

Editors'  
**CHOICE**

*The Leopard at des Artistes  
and Il Gattopardo*



IL GATTOPARDO (ILGATTOPARDONYC.COM) serves traditional Southern Italian comfort food that has been adapted for the contemporary palate without compromising the authenticity of the cuisine.

The Leopard at des Artistes (theleopardnyc.com), like its older sibling, Il Gattopardo, is owned by Gianfranco Sorrentino. It is located in one of the most iconic spaces in New York City, the Hotel des Artistes. The Leopard finds its roots in the area once known as “The Kingdom of the Two Sicilies” and in the culinary traditions of the regions of Campania, Basilicata, Calabria, Apulia, Sardinia, and Sicily. The dishes are a balance of rural elements from these regions and include pasta, vegetables, cheese, and seafood ingredients from the Costiera.

Diners will revel in a selection of thoughtful appetizers, including traditional Baccalá Mantecato with garlic crouton, endive, and asparagus in



“bagnacauda,” scented with pecorino; or smoked veal salad with organic frisée, carrots, celery roots, and prezzemolo pesto. Creative pasta dishes include Busiate Trapanesi with shellfish ragout, Pepperoncini, and fresh tomatoes; Bucatini with sardines, onions, wild fennel, pine nuts, and raisins; and homemade pappardelle with wild boar ragout marinated with Aglianico di Taurasi.

The main courses will not disappoint, and include intensely elegant selections like lightly breaded grilled swordfish with salmoriglio sauce and caponata ghiotta; potato crusted fresh codfish with Jerusalem and baby artichokes, Gaeta olives, in light tomato lobster sauce; and grilled Berkshire pork with fruit mustard, broccoli rabe, and roasted potatoes.

There is no shortage of delightful temptations to soothe a post-dinner sweet tooth, like Torta di zucca, Butternut squash pie with red wine reduction served with walnut gelato; Citrus cheese cake with blueberry sorbet; Mascarpone panna cotta with seasonal citrus fruit, on homemade cookie and candied citrus zest; and Pistachio semifreddo with Italian amarena cherries.

Sophisticated foodies seeking a truly delightful dining experience will not leave hungry. ●

*Top to bottom: Il Gattopardo and two views of The Leopard at des Artistes*