



NEW YEAR'S EVE
2026

27 Albemarle St, London W1S 4HZ

IL GATTOPARDO LONDON
NEW YEAR'S EVE 2026



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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** with a Glass of R de Ruinart Brut
£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.



Early Evening Menu

£125

ANTIPASTI

CAPASANTA

Hand-dived scallops crudo,
Oscietra caviar, pickled pear

MANZO

Seared Wagyu beef, porcini mushrooms,
winter black truffle

PASTA

TORTIGLIONI

Tortiglioni, lentils cream,
crispy cotechino, ricotta salata

RISOTTO

Vialone nano risotto, grilled prawns,
pomodorini del Piennolo

SECONDI

ASTICE

Poached and grilled lobster, cauliflowers,
lobster reduction

FILETTO

Frisona beef fillet, Jerusalem artichokes purée,
roasted beetroot

PASTICCERIA

PANETTONE

Artisanal panettone, zabaglione cream,
chocolate sauce

PASTICCINI

Assortment of miniature Italian
desserts and sweet bites

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.

New Year's Eve Menu

£270

INCLUDING A GLASS OF RUINART R

£390

BOTTLE OF DOM PÉRIGNON, SHARED BETWEEN TWO

ANTIPASTI

CAPASANTA

Hand-dived scallops crudo,
Oscietra caviar, pickled pear

MANZO

Seared Wagyu beef, porcini mushrooms,
winter black truffle

PIZZETTA

Mozzarella fior di latte, smoked salmon, crème fraiche, Amalfi lemon

PASTA

TORTIGLIONI

Tortiglioni, lentils cream,
crispy cotechino, ricotta salata

RISOTTO

Vialone Nano risotto, white truffle,
aged Parmigiano Reggiano

SECONDI

ASTICE

Poached and grilled lobster,
cauliflowers, lobster reduction

FILETTO

Frisona beef fillet, Jerusalem artichokes purée,
roasted beetroot, Barolo reduction

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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Il Gattopardo



Contact Details

+44 203 839 5000
27 Albemarle St, London W1S 4HZ
events@gattopardo.co.uk

Opening Times

5:00pm - 3:00am