



# Gattopardo

## Menu

### TONNO

Raw Tuna in Pickled Onion with  
Anchovies Essence & Hummus

...

### POLIPO

Citrus Charred Octopus, Spicy Roasted  
Capsicum, Crashed Lemon Potato

...

### ROSSO DI MAZARA

Fresh Pistachios Ravioli, Sicilian Red Prawns

...

### BARRAMUNDI

Saffron Cured Kuhlbarra Barramundi with  
Almond Pesto, Caper's Leaf

...

### AGNELLO

48-Hours Lamb Neck with Pumpkin Puree,  
Black Truffle Jus, Plum Gel

...

### CANNOLO

Crispy Coffee Wafer, Ricotta Cream,  
Pomegranate, Pistachio Ice Cream

...

Service charge at 10% and government taxes applies.  
Our team members will be on hand to assist with any dietary requirement.

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*Information shown may not reflect recent changes. Please check with each  
restaurant for current hours, pricing, and menu information.*

### Venue:

Gattopardo Ristorante di Mare  
36 Tras Street

### Date:

Monday, 2 April 2018 –  
Friday, 13 April 2018

\*Closed on Sundays

### Time:

Lunch: 12pm – 2.30pm

\*Except Saturdays

Dinner: 6.30pm – 10.30pm

### Price:

\$128++ / pax

### Chef:

Lino Sauro



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