucked away for complete privacy, the space features a private bar, a custom dining table, and unrivalled views of the city, creating the perfect setting for any occasion.

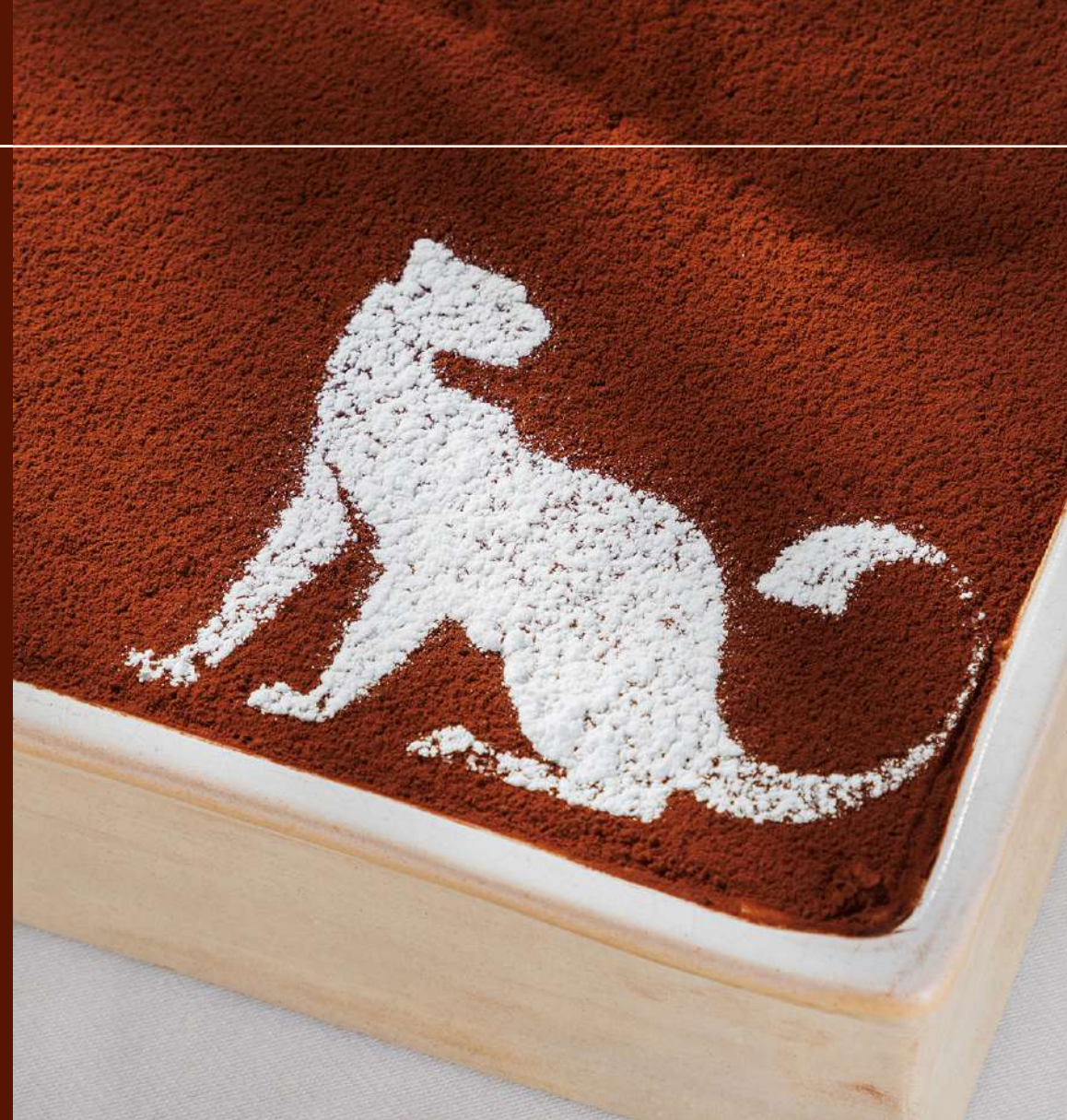
Sofia welcomes you for an unforgettable experience.

CAPACITY

Seated: up to 18 guests



IL GATTOPARDO DUBAI
PRIVATE DINING & EVENTS



THE RESTAURANT

The main dining room at Il Gattopardo evokes warmth and elegance, with window seating offering uninterrupted city views. A Crudo Bar serves as a focal point, showcasing the chefs in action and enhancing the atmosphere of Italian hospitality.

The space adapts to different group sizes for semi-exclusive hire, whether for seated lunches, dinners, or larger gatherings.

CAPACITY

Semi-private area: up to 30 guests



BAR & LOUNGE

Entertain at the Bar & Lounge, designed for standing receptions. Rich leather panels and metallic accents meet playful touches of plush velvet and leopard print, with a wraparound bar anchoring the room. It is a space built for entertaining well into the night, cool and sophisticated by design, with the DJ booth positioned as the room's centre of energy.

CAPACITY

Standing: up to 60 guests



IL GATTOPARDO DUBAI
PRIVATE DINING & EVENTS



SEMI-PRIVATE LOUNGE

Find yourself behind the velvet curtain of Gina, a semi-private haven.

Paying homage to Italian film icon Gina Lollobrigida, the space is luxurious yet mysterious. Elevated, it gives you a vantage point over the Bar & Lounge below, with relaxed seating and the privacy you need.

Bathed in warm hues, this intimate room adapts to the moment – a discreet meeting spot by day, a moment to enjoy a cigar, or an evening space for dining and late nights.

CAPACITY

Lounge seating: up to 15 guests



MENU

Executive Chef Massimo Pasquarelli's philosophy is simple: seasonal, quality ingredients make outstanding dishes.

Each menu is designed to be shared, championing the simplicity of Italian food. From inventive antipasti and delicate crudo to fresh seafood, show-stopping grills, and homemade pastas, this is true Italian dining. Paired with classic and signature cocktails, and a curated wine list, to create the Il Gattopardo experience.



MILANO

AED 480

ANTIPASTI

BRESAOLA

Eye round cured **beef**,
Italian fried bread “gnocco fritto”

LATTUGA

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

SPIGOLA

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

PIZZETTA MARINARA

Datterino tomato sauce,
Cantabrico anchovies, oregano oil

PASTA

PESTO

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

MALTAGLIATI

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

PESCE & CARNE

GAMBERONI DIAVOLA

Slow-cooked peppered king **prawns**,
crushed Calabrian chili peppers

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

CAVOLO RICCIO

Tuscan **kale**, ricotta, pomegranate, pine nuts, caperberries

CARPACCIO

Black Angus beef tenderloin, Parmesan, mustard & pink peppercorns, truffle shavings

TONNO

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

PIZZETTA MARGHERITA

Mozzarella fior di latte, Datterino tomato sauce, basil oil

PASTA

AGNOLOTTI

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

FRUTTI DI MARE

Navelli saffron risotto, **squid, prawns, seabass, clams, lobster**

PESCE & CARNE

BRANZINO

Wild **sea bass** fillet, green asparagus, spinach, peas, zucchini, basil, clear fish stock

MILANESE

Veal tomahawk, anchovy cream, lemon caper brown butter

BROCCOLI

Broccolini, garlic, peperonicino oil

FRITTE TARTUFATE

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

PASTICCERIA

GIANDUJA

Hazelnut **chocolate**, praline crunch

LIMONE E OLIO

White chocolate cream, **lemon** jelly, extra virgin olive oil ice cream

TIRAMISU

Ladyfingers, mascarpone cream, espresso

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

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 PICCANTE

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

PRIMI

ASTICE

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

RISOTTO

Navelli saffron risotto, **beef** cheeks, gremolata dressing

PESCE & CARNE

ORATA

Wild black **sea bream** butterfly, Sicilian salmoriglio sauce

BISTECCA

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

FRITTELLE

Puff pastry, vanilla cream, chocolate sauce

*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*



ELBA

SET OF 8 CANAPÉS • AED 198

BURRATA BRUSCHETTA

Cherrywood smoked burrata, grilled courgettes, pistachios, herbs

BRESAOLA GNOCCHO 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

CANAPÉS

ISCHIA

SET OF 10 CANAPÉS • 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

SET OF 12 CANAPÉS • AED 268

BRANZINO

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

CROSTINO BUFALA

Mozzarella di bufala, marinated tomatoes, basil, balsamic dressing

BRESAOLA GNOCCHO 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

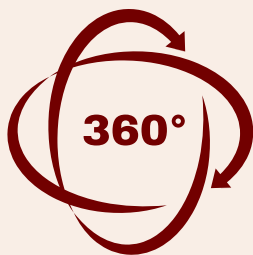
MERINGATA

Crispy meringue, fresh raspberry and jam, vanilla cream

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



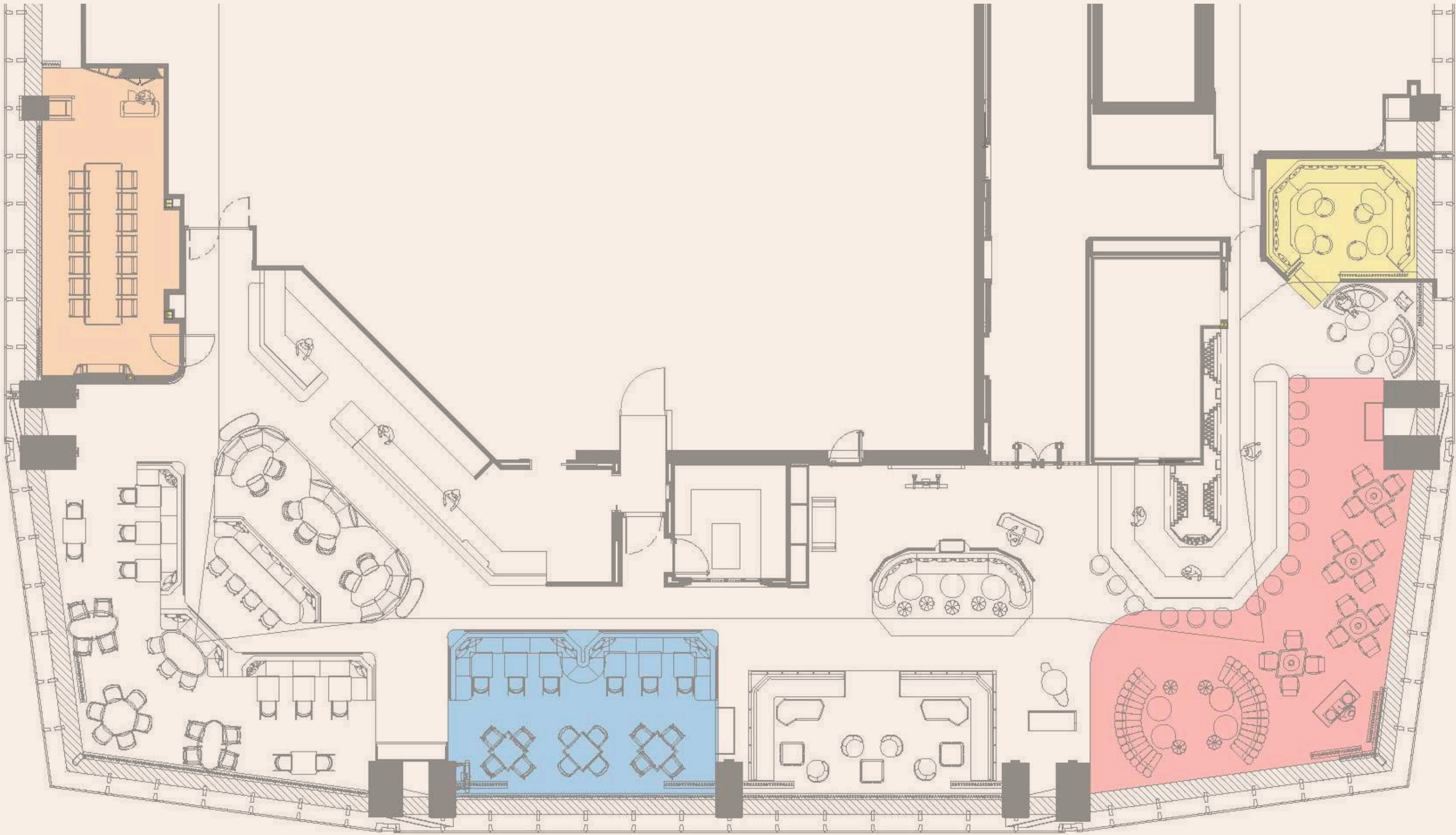
FLOOR PLAN



Explore virtual tour
of our venues

SHEIKH ZAYED
ROAD & JUMEIRAH

BUSINESS BAY
& DIFC



BURJ KHALIFA & DOWNTOWN

Private Dining Room Sofia:
up to 18 guests seated

Semi-Private Area:
up to 30 guests seated

Lounge & Bar:
up to 60 guests standing

Semi-Private Lounge Gina:
up to 15 guests seated

HORIZON 52
MEETINGS & EVENTS SPACE

BUSINESS ABOVE THE CITY

Take the meeting beyond the boardroom. From the first conversation to the final course, everything is taken care of.

MEET AT HORIZON52

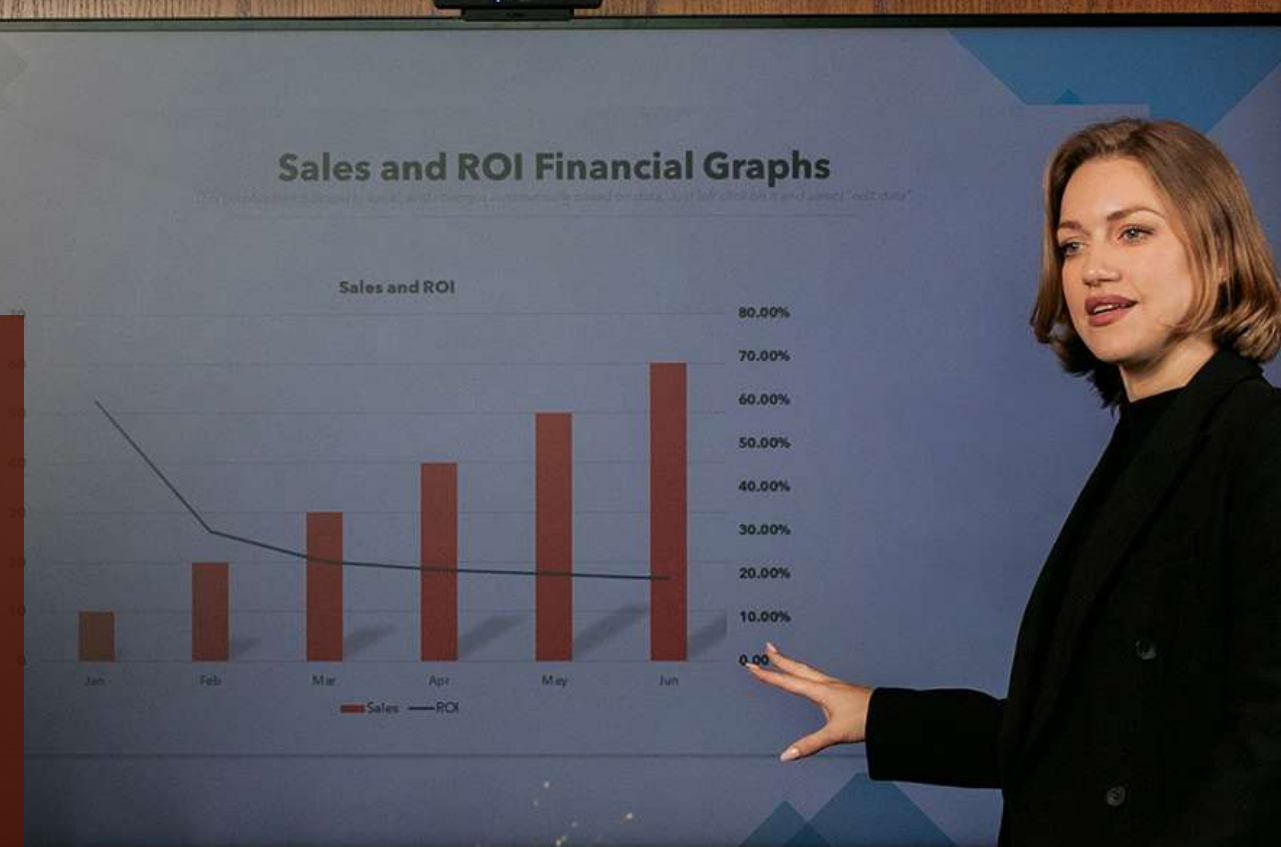
An elegant event space with flexible setups, full AV and conferencing system, and refreshment stations, for your corporate needs.

THEN, CHOOSE YOUR TABLE

Continue at Il Gattopardo with a three-course Business Lunch, a perfect mid-day escape.

FROM AED 498 PER PERSON

Available Monday-Friday





Exclusive hire of the entire restaurant is available upon request. For further details, please contact us to discuss your requirements.

Contact Details

+971 4 498 1727
Events@gattopardo.ae

51st floor, ICD Brookfield Place, DIFC

[gattopardo.restaurant](#)
[@gattopardodubai](#)

Opening Times

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

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