

JAN 21-FEB 8
NYC
RESTAURANT
WEEK®



DINNER
7 NIGHTS
/ \$ 42

BRUNCH
SAT + SUN
/ \$ 26



NYC RESTAURANT WEEK WINTER 2019 JANUARY 21 - FEBRUARY 8 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** - *one during each week*. Don't miss our selection of wines from each region!

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

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

or

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!

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

or

“Baccalá in guazzetto” Cod 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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