Il Gattopardo

PRIVATE DINING & EVENTS



*“everything needs to change,
so everything can stay the same”*

Giuseppe di Lampedusa

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.

THE RESTAURANT

The main dining room reflects the intimacy of a private home, leading guests from the heart of the restaurant to an inner salon. The colour palette is warm with a signature leopard print motif quietly omni-present, appearing on carpets, cushions, and artworks. This space is available for semi exclusive hire, accommodating up to 40 guests for seated lunches and dinners.

FEATURES

Il Gattopardo printed menus and placecards
Docking station to play your own music
Disabled access

CAPACITY

Seated: up to 36 guests



SOFIA

Sofia is a unique space by renowned interior designers, Dion et Arles, and inspired by the ultimate icon of Italian glamour, Sofia Loren. Striking a balance between heritage and modernity, a tasteful blend of dark wood, azure blue and amber pantones are offset with bold prints. The marble-topped bar takes pride of place, ideal for cocktail receptions or post-dinner drinks.

A classic sepia fresco adorns the walls creating a subtle yet impressive atmosphere that suits both lunch and dinner occasions. Located on the lower ground floor guests will feel complete privacy throughout their event.

Sofia can accommodate groups of up to 14 guests seated on one long table. Experience the same exceptional service and hospitality in an exclusive setting that is guaranteed to impress.

FEATURES

Private dedicated bar
Il Gattopardo printed menus and place cards
DJ facility
Space for drinks and dancing

CAPACITY

Seated: up to 14 guests

THE TERRAZZA

SEATED OCCASIONS

Hidden beyond the dining room lies what might be the most beautiful and secluded al fresco spot in Mayfair, our Terrazza. Entertain in the unique ambiance of this semi open space complete with a private bar and stunning interior features, ideal for luxurious lunches or dinners beneath the stars.

FEATURES

Private bar
Il Gattopardo printed menus and place cards
Retractable roof
Alfresco dining
Smoking area
Disabled access

CAPACITY

Seated: up to 28 guests



THE TERRAZZA

STANDING RECEPTIONS

The Terrazza offers an ideal setting for informal gatherings, perfect for standing receptions. With space for up to 60 guests, a dedicated bar, and a retractable roof, guests can enjoy a relaxing atmosphere while enjoying cocktails and canapés alfresco.

FEATURES

Private bar
Il Gattopardo printed menus and place cards
Retractable roof
Alfresco dining
Smoking area
Disabled access

CAPACITY

Standing: up to 60 guests



GINA

Gina, a semi-private haven named in homage to Gina Lollobrigida, an Italian icon in the golden age of Hollywood cinema. Gina seamlessly extends from our Terrazza, offering an enchanting backdrop. Bathed in amber hues, adorned with tapestries, and featuring a 1960s villa fireplace, this intimate room is best suited for those seeking a discreet meeting spot, or dining space in an exclusive setting.

FEATURES

Fireplace
Il Gattopardo printed menus and place cards
Informal space

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

£68

- Lunch only -

ANTIPASTI

CAVOLO RICCIO
Tuscan kale, ricotta, pomegranate,
pine nuts, caperberries

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

ARANCINI
Beef bolognese & smoked scamorza,
roasted tomato sauce

PIZZETTA MARGHERITA
Mozzarella di bufala,
Datterino tomato sauce, basil oil

SECONDI

PESTO
Farfalle, basil pesto,
pine nuts

POLLO CACCIATORA
Roasted whole boneless baby chicken,
cacciatora sauce

FRITTE
Crispy potato fries

BROCCOLETTI
Tenderstem broccoli, garlic,
peperoncino oil

PASTICCERIA

MARITOZZO
Brioche buns, chocolate custard,
Chantilly cream

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

For allergy information please ask a member of the team for our Food Allergen Information Card.
Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your final bill.

MILANO

£85

ANTIPASTI

LATTUGA
Baby gem lettuce,
herb croutons, aged pecorino

ARANCINI
Beef bolognese & smoked scamorza,
roasted tomato sauce

TONNO
Lime-marinated tuna, pickled cucumber,
lilliput capers, red chili

MARGHERITA
Mozzarella fior di latte,
tomato sauce, basil oil

PASTA

PESTO
Farfalle, basil pesto,
pine nuts

RISOTTO
Vialone nano risotto, Navelli saffron,
pancetta tesa

PESCE & CARNE

ORATA
Roasted sea bream fillet,
Sicilian caponata, salsa verde

POLLO CACCIATORA
Roasted whole boneless baby chicken,
cacciatora sauce

BROCCOLETTI
Tenderstem broccoli, garlic,
peperoncino oil

SPINACI
Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

MARITOZZO
Brioche buns, chocolate custard,
Chantilly cream

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

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ROMA

£115

ANTIPASTI

BUFALA
Mozzarella di Bufala, heirloom tomatoes, basil pesto

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

TONNO
Lime-marinated tuna, pickled cucumber, lilliput capers, red chili

PICCANTE
Spiced 'nduja sausage, grilled red peppers, stracciatella

PASTA

MALTAGLIATI
Hand cut maltagliati, braised beef cheeks, beef jus, Parmesan cream

AGNOLOTTI
Stracciatella agnolotti, roasted tomato cream, 24 Month Parmesan DOP

PESCE & CARNE

BRANZINO
Wild sea bass fillet, slow-roasted heirloom tomato, Tropea red onion, balsamic reduction

MILANESE
Vercelli veal tomahawk, anchovies, caper & lemon brown butter

BROCCOLETTI
Tenderstem broccoli, garlic, pepperoncino oil

FRITTE TARTUFATE
Truffle fries, Parmesan, paprika, truffle mayonnaise

PASTICCERIA

TIRAMISU
Ladyfingers, mascarpone cream, espresso

FICHI
Fresh cheese and white chocolate cream, figs, fig sorbet

SORBETTI
Selection of Italian artisanal sorbets

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TORINO

£145

ANTIPASTI

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

BURRATA
Cherrywood-smoked burrata,
grilled courgettes, pistachio, herbs

CULATELLO
24 Months aged Culatello di Zibello,
Oro Spigaroli, gnocco fritto

PIZZETTA TARTUFO
Truffled mascarpone, caramelised onion,
truffle shavings

PASTA

ASTICE
Half native lobster, tagliatelle,
lobster reduction

AGNOLOTTI
Stracciatella agnolotti, roasted tomato cream,
24 Month Parmesan DOP

PESCE & CARNE

ORATA
Whole line-caught sea bream,
citrus & black pepper marmelade

FILETTO
Frisona beef fillet, new potatoes,
silverskin onion, chestnut mushrooms

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CAPONATA
Mixed vegetables, pinenuts,
olives, capers, raisins

FRITTE TARTUFATE
Truffle fries, Parmesan, paprika,
truffle mayonnaise

PASTICCERIA

GIANDUJA
Hazelnut chocolate bar,
praline crunch

TIRAMISU
Ladyfingers, mascarpone cream,
espresso

FICHI
Fresh cheese and white chocolate cream, figs, fig sorbet

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CANAPÉS

FREDDI

SMOKED BURRATA BRUSCHETTA • 4
Heirloom tomatoes, smoked burrata, taggiasca olives & herbs

CULATELLO GNOCCO FRITTO • 6
“Culatello di zibello oro spigaroli”, gnocco fritto

POLPO • 5
Grilled octopus, ratte potatoes, lemon parsley dressing

VITELLO TONNATO • 5
Veal magatello, tuna anchovy cream, green bean & fennel salad

SPIGOLA • 4
Sea bass carpaccio, green tomato, pink peppercorns, spring onions dressing

CROSTINO • 4
Cherry-wood smoked mozzarella, grilled zucchini, caperberry relish

TONNO • 6
Lime-marinated tuna, pickle cucumber, lilliput capers, red chili

CALDI

PIZZETTA MARGHERITA • 5
Bufalo mozzarella, datterino tomato

PIZZETTA TARTUFO • 8
Truffle, caramelised onion

PIZZETTA PICCANTE • 5
Spiced nduja sausage, grilled red peppers, stracciatella

ARANCINI • 4
Ragout Bolognese, smoked scamorza

POLENTA • 4
Polenta, wild mushroom, anchovy, mozzarella

GNOCCHI PARMESAN • 6
Potato gnocchi, aged Parmesan cream, veal jus

RISO FRITTO E GAMBERI • 6
Saffron risotto cracker, Mazara prawn

DOLCETTI

MARITOZZINI • 5
Brioche buns, chocolate custard, Chantilly cream

FRAGOLE • 3
Strawberries, basil lemon sorbet, Chantilly cream

CREMACOTTA • 3
Vanilla cremacotta, pistachio ice cream

MERINGATA • 3
Crispy meringue, clementine sorbet, lime cream

TIRAMISU • 3
Ladyfingers, mascarpone cream, espresso

GIANDUJA • 4
Hazelnut chocolate bar, praline crunch

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THE BOWLS

CARNE

CACCIATORA • 14
Roasted baby chicken,
cacciatora sauce

FILETTO • 18
Grilled beef fillet, honey glazed carrots,
black truffle jus

MILANESE • 16
Vercelli veal breaded tomahawk,
crushed potatoes, capers & anchovies sauce

POLPETTE • 12
Italian style meatballs, tomato sauce,
Parmigiano Reggiano

PESCE

GRANCHIO • 17
Casarecce pasta, white crab meat,
Amalfi lemon, chili

CALAMARI • 11
Crispy calamari, paprika aioli,
preserved lemon

ORATA • 14
Sea bream fillet, Sicilian caponata,
salsa verde

ASTICE • 20
Native lobster, potato gnocchi,
lobster reduction

VEGETALI

RAVIOLI • 12
Stracciatella ravioli, roasted tomato cream,
24 month DOP Parmesan

PARMIGIANA • 10
Aubergine parmigiana, basil,
San Marzano tomato

RISOTTO • 20
Vialone nano Risotto, black truffle,
Pecorino

GNOCCHI • 11
Hand-rolled potato gnocchi,
gorgonzola cream, toasted walnuts

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COCKTAILS

Our expert bar team have curated a list of Il Gattopardo signature cocktails, alongside the traditional classics, that are ideal for entertaining. Choose up to three from the menu for your event.

Aperitivo

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

I TRE VOLTI • 17
Italian sparkling wine, fresh watermelon purée

Signature

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

AMICI MIEI • 17
Seven Hills Gin, fig marmalade, Sambuca Cordial, amarena, lemon

Negroni

GATTOPARDO NEGRONI • 20
Seven Hills Gin, Passito di Pantelleria, Amari, Campari, Cinzano, Vermouth di Torino Rosso 1757

SOLERA NEGRONI • 18
Tanqueray 10, Campari, Carpano Rosso

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

Whether it's a birthday, anniversary party, graduation or simply 'because', complete your special occasion with a memorable touch to elevate your event. From a showstopping Negroni Tower to freshly made Tiramisú at your table, our collection of signature extras has been designed to make your celebration feel truly your own.

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

Mark your milestone Italian style with sharing Pizzette boards - a generous spread of Il Gattopardo's finest, baked to order and passed around for your guests to enjoy together.

3 Pizzette per board
"Land to Sea"

Truffle
Caviar & Salmon
Culatello

Tiramisú

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

There are desserts, and then there are moments.

Our Tableside Tiramisu brings the magic of the kitchen directly to your table - your pastry chef preparing Italy's most beloved dessert in front of you and your guests, layer by layer. The perfect ending to an unforgettable evening.

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 tailored to your celebration - from a background soundtrack that sets the mood, to something that gets the whole room moving...because the best evenings don't end at dessert.

CELEBRATION CAKES

Whether it's a birthday, anniversary, graduation or simply 'because', complete your special occasion 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 crémeux, 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.

GIFT BOXES

Baci Di Dama

£12 per box

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

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

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27 Albemarle St, London W1S 4HZ
events@gattopardo.co.uk

Opening Times

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