



**NEW YEAR'S EVE
TUESDAY 12/31**

FIRST and SECOND SEATINGS

5-6PM or 8PM / SERVING A LA CARTE MENU
PLUS NEW YEAR'S SPECIALS

LAST SEATING

10-11:30PM

SERVING A VERY SPECIAL SELECTION
OF OUR FAVORITE ITALIAN NEW YEAR'S
RECIPES, AT \$195 PER GUEST (*BEFORE TAX AND
GRATUITY*). **PLEASE NOTE THAT ONLY THE
PRE-SET NEW YEAR'S EVE MENU WILL BE
AVAILABLE FOR THE LAST SEATING (10-11:30PM).**
PRE-SET MENU DETAILS ON THE FOLLOWING PAGE...

**SPECIAL DECORATIONS AND
COUNTDOWN CELEBRATIONS!
ON YOUR MARK, GET SET ...
BUON APPETITO 2020!**

**NEW YEAR'S DAY
WEDNESDAY 1/1**

DINNER ONLY, 5-10PM

A LA CARTE MENU PLUS CHEFS' SPECIALS

**RESERVE YOUR TABLE TODAY!
WE LOOK FORWARD TO
WELCOMING 2020 WITH YOU!**

**NEW YEAR'S EVE SPECIALS - 12/31
IN ADDITION TO OUR A LA CARTE MENU**

(menu available for reservations until 8 PM only)

ANTIPASTI *appetizers*

Burrata Pugliese served with salad of grilled eggplant,
oven dried cherry tomatoes and aged Parma prosciutto
32

"Tortellini in brodo" Small artisanal tortellini filled with
free-range chicken, in its natural broth
25

PRIMI *pasta & risotto*

"Capelacci" Ravioli filled with braised pheasant and
porcini, in marjoram sauce
36

Seafood Risotto of scallops, mussels, clams and shrimp
36

SECONDI *main course*

Poached filet of Dover Sole served with braised fennel
60

Traditional "Cotechino con Lenticchie", a symbol of
prosperity for the New Year! Italian fresh sweet pork
sausage slow cooked with organic lentils and herbs
48

DOLCI DI CAPODANNO

White chocolate mousse, blood orange segments, honey
meringue and artisanal sorbet
19

Walnut crostata served with vanilla gelato and chocolate
sauce
19

THE LEOPARD NEW YEAR'S EVE FOUR-COURSE MENU

LAST SEATING ONLY 10-11:30PM

SPECIAL DECORATIONS AND COUNTDOWN CELEBRATIONS!

*** Please note that only New Year's Eve Set Menu will be available
after 10PM at \$195.00 per person (plus tax and gratuity) - a la carte menu not available.

BENVENUTI

Flute of Italian Spumante served as aperitif

TO BEGIN WITH...

"Tortellini in broodo" Small artisanal tortellini filled with free-range chicken, in its natural broth

or

Burrata Pugliese served with salad of grilled eggplant, oven dried cherry tomatoes and aged Parma prosciutto

or

Crudo of Mediterranean Branzino on citrus dressing

FOLLOWED BY PRIMO

Seafood Risotto of scallops, mussels, clams and shrimp

or

"Capelacci" Ravioli filled with braised pheasant and porcini, in marjoram sauce

SECONDO

Poached Dover Sole fillet served with braised fennel

or

Pan seared venison loin in red wine and juniper sauce, served with black whole grain "riso Venere"

or

Traditional "Cotechino con Lenticchie" Fresh Italian sweet pork sausage
slow cooked with organic lentils and herbs

NEW YEAR'S TEMPTATIONS

White chocolate mousse, blood orange segments, honey meringue and artisanal sorbet

or

Walnut crostata served with vanilla gelato and chocolate sauce

WISHING YOU A HAPPY AND HEALTHY 2020!