



PRIVATE DINING & EVENTS



## INTRODUCTION

Located in the heart of DIFC, Il Gattopardo embodies the essence of Italian glamour, blending the iconic allure of La Dolce Vita with Dubai's bold, cosmopolitan spirit.

Inspired by the famed namesake novel and Fellini's classic film La Dolce Vita, it offers a timeless, sophisticated space where each visit celebrates Italy's vibrant soul. Immerse yourself in true Italian hospitality, perfect for unforgettable occasions.

*"If we want things to stay as they are,  
things will have to change."*

*Giuseppe di Lampedusa*





IL GATTOPARDO DUBAI  
PRIVATE DINING & EVENTS

## IL GATTOPARDO DUBAI

*"We must all think about tomorrow, but without forgetting to live today."*

*Federico Fellini, La Dolce Vita, 1960*

Perched on the 51st floor of ICD Brookfield Place in DIFC, Il Gattopardo welcomes guests into a timeless restaurant with bold character, inspired by Italian sophistication with a lightness of touch for frivolity and gaiety. Here, guests savour authentic Italian cuisine while enjoying an experience beyond expectations.

### **FULL CAPACITY**

Seated: up to 194 guests





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## THE RESTAURANT

The main dining room at Il Gattopardo evokes warmth and elegance, with sunken seating offering uninterrupted city views. A Crudo Bar serves as a focal point, showcasing the chefs in action, while cubist-inspired windows and alabaster chandeliers enhance the atmosphere.

Rich copper tones, amber woodwork and sepia graphic tables complete the refined yet inviting space, ideal for intimate dining or semiexclusive events.

### FEATURES

Crudo Bar  
Typical Italian modern mural

### CAPACITY

Seated: up to 90 guests





## SOFIA

Our Private Dining Room, Sofia, is a refined space inspired by the timeless elegance of Sophia Loren. With rich red-toned wood, a custom dining table and a sleek bar inspired by classic Italian cars, Sofia blends heritage with modern design. Tucked away for complete privacy, it accommodates up to 14 guests for an intimate, exclusive dining experience with exceptional service.

### FEATURES

Private dedicated bar  
Dedicated service

### CAPACITY

Seated: up to 18 guests





## LOUNGE DINING

### SEATED OCCASIONS

The Lounge Dining offers a relaxed setting with a high-energy buzz. Azure and electric blues, amber accents and cathedral glass details, woven with touches of chrome and complemented by a variety of foliage, bring the space to life. It's the perfect destination to eat, drink and relax during leisurely lunches and starlit nights.

### CAPACITY

Seated: up to 25 guests





## LOUNGE & BAR

A SPACE TO RELAX AND  
BE SEEN RELAXING IN...

The Lounge is designed to captivate, with an impressive tapestry curtain backdrop framing a striking sculptural DJ booth inspired by Michelangelo's masterpieces. The atmosphere is cool and sophisticated, with rich leather panels, metallic accents and playful hints of leopard print, creating a space where moments of 'Bacchanalia scandal' may unfold.

### FEATURES

Main bar  
Live DJ entertainment  
Smoking area

### CAPACITY

Standing: up to 60 guests





## GINA

A SPACE TO INDULGE AND UNWIND,  
WHERE EVERY MOMENT FEELS SPECIAL...

Accommodating up to 15 guests, Gina offers a semi-private haven, paying homage to Italian film icon Gina Lollobrigida, a symbol of glamour from the golden age of Hollywood. Luxurious Venetian-inspired fabric curtains add a touch of elegance while serving a practical role by providing privacy to a semi-secluded lounge area of Gina.

### FEATURES

Dedicated service  
Smoking area

### CAPACITY

Lounge seating: up to 15 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.





# MILANO

AED 480

## ANTIPASTI

### VITELLO TONNATO

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

### LATTUGA

Baby gem lettuce, herb croutons,  
Red onions pickles, aged pecorino

### RICCIOLA

Marinated amberjack, green tomato,  
pink peppercorns, spring onion dressing

### PIZZETTA MARGHERITA

Mozzarella fior di latte,  
Datterino tomato sauce, basil oil

## PASTA

### SORRENTINA

Homemade potato gnocchi, buffalo mozzarella,  
San Marzano tomato, fresh basil

### MALTAGLIATI

Slow-cooked beef cheek, beef jus,  
Parmesan cream

## PESCE & CARNE

### AGNELLO

Pistachio crusted rack of lamb,  
crispy courgette, winter savoury jus

### TRIGLIA

Red mullet, romanesco artichokes,  
Taggiasca olives, marinara sauce

### PUREA PATATE

Parmesan mashed potatoes

### CAPONATA

Mixed vegetables, pinenuts,  
olives, capers & raisins

## PASTICCERIA

### MERINGATA

Crispy meringue,  
clementine sorbet, lime cream

### FRUTTA

Marinated seasonal fresh fruits,  
citrus sorbet

### MARITONZO

Brioche buns, chocolate custard, Chantilly

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance







## ROMA

AED 580

### ANTIPASTI

#### BUFALA

Mozzarella di bufala,  
marinated tomatoes,  
basil, balsamic dressing

#### CARPACCIO MANZO

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

#### SPIGOLA

Seabass carpaccio, tarocco orange,  
fennel, Cerignola olives

#### PIZZETTA PICCANTE

Calabrian spicy veal 'nduja,  
grilled red pepper, stracciatella

### PASTA

#### RAVIOLI

Duck ham & fresh mascarpone ravioli,  
green peas, gremolata jus

#### GUAZZETTO

Fregola, Napolitan seafood stew,  
Navelli saffran

### PESCE & CARNE

#### BRANZINO

Wild sea bass fillet, heirloom tomato confit,  
Tropea red onion, balsamic reduction

#### MILANESE

Veal tomahawk, anchovies,  
caper & lemon brown butter

#### FAGIOLINI

Green beans, garlic,  
peperoncino oil

#### FRITTE

Truffle fries, chives, paprika,  
truffle mayonnaise

### PASTICCERIA

#### GIANDUJA

Hazelnut chocolate bar,  
praline crunch

#### CREMACOTTA

Vanilla cremacotta,  
pistachio ice cream

#### TIRAMISU

Ladyfingers, mascarpone cream, espresso

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# TORINO

AED 880

## ANTIPASTI

### POLPO

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

### BURRATA

Cherrywood smoked burrata, grilled courgettes, pistachio & herbs

### GAMBERI

Sicilian Mazara prawns, citrus zest, Oscietra caviar

### PIZZETTA TARTUFO

Truffled mascarpone, shaved truffle, caramelized onion

## PASTA

### ASTICE

Half native lobster, mezzi paccheri, lobster reduction

### RISOTTO

Carnaroli Riserva San Massimo, wild mushrooms, black truffle shavings

## PESCE & CARNE

### ORATA

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

### FIorentina TARTUFATA

40-day dry aged beef T-bone, shaved truffle

### CAPONATA

Mixed vegetables, pinenuts, olives, capers & raisins

### FRITTE

Truffle fries, chives, paprika, truffle mayonnaise

## PASTICCERIA

### FRAGOLE

Strawberries, basil lemon sorbet, Chantilly

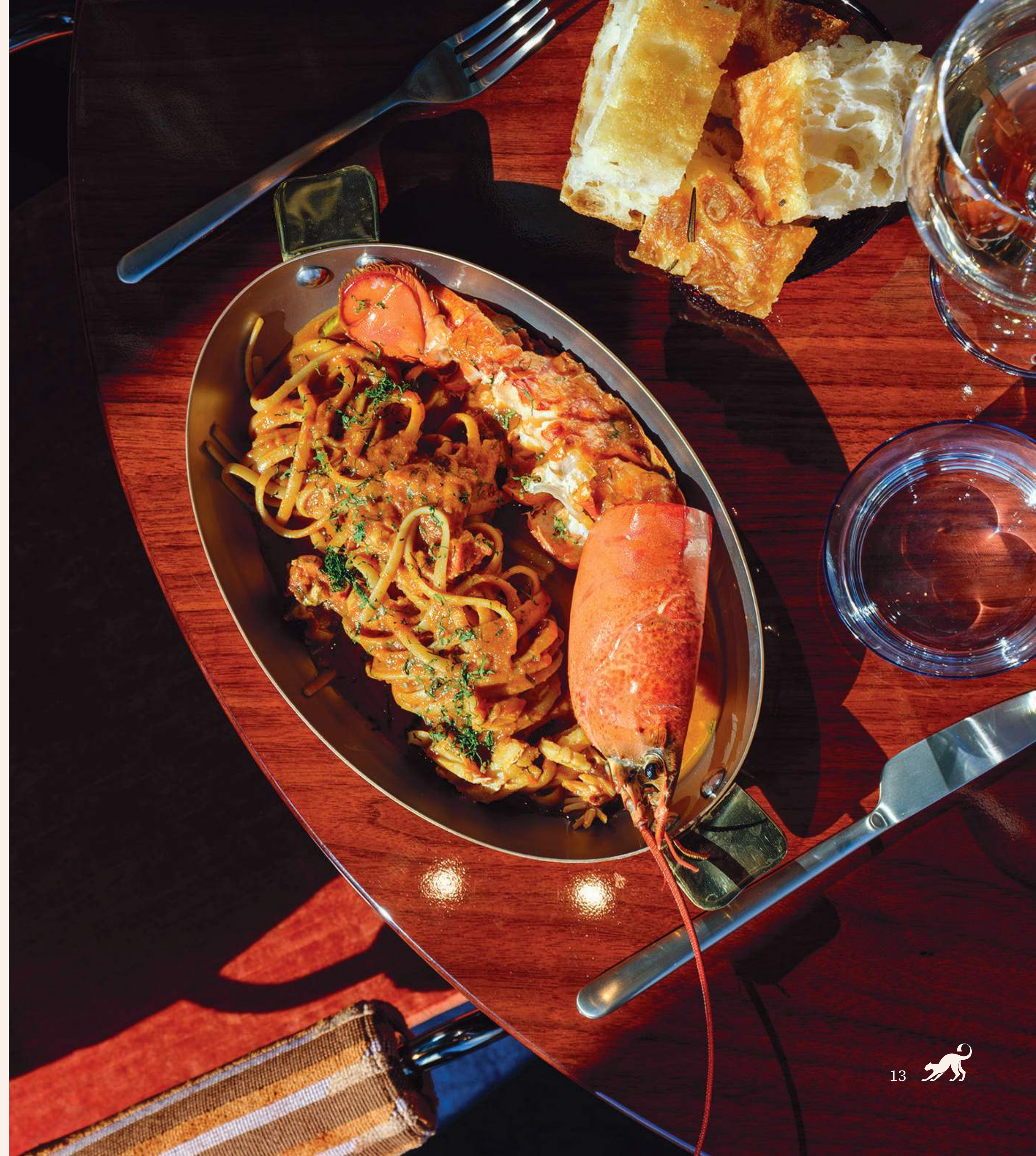
### TIRAMISU

Ladyfingers, mascarpone cream, espresso

### GIANDUJA

Hazelnut chocolate bar, praline crunch

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# CANAPÉS

Available from 15 guests and above

## FREDDI

**BURRATA  
BRUSCHETTA • 16**  
Cherrywood smoked burrata,  
grilled courgettes, pistachios & herbs

**POLPO • 22**  
Grilled octopus, ratte potatoes,  
lemon parsley dressing

**CRUDO • 20**  
Seabass carpaccio, tarocco orange,  
fennel, Cerignola olives

**CRUDO TONNO • 20**  
Lime-marinated tuna, pickle cucumber,  
lilliput capers, red chili

**BRESAOLA GNOCCO  
FRITTO • 20**  
“Beef Bresaola”,  
gnocco fritto, basil pesto, arugula

**VITELLO TONNATO • 18**  
Veal magatello, tuna anchovy cream,  
green bean & fennel salad

**CROSTINO BUFALA • 16**  
Mozzarella di bufala, marinated heirloom  
tomatoes, basil, balsamic dressing

## CALDI

**PIZZETTA MARGHERITA • 16**  
Bufalo mozzarella, datterino tomato, basil oil

**PIZZETTA PICCANTE • 18**  
Calabrian spicy whitebait,  
grilled red pepper, stracciatella

**PIZZETTA TARTUFO • 22**  
Truffled mascarpone, caramelized onions,  
truffle shavings

**GNOCCHI PARMIGIANO • 22**  
Potato gnocchi, aged Parmesan cream, veal jus

**RISO FRITTO E GAMBERI • 28**  
Saffron risotto cracker, Mazara prawn  
Amalfi lemon

**POLENTA • 12**  
Polenta, wild mushroom, anchovy,  
mozzarella

**ARANCINI • 10**  
Ragout Bolognese, smoked scamorza

## DOLCETTI

**PIZZA CIOCCOLATO • 16**  
Warm chocolate pizza, hazelnut spread,  
toasted almonds

**GIANDUJA • 16**  
Hazelnut chocolate bar, praline crunch

**MERINGATA • 16**  
Crispy meringue, clementine sorbet,  
lime cream

**MARITIZZINI • 16**  
Brioche buns, chocolate custard, Chantilly cream

**TIRAMISU • 15**  
Ladyfingers, mascarpone cream,  
espresso

**CREMA COTTA • 16**  
Vanilla crema cotta, pistachio ice-cream

**FRUTTA • 14**  
Marinated seasonal fresh fruits,  
citrus sorbet

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Exclusive hire of the entire restaurant is available upon request. For further details, please contact us to discuss your requirements.

### Contact Details

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Events@gattopardo.ae

51st floor, ICD Brookfield Place, DIFC

gattopardo.restaurant  
@gattopardodubai

### Opening Times

Restaurant  
Lunch: 12pm - 3pm | Dinner: 7pm - 12am

Lounge & Bar  
Monday - Sunday | 12pm - 1:30am