Il Gattopardo

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

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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

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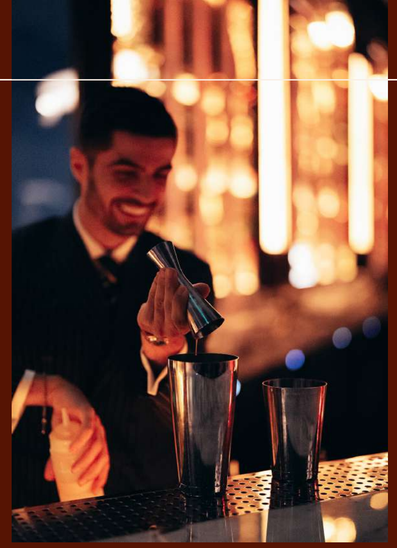

SEMI-PRIVATE LOUNGE

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 ACCIUGHE
Cantabrico anchovies, lemon zest,
olives, capers, tomato sauce

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

FUNGHI E TARTUFO
Riserva San Massimo risotto, wild mushrooms,
24-months DOP Parmesan

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

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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 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

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CANAPÉS

ELBA

SET OF 8 CANAPÉS • 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

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 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

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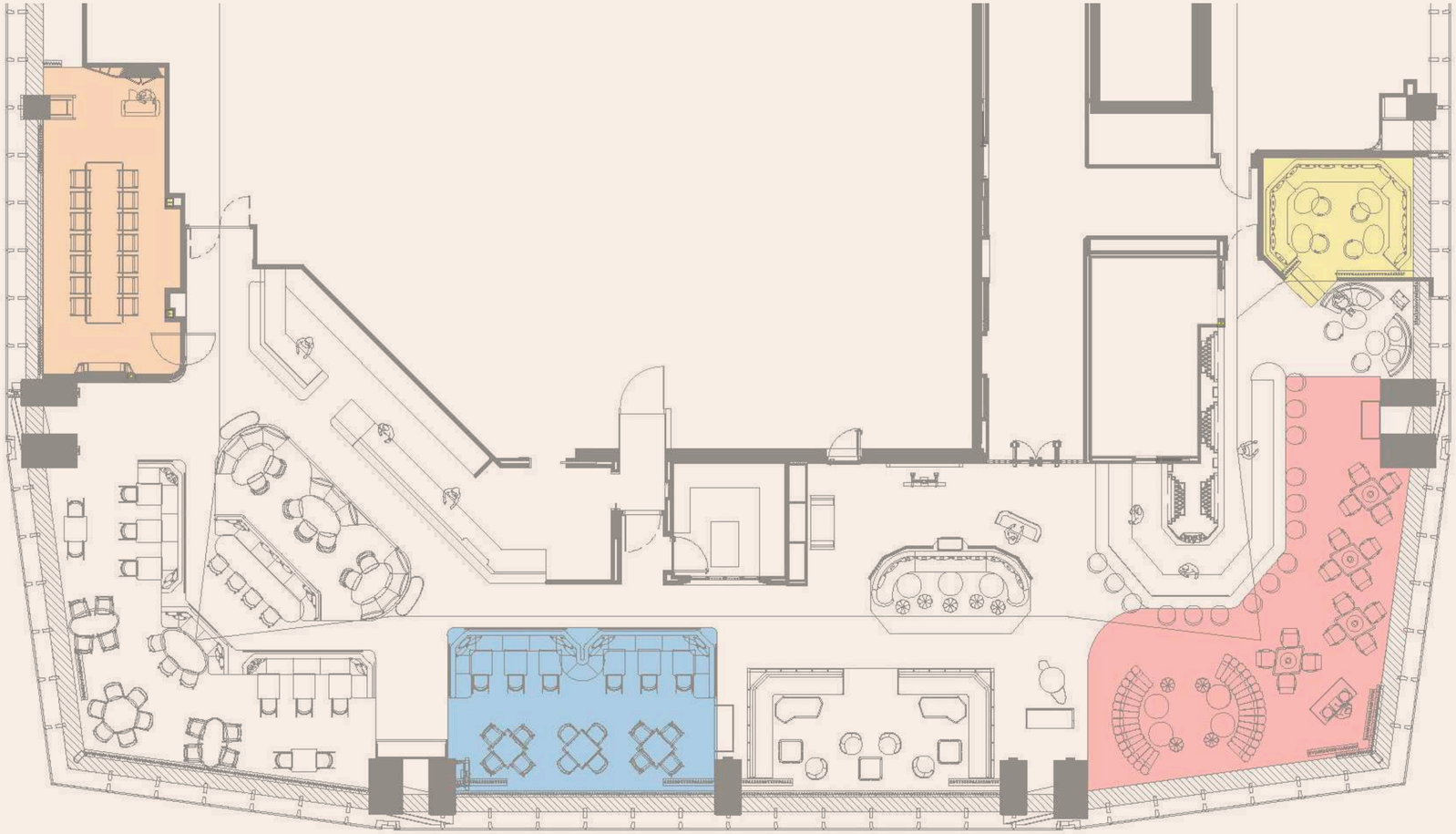
FLOOR PLAN

360°

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

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

Il Gattopardo

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