

# Editors’ CHOICE

## *Il Gattopardo and The Leopard at des Artistes*

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 and Paula Bolla-Sorrentino, and 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



garlic sauce; pan-seared duck breast *porchetta* with wild and fresh fennel, served with potato frittata and sour onions; and pan-roasted Colorado rack of lamb with crispy artichokes, pecorino Toscano, black olives, and sun-dried tomato sauce.

To soothe a post-dinner sweet tooth, visitors might opt for the traditional Sicilian cannoli filled with sheep’s milk ricotta and chocolate chips; Nutella chocolate mousse served on hazelnut crunch and banana gelato; and rum babbá with *panna montata* and fresh berries.

Visitors to this culinary gem are guaranteed to leave fully satisfied. ●

*Il Gattopardo dining area (above); owners Gianfranco Sorrentino and Paula Bolla-Sorrentino, with Il Gattopardo’s Executive Chef Vito Gnazzo (left); The Leopard at des Artistes (below)*



are a balance of rural elements from these regions and include pasta, vegetables, cheese, and seafood ingredients from the Costiera. Diners will delight in a selection of carefully chosen appetizers, including traditional *friselle* with Swiss chard, stracciatella, anchovies, and tomato; or *gnudi* buffalo ricotta gnocchi, in butter and parmigiano reggiano sauce, sage, and wild mushroom ragout.

Creative pasta dishes include *busiate trapanesi* with shellfish ragout, pepperoncini, and fresh tomatoes; bucatini alle sarde, wild fennel, red pepper, garlic, pine nuts, and raisins; and three meat and prosciutto tortelloni, in light veal sauce, finished with mascarpone cheese and thyme.

The main courses include indulgent selections like *baccalá e friarielli* baked salted cod fish with sautéed rapini, whole wheat bread, and

