



il Gattopardo

PRIVATE DINING & EVENTS
FESTIVE BROCHURE



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

Our main dining room feels like a private Italian home. Warm tones. Low light. Our signature leopard print appears on carpets, cushions, and artwork throughout. This festive season, take over the room for a semi-exclusive lunch or dinner. Long tables, sharing menus and the full Il Gattopardo experience, just for your guests.

FEATURES

- Il Gattopardo printed menus and place cards
- Festive sharing menus
- Step-free access

CAPACITY

Seated: up to 36 guests



SOFIA

A private room inspired by Sophia Loren, the ultimate icon of Italian glamour. Designed by Dion & Arles. Dark wood, azure blue and amber tones meet bold prints and a classic sepia fresco. A marble-topped bar takes centre stage.

Tucked away on the lower ground floor, it's complete privacy for your festive celebration. Dinner at one long table. Cocktails at the bar. Then turn up the music.

FEATURES

- Private bar
- Il Gattopardo printed menus and place cards
- DJ on request (charges apply)
- Add your own music
- Space for drinks and dancing

CAPACITY

Seated: up to 16 guests



THE TERRAZZA

SEATED OCCASIONS

Hidden beyond the dining room: Mayfair's most secluded terrace. Lush greenery. A private bar. A retractable roof, so the weather never decides. Dine beneath the stars on a crisp winter night, or close the roof and settle in. This season, it's dressed for celebration. Long festive lunches. Candlelit dinners. All tucked away from the city.

FEATURES

- Private bar
- Il Gattopardo printed menus and place cards
- Add your own music
- Retractable roof
- Step-free access

CAPACITY

Seated: up to 28 guests





THE TERRAZZA

STANDING RECEPTIONS

Our hidden terrace, made for a party. Cocktails at the private bar. Canapés passed around. Music rising as the night goes on. Open the roof and celebrate beneath the stars, or close it and keep the party going whatever the weather. This festive season, gather your whole team, your friends or your family in Mayfair's most secluded spot.

FEATURES

- Private bar
- Signature cocktails and canapés
- Add your own music
- Retractable roof
- Step-free access

CAPACITY

Standing: up to 60 guests



GINA

Named for Gina Lollobrigida, an icon of cinema's golden age. Our most intimate room. Amber light. Rich tapestries. A 1960s villa fireplace at its heart. Tucked just off the Terrazza, it's made for small festive dinners by the fire. Close friends. Family. The people who matter most.

FEATURES

- 1960s villa fireplace
- Il Gattopardo printed menus and place cards
- Opens onto the Terrazza

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

- Available for lunch only -

£ 68

ANTIPASTI

CAVOLO RICCIO

Tuscan kale, ricotta, pomegranate,
pine nuts, caperberries

VITELLO TONNATO

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

TONNO

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

PIZZETTA MARGHERITA

Mozzarella, tomato sauce,
basil oil

PASTA & CARNE

RISOTTO

Vialone nano Milanese, Navelli saffron,
veal jus

POLLO CACCIATORA

Corn-fed chicken “al mattone”,
cacciatora sauce

FUNGHI

Mushrooms trifolati,
parsley & garlic

SPINACI

Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

PANETTONE ARTIGIANALE

Zabaglione cream,
chocolate sauce

CREMACOTTA

Vanilla cremacotta,
pistachio ice cream

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.

MILANO

£105

ANTIPASTI

LATTUGA

Baby gem lettuce,
toasted walnuts, herb croutons,
aged pecorino

CARPACCIO DI MANZO

Black angus carpaccio, chiodini,
mustard & pink peppercorns,
Parmesan shavings

TONNO

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

SALMONE

Smoked salmon pizzetta, creme fraiche,
Avruga caviar

PASTA

AGNOLOTTI

Stracciatella agnolotti, roasted tomato cream,
24 month DOP Parmesan

RISOTTO

Vialone Nano risotto, pumpkin,
toasted seeds, Pecorino Romano

PESCE & CARNE

AGNELLO

Chargrilled lamb chops, eggplant involtini
ricotta & herbs, basil oil

GAMBERI

Roasted tiger prawns,
Calabrian chilli, lemon

FRITTE TARTUFATE

Truffle fries, Parmesan, paprika,
truffle mayonnaise

SPINACI

Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

SORBETTI

Selection of Italian
artisanal sorbets

RICOTTA E PERA

Ricotta & pear tart, white chocolate crumb,
pear sorbet

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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ROMA

£130

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 chilli

PIZZETTA

Spiced 'nduja sausage, grilled red peppers,
stracciatella

PASTA

RISOTTO

Vialone nano Milanese, Navelli saffron,
veal jus

SCOGLIO

Mezzi paccheri, Napolitan seafood stew,
Amalfi lemon

PESCE & CARNE

BRANZINO

Wild sea bass fillet, heirloom tomato confit,
Tropea red onion, balsamic reduction

MILANESE

Vercelli veal tomahawk, anchovies,
caper & lemon brown butter

BROCCOLETTI

Tender stem broccoli, garlic,
peperoncino oil

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

GIANDUJA

Hazelnut chocolate bar,
praline crunch

TIRAMISU

Ladyfingers, mascarpone cream,
espresso

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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TORINO

£155

ANTIPASTI

POLPO

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

BURRATA

Cherrywood-smoked burrata,
grilled courgettes, pistachio, herbs

CULATELLO

24 month aged Culatello di Zibello,
Oro Spigaroli, gnocco fritto

PIZZETTA TARTUFO

Truffled mascarpone, shaved white truffle,
caramelized onion

PASTA

ASTICE

Half lobster, linguine,
lobster reduction

RISOTTO

Vialone Nano mantecato, mushroom,
truffle shavings

PESCE & CARNE

ORATA

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

COSTATA

Josper Grilled beef tomahawk,
mustard jus, salsa verde

CAPONATA

Mixed vegetables, pinenuts,
olives, capers & raisins

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

SORBETTI

Selection of Italian
artisanal sorbets

TIRAMISU

Ladyfingers, mascarpone cream,
espresso

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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ALBA

£230

ANTIPASTI

GAMBERI

Sicilian Mazara prawns,
cutrus zest, Oscietra caviar

BURRATA

Cherrywood-smoked burrata,
grilled courgettes, pistachio, herbs

CULATELLO

24 month aged Culatello di Zibello,
Oro Spigaroli, gnocco fritto

PIZZETTA TARTUFO

Truffled mascarpone, shaved white truffle,
caramelized onion

PASTA

RISOTTO

Vialone nano risotto, porcini mushrooms,
black winter truffle

TAGLIOLINI TARTUFO

Homemade Tagliolini, truffle butter,
shaved white truffle

PESCE & CARNE

ORATA

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

FIORENTINA TARTUFATA

40 day dry aged Vacca Rossa Padana beef
T-bone, shaved truffle

CAPONATA

Mixed vegetables, pinenuts,
olives, capers & raisins

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

TIRAMISU

Ladyfingers, mascarpone cream,
espresso

GELATO TARTUFO

Chocolate ice cream,
shaved white truffle, Barolo Chinato

PANETTONE ARTIGIANALE

Zabaglione cream, chocolate sauce

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CANAPES

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 TARTUFO • 8

Truffle, caramelised onion

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

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

Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.





THE BOWLS

CARNE

CACCIATORA • 14

Roasted baby chicken,
cacciatore sauce

MILANESE • 16

Vercelli veal breaded tomahawk,
crushed potatoes, capers & anchovies sauce

FILETTO • 18

Grilled beef fillet, honey glazed carrots,
black truffle jus

POLPETTE • 12

Italian style meatballs, tomato sauce,
Parmigiano Reggiano

PESCE

GRANCHIO • 17

Casarecce pasta, white crab meat,
Amalfi lemon, chili

ORATA • 14

Sea bream fillet, Sicilian caponata,
salsa verde

CALAMARI • 11

Crispy calamari, paprika aioli,
preserved lemon

ASTICE • 20

Native lobster, potato gnocchi,
lobster reduction

VEGETALI

RAVIOLI • 12

Stracciatella ravioli, roasted tomato cream,
24 month DOP Parmesan

RISOTTO • 20

Vialone nano Risotto, black truffle,
Pecorino

PARMIGIANA • 10

Aubergine parmigiana, basil,
San Marzano tomato

GNOCCHI • 11

Hand-rolled potato gnocchi,
gorgonzola cream, toasted walnuts

Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.

COCKTAILS

Our expert bar team has curated a refined selection of Il Gattopardo signature cocktails and timeless classics. Select up to three for your event.

Aperitivo

THE GREAT SILENCE • 19
19 Belvedere Pure Naked, Italicus, Cocchi Dry, bergamot essence

BLOW UP • 17
Campari, Limoncello, clarified orange, citrus cordial

Signature

L'AVVENTURA • 22
Casamigos Blanco Tequila, Muyu Chinotto, chilli honey, bergamot, vanilla

A FISTFUL OF DOLLARS • 21
Seven Hills Gin, fig marmalade, Sambuca Cordial, amarena, lemon

Negroni

COFFEE NEGRONI • 18
Eminente Reserva 7, Campari, Cocchi Storico Di Torino, coffee foam

SOLERA NEGRONI • 18
Tanqueray 10, Campari, Carpano Rosso

Festive

IL GRANDE FREDDO • 38
Johnny Walker Blue Label, spiced vermouth, Rubis chocolate wine, orange bitter

VERSO SERA • 35
Don Julio 1942, Cocchi Rosa, ginger cordial

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

The festive season is for gathering, toasting and lingering a little longer. Add a touch of Il Gattopardo magic to your celebration. Raise a showstopping Negroni Tower. Watch Tiramisù made at your table. Let the DJ take it from there. Our signature extras are made for the moments that make the season.

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

Add a touch of Italy to your festive celebrations with our sharing Pizzette boards, a generous spread of Il Gattopardo's finest, baked to order and passed around the table for your guests to savour together. Because the best celebrations are always shared.

3 Pizzette per board
"Land to Sea"

Truffle
Caviar & Salmon
Culatello

Tiramisù

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

There are desserts,
and then there are moments.

Our Tableside Tiramisù brings the magic of the kitchen to your table. Our pastry chef builds Italy's most beloved dessert in front of you, layer by layer.

The sweetest finale to dinner.
But not to the night.

DJ

(Price on request)

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

Our resident DJ will curate a set for your celebration. Start with a soundtrack that sets the mood, then build to something that gets the whole room moving. Because the best evenings don't end at dessert.



CELEBRATION CAKES

Complete your festive celebration 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 Gianduia 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.

IL GATTOPARDO LONDON
PRIVATE DINING & EVENTS

Baci Di Dama

£11 per box

Our traditional Italian hazelnut biscuits,
ready to take home.
The perfect end to your lunch or dinner.
(five pieces)

FESTIVE GIFTS

Tronchetto

£45 per Tronchetto

A Christmas classic, dressed for the occasion.
The Gattopardo Yule Log.

Light sponge cake layered with rich 70% dark chocolate
ganache and bittersweet Sicilian orange marmalade.

Every slice tastes of Christmas.

La Tavoletta

£18 per Tavoletta

Choose between one of our signature chocolate bars
for the ultimate indulgent gift.

LONDRA

70% Dark chocolate, vanilla fudge, shortbread

DUBAI

70% Dark chocolate bar, kunafa, Piedmont hazelnut,
milk chocolate



Grattoni
1882
MADE IN ITALY

New Year's Eve Menu

ANTIPASTI

CAPASANTA

Hand-dived scallops crudo,
Oscietra caviar, pickled pear

MANZO SCOTTATO

Seared Wagyu beef, porcini mushrooms,
winter black truffle

PIZZETTA

Truffle and mascarpone cream, confit onion, black truffle shavings

PASTA

SCOGLIO

Mezzi paccheri, Napolitan seafood stew,
Amalfi lemon

RISOTTO

Vialone Nano risotto, white truffle,
aged Parmigiano Reggiano

SECONDI

ASTICE

Poached and grilled lobster,
cauliflowers, lobster reduction

BISTECCA

Italian veal T-bone, salsa verde,
potato millefoglie

INTERMEZZO

SGROPPINO

Refreshing lemon sorbet, Italian sparkling wine, Italicus

PASTICCERIA

PANETTONE

Artisanal panettone, zabaglione cream,
chocolate sauce

CIOCCOLATO

70% Dark chocolate bar, vanilla fudge,
shortbread, sea salt

PASTICCINI

Assortment of miniature Italian desserts and sweet bites

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Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.



NEW YEAR'S EVE 2026

Ring in the New Year at Il Gattopardo, where Italian charm meets the magic of La Dolce Vita. Embrace the playful elegance and casual sophistication that defines Il Gattopardo as we transform our timeless restaurant into a vibrant atmosphere filled with true Italian hospitality.

EARLY EVENING MENU

£125 PER PERSON

- 5 PM to 7 PM
- A bespoke set sharing-style menu featuring signature dishes

NEW YEAR'S EVE MENU

£270 including a glass of R de Ruinart
£390 with one bottle of Dom Pérignon for every two guests.

- 8 PM onwards (last sitting at 10 PM)
- A bespoke set, sharing-style menu featuring signature dishes
- Live band performances from 8pm
- Dance the night away under the stars on our Terrazza

FESTIVE EVENTS & PRIVATE DINING

For guests seeking a more intimate experience for up to 16 people, please contact our events team at events@gattopardo.co.uk for more details.



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

Opening Times

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