



GROUP DINING MENUS



MILANO

£85

ANTIPASTI

LATTUGA

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

CARPACCIO MANZO

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

TONNO

Lime marinated tuna,
pickled red onions & beetroot

PIZZETTA SPECK

Taleggio cream, smoked speck,
toasted pistachios, radicchio

PASTA

RAVIOLI

Ricotta & spinach ravioli, hazelnuts,
sage & brown butter

VONGOLE

Linguine, clams, bottarga sarda,
preserved lemon

CARNE

AGNELLO

Chargrilled lamb chops,
aubergine, escarole leaves

POLLO CACCIATORA

Corn-fed chicken “al mattone”,
cacciatora sauce



PUREA PATATE

Parmesan mashed potatoes

SPINACI

Sautéed baby spinach,
preserved lemon zest

PASTICCERIA

MARITONZO

Brioche buns, chocolate custard,
Chantilly cream

MERINGATA

Crispy meringue,
strawberry sorbet, lime cream

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Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

ROMA

£115

ANTIPASTI

BUFALA

Mozzarella di bufala, braised leeks,
truffle & basil pangrattato,
mustard vinaigrette

VITELLO TONNATO

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

SPIGOLA

Wild seabass carpaccio, Amalfi lemon,
green apple, Cerignola olive

PIZZETTA TARTUFO

Truffled mascarpone,
caramelized onion, truffle shavings

PASTA

RISOTTO

Vialone Nano mantecato,
Mazara prawns, crustacean sauce

AGNOLOTTI

Stracciatella agnolotti,
roasted tomato cream, fresh basil

PESCE & CARNE

BRANZINO

Wild seabass fillet, heritage carrots,
ginger, lemon pulp

MILANESE

Vercelli veal tomahawk, anchovies,
caper & lemon brown butter



FAGIOLINI

Green beans,
garlic, peperoncino oil

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

COPPA GELATO

Espresso ganache,
vanilla & hazelnut ice cream

ZUPPA INGLESE

Traditional Florentine trifle,
vanilla rum custard, sponge cake

FRUTTA

MACEDONIA

Macerated seasonal fruits, citrus sorbet

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TORINO

£145

ANTIPASTI

POLPO

Grilled octopus, celery, rocket,
cherry tomatoes, balsamic dressing

BURRATA

Cherrywood smoked burrata,
grilled courgettes, pistachios & herbs

AFFETTATI MISTI

Artisan cold cuts, 'Massimo Spigaroli',
sea salt grissini

PIZZETTA CAVIALE

Smoked salmon, sour cream,
Oscietra caviar

PASTA

ASTICE

Half lobster, agria potato gnocchi,
lobster reduction

AMATRICIANA

Paccheri, tomato sauce,
smoked guanciale

PESCE & CARNE

ORATA

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

FILETTO

Frisona beef fillet, fingerling potatoes,
confit garlic, red wine sauce



CAPONATA

Mixed vegetables, pinenuts,
olives, capers & raisins

FRITTE

Truffle fries, chives,
paprika, truffle mayonnaise

PASTICCERIA

GIANDUJA

Hazelnut chocolate bar,
praline crunch

TIRAMISU

Ladyfingers, mascarpone cream,
espresso

FRUTTA

FRUTTI DI BOSCO

Seasonal mixed berries, rose & raspberry sorbet, Chantilly cream

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Exclusive hire of the entire restaurant and terrace
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