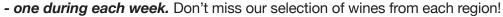


**NYC RESTAURANT WEEK WINTER 2019** 

## DINNER 7 NIGHTS / \$ 42

# BRUNCH SAT + SUN / \$ 26

# **THE LEOPARD GOES REGIONAL!** For the Winter 2019 edition of NYC Restaurant Week, The Leopard at des Artistes goes regional! We'll serve three distinct menus, representing three of the most beloved regions of Italy - *VENETO, TUSCANY and CAMPANIA*





## MON 1/21 - SAT 1/26 - VENETO SUN 1/27 - SAT 2/2 - TUSCANY SUN 2/3 - FRI 2/8 - CAMPANIA

**JANUARY 21 - FEBRUARY 8** 

NYC RESTAURANT WEEK menus are available in addition to The Leopard's winter a la carte menu, excludes beverages, tax and gratuity, and *cannot be combined with additional promotional programs, including BYOB Sunday Supper.* **WE LOOK FORWARD TO WELCOMING YOU THIS WINTER!** 

THE LEOPARD at des. Artistes

1 WEST 67TH STREET NEW YORK NY 10023 tel 212 787 8767 fax 212 787 9767 theleopardnyc.com something amazing is cooking

## VENETO MON 1/21 - SAT 1/26



## TUSCANY SUN 1/27 - SAT 2/2

#### ANTIPASTI Appetizer

"Baccalá mantecato" Wiped cod fish with garlic, anchovies, parsley and olive oil, served with toasted country bread *Or* "Risi e bisi " Risotto with peas, pancetta and vegetable broth *Or* Grilled radicchio Trevisano served with speak

#### SECONDI Main Course

"Ravioli di magro" Ravioli filled with beets and montasio cheese, on butter and sage sauce or Calf liver sautéed with red onions,

served with soft polenta

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Grilled cuttlefish, in olive oil and lemon, served with vegetable caponata

#### **DOLCI** Dessert

Classic Tiramisu or Frittelle Venete alla crema

#### **THREE-COURSE MENU VENETO \$42**

*(Beverages, tax and gratuity not included)* Served in addition to our winter a la carte menu.

\* Don't miss our selection of *WINES FROM VENETO* offered by the glass. Salute!

#### ANTIPASTI Appetizer

"Pappa al Pomodoro" Traditional Tuscan tomato, bread and basil soup Or "Panzanella" Salad of tomato, cucumber, poached tuna and toasted bread Or Artichoke timbale with prosciutto di San Gimignano

#### SECONDI Main Course

Homemade pappardelle with rabbit ragout and porcini mushrooms *Or* NY Strip Steak (5-6 *oz*) served with rosemary roasted potatoes *Or* "Cacciucco" Tuscan Seafood stew of Mediterranean fish and shellfish

#### DOLCI Dessert

Zuccotto of ricotta or Traditional Bomboloni

#### THREE-COURSE MENU TOSCANO \$42

*(Beverages, tax and gratuity not included)* Served in addition to our winter a la carte menu.

\* Don't miss our selection of **TUSCAN WINES** offered by the glass. Salute!

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## CAMPANIA SUN 2/3 - FRI 2/8



## LIVE JAZZ BRUNCH SAT + SUN

#### ANTIPASTI Appetizer

"Polpo alla Luciana" Octopus stew with tomatoes, capers and Gaeta olives served with toasted country bread or

Buffalo mozzarella "in carrozza" with light anchovy sauce or

"Scarole imbottita" Escarole filled with Gaeta olive, capers, anchovies and bread crumb

#### SECONDI Main Course

"Polpette al Sugo" Veal and pork meatballs in a slow cooked tomato sauce

"Baccalá in guazzetto" Coad fish with red onions, capers, cherry tomatoes and organic potatoes *or* 

Paccheri pasta with "Genovese" sauce

#### DOLCI Dessert

Pastiera, the traditional Neapolitan cheese cake or Rum soaked "Babbá del Re" with fresh panna montata

#### THREE-COURSE MENU CAMPANO \$42

*(Beverages, tax and gratuity not included)* Served in addition to our winter a la carte menu.

\* Don't miss our selection of **WINES FROM CAMPANIA** offered by the glass. Salute!

## **BRUNCH MENU**

Served in addition to our winter brunch menu

#### **BRUNCH APPETIZERS**

"Baccalá mantecato" Wiped cod fish with garlic, anchovies, parsley and olive oil, served with toasted country bread Or "Pappa al Pomodoro" Traditional Tuscan tomato, bread and basil soup Or "Panzanella" Salad of tomato, cucumber, poached tuna and toasted bread

#### **BRUNCH MAIN COURSE**

"Ravioli di magro" Ravioli filled with beets and montasio cheese, on butter and sage sauce *or* Paccheri pasta with "Genovese" sauce *or* "Polpette al Sugo" Veal and pork meatballs in a slow cooked tomato sauce

#### SATURDAYS + SUNDAYS LIVE JAZZ BRUNCH / \$26

(Beverages, tax and gratuity not included)



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