

# World's Best Restaurants

## Il Gattopardo, The Leopard at des Artistes and Mozzarella & Vino New York

Over the years, Il Gattopardo ([ilgattopardonyc.com](http://ilgattopardonyc.com)) has evolved into a restaurant that searches for the best nutritional and health factors in its ingredients. In their traditional Southern Italian dishes, they proudly were the first to use ancient grains like Farro, Buckwheat, Grano Carosella, and Senatore Cappelli to make pastas and breads as their grandparents did. These grains are naturally gluten free and proponents of these ancient grains say that they are rich in protein, omega-3 fatty acids and antioxidants. Their fish are caught wild or come from extraordinary ecosystem and protected area of the Laguna di Orbetello in Tuscany, Italy. They choose their products from small farms, and their wines come from small producers who take an artisanal approach.

Lunch and dinner are served at Il Gattopardo, and a Live Jazz "Brunch Italiano" is served on the weekends.

The Leopard at des Artistes ([theleopardnyc.com](http://theleopardnyc.com)) is located in one of the most iconic spaces in New York City, the historically landmarked Hotel des Artistes. The dishes are a balance of rural elements and include pasta, vegetables, cheese and seafood ingredients from the Costiera.



*Clockwise from top right: Il Gattopardo; ICI students under the tutelage of Il Gattopardo Group; Mozzarella & Vino; Il Gattopardo's chef, owner, and staff with a young culinary student at The Leopard at des Artistes*

The restaurant serves dinner seven nights a week, along with live jazz "Brunch at des Artistes" on weekends. On Sunday evenings, The Leopard at des Artistes offers a "BYOB Italian Sunday Supper," with waived corkage fees and exceptional staff pairing recommendations. A three-course tasting menu is also offered seven days a week.

Mozzarella & Vino ([mozzarellaevino.com](http://mozzarellaevino.com)), located in the former space of Il Gattopardo, across from MoMA on 54th Street, is the more rustic and casual sibling. Its concept reflects a heavy emphasis on the Mozzarella di bufala Campana, Italian cheeses and affettati. The enoteca style bar focuses on showcasing smaller family estates and independent Italian winemakers with history, quality and good value.

Il Gattopardo Group also conducts classes on authentic Italian cuisine at the ICI (International Culinary Institute) and at the Food and Finance High School to teach young people about Italian cuisine and Italian products. These kids represent the future and will, one day, run the Il Gattopardo group kitchens. ●

