Il Gattopardo

CRUDO

GAMBERI • 145
Sicilian Mazara **prawns**,
yellow chicory, citrus zest,
Taggiasca extra virgin olive oil

SPIGOLA • 78
Marinated **sea bass**, green tomatoes,
pink peppercorns, spring onions

RICCIOLA • 72
Yellowtail carpaccio,
pickles cucumber,
red chilli, capers

TONNO ROSSINI • 188
Blue fin **tuna** tartare, foie gras,
winter black truffle, beef jus

INSALATE

POLPO • 128
Grilled **octopus**, ratte potatoes, olives,
capers, lemon parsley dressing

CAVOLO RICCIO • 68
Tuscan **kale**, ricotta, pomegranate,
pine nuts, caperberries

LATTUGA • 80
Baby gem **lettuce**, walnuts, croutons,
pickled red onions, aged pecorino

BUFALA • 98
Mozzarella di bufala, braised leek, truffle
and herb breadcrumb

ANTIPASTI

BURRATA • 96
Cherrywood smoked **burrata**,
grilled courgettes, pistachios & herbs

ASPARAGI • 78
Green **asparagus** crudités,
salsa Holandese, paprika

CARPACCIO • 140/320
Black Angus **beef tenderloin**, Parmesan,
mustard & pink peppercorns, truffle
shavings **(Black / White)**

ARANCINI • 52
Beef bolognese & smoked scamorza,
roasted tomato sauce

FRITTURA • 98
Deep fried **squid**, pink **prawns**,
zucchini, lemon aioli

BRESAOLA • 125
Cured **beef** bresaola,
marinated figs, gnocco fritto

VITELLO TONNATO • 96
Veal magatello,
tuna anchovy cream,
green beans & fennel salad

OLIVE ASCOLANA • 44
Golden fried **olives**,
veal stuffed

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PIZZETTE

MARGHERITA • 75
Mozzarella fior di latte,
Datterino tomato sauce, basil oil

PICCANTE • 75
Calabrian spicy **veal 'nduja**,
grilled red pepper, stracciatella

CAVIALE • 298
Cured salmon, stracciatella,
Baerii caviar

TARTUFO • 125/198
Truffled mascarpone, caramelised
onions, truffle shavings **(Black / White)**

PASTA

CACIO E PEPE • 94
Handmade **pici** pasta, pecorino romano,
toasted black pepper

GRANCHIO • 135
Homemade **tagliolini**, Amalfi lemon
zest, Granciporro brown crab roth

PESTO • 95
Farfalle, basil pesto, pine nuts,
green beans, confit potatoes

AGNOLOTTI • 98
Stracciatella agnolotti, roasted tomato
cream, 24-month DOP Parmesan

ASTICE • 255
Half native **lobster**, fettuccine,
lobster reduction

MALTAGLIATI • 125
Slow-cooked **beef** cheek, beef jus,
Parmesan cream

LA FREGOLATA • 678
Whole grilled **lobster**, Sardinian fregola,
lobster reduction

PADELLA

From the stove to the table, inviting everyone to savour a meal together

RISOTTO OSSOBUCO • 169
Navelli saffron **risotto**,
veal ossobuco,
gremolata dressing

GUAZZETTO IN CROSTA • 218
Baby **octopus** "alla Luciana",
Szan Marzano tomato broth,
crisp bread crust

CHATEAUBRIAND • 730 (600G)
Black Angus **beef** tenderloin,
aromatic herbs, Salsa Bernese

COSTATA • 1480 (1.2KG)
Wagyu 4/5 **tomahawk** cut,
mustard jus & truffle reduction

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PESCE

BRANZINO • 265 (150g)
Wild **sea bass** fillet, green asparagus, spinach, peas, zucchini, basil, clear fish stock

GAMBERONI DIAVOLA • 185
Slow-cooked peppered king **prawns**, crushed Calabrian chili peppers

ORATA • 450 (950g)
Wild black **sea bream** butterfly, Sicilian salmoriglio sauce

SOGLIOLA • 699 (700gr)
Dover sole, baby spinach, mushroom duxelles, brown butter, capers condiments

CARNE

POLLO CACCIATORA • 178
Corn-fed **chicken** "al mattone", roasted bell pepper, Cerignola green olives

AGNELLO • 240 (400g)
Pistachio crusted rack of **lamb**, crispy courgette, winter savoury jus

MILANESE • 320 (350g)
Veal tomahawk, anchovies, caper & lemon brown butter

FILETTO • 320 (230g)
Black Angus **beef** tenderloin, mushroom fricassée, black garlic beef jus

TARTUFO BIANCO

FUNGHI E TARTUFO • 359
Riserva San Massimo **risotto**, wild mushrooms, 24-months DOP Parmesan, **white truffle**

PICCATA • 495
Pan-seared **veal** tenderloin, foie gras, celeriac puree, mushroom jus, **white truffle**

TAGLIOLINI TARTUFO • 380
Double egg yolk **tagliolini**, 24-months DOP parmesan cream, **white truffle**

CONTORNI

BROCCOLI • 48
Broccolini, garlic, peperonicino oil

PUREA PATATE • 48
Parmesan mashed **potatoes**

SPINACI • 48
Sautéed baby **spinach**, preserved lemon zest

FRITTE • 72
Truffle **fries**, chives, paprika, truffle mayonnaise

CAPONATA • 54
Mixed **vegetables**, pinenuts, olives, capers & raisins

FUNGHI • 56
Sautéed wild **mushrooms**, garlic, parsley

FORMAGGI

TAGLIERE • 64
Artisanal
Italian **cheese selection**

PARMIGIANO RISERVA • 66
36 month DOP **Parmesan**,
acacia honey, aged balsamic

PASTICCERIA

TIRAMISU • 75
Ladyfingers, mascarpone cream, espresso

LIMONE E OLIO • 60
White chocolate cream, **lemon** jelly,
extra virgin olive oil ice cream

MERINGATA • 65
Yoghurt cream, crunchy meringue,
rose raspberry sorbet & berries

GIANDUJA • 65
Hazelnut **chocolate**, praline crunch

CASTAGNA • 70
Chestnut mousse & candied,
green apple & lemon marmelade

GELATO • 18 (per scoop)
Vanilla · Pistachio · Fior di Latte
Hazelnut · Chocolate & Olive Oil
Lemon · Raspberry · Strawberry

PER LA TAVOLA

Family style desserts designed to be shared with the table

PANETTONE • 60/240
Warm traditional panettone,
mascarpone cream, chocolate sauce

TIRAMISU • 220
Ladyfingers, mascarpone cream,
espresso (serves up to four)

TRONCHETTO • 55/228
Gattopardo Yule log, sponge cake,
chocolate ganache, orange marmalade

MANTECATO • 80/145
Freshly made **fior di latte ice cream**,
pistachio praliné, strawberries,
chocolate sauce (two or four servings)

LA TAVOLETTA

LONDRA • 60
70% dark chocolate bar, vanilla fudge,
London shortbread, sea salt

DUBAI • 60
70% dark chocolate bar, kunafa,
Piedmont hazelnut, milk chocolate

ISTANBUL • 60
Crunchy baklava, creamy pistachio & honey ganache

BACI DI DAMA

Our traditional hazelnuts biscuits to take home (eight pieces) • 60

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