

MENU

PIATTI SENZA TEMPO DELLA NOSTRA TRADIZIONE

Pasta e Fagioli alla Veneziana	21 €
Baked White Tagliolini alla Cipriani with Ham	40 €
Baked Green Tagliolini alla Cipriani with Veal Ragù	40 €
Beef Carpaccio Cipriani with Mix Salad	45 €
Veal Tonnato	35 €
Castraure Artichokes di Torcello	45 €
Riso al Salto	34 €
Risotto alla Primavera (20 min.)	38 €
Wild Argentinian Prawns with Curry Sauce and Rice Pilaf	48 €
Chicken with Curry Sauce and Rice Pilaf	40 €
Veal Farfalle alla Milanese with Rucola and Cherry Tomatoes	57 €
Calf's Liver alla Veneziana with Grill Polenta	45 €

JAPANESE SUGGESTIONS

Sliced Wild Argentinian Raw Prawns with Olive Oil and Lemon	38 €
New Sashimi Salmon with Wasabi Soy Seared with Olive and Sesame Oil	36 €
Japanese Style Fried Dover Sole with Tartare Sauce	75 €

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SALADS

Cucumber: Tomatoes, Corn, Avocado and Basil	33 €
Méditerranée: Asparagus, Mozzarella, Tomatoes, Rucola and Avocado	35 €
Monte-Carlo: Avocado, Tomatoes, Prawn, Olives and Beans	40 €
Lentils: Orange, Celery, Cherry Tomatoes and Mint	32 €
Quinoa: Avocado, Asparagus, Cucumbers, Tomatoes, Black Olives, Grapefruit	32 €
Cipriani Chicken Salad	35 €

DESSERTS

Individual Tiramisù	20 €
Fantastic Cipriani Homemade Vanilla Ice Cream à la Minute	20 €
Panettone Cipriani con Salsa al Mascarpone	20 €
Red Fruits Plate	20 €
Sorbet (Mandarin, Lemon)	20 €

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APPETIZERS

Mix Green Salad With Seasonal Leaves	18 €
Artichokes Salad with Olive Oil and Slices of Parmigiano or with Avocado	48 €
Asparagus and Beetroot Salad with Goat Cheese	41 €
Fresh Mozzarella di Bufala Cipriani with Tomatoes and Basil	35 €
Fresh Burrata Cipriani with Cherry Tomatoes and Basil	35 €
Jamón ibérico 100% Bellota "Pata Negra"	45 €
Bresaola with Rucola and Mozzarella di Bufala	36 €
Sweet Prosciutto Crudo from Parma	38 €
Prosciutto Cotto with Mozzarella di Bufala Cipriani	28 €
Mortadella with Cornichons	28 €
Steak Tartare Cipriani	45 €
Soft Polenta with Porcini	32 €
Anchovies from Cantabrico Sea with toasted Bread and Tomatoes	43 €
Fried Calamari and Prawns with Tartare Sauce	45 €
Fried Argentinian Prawns with Tartare Sauce	48 €
Smoked Salmon with Fresh Cream and Salmon Roe	40 €
Caviar Special Reserve Amur Kaluga (125gr)	620 €

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SOUPS, PASTA AND RISOTTI

Soup of the Day	24 €
Minestrone	20 €
Aubergine Alla Parmigiana	34 €
Pappardelle with Bresaola and Zafferano	39 €
Tagliardi with Veal Ragù	34 €
Green Tagliarelle alla Bolognese	34 €
Bucatini Cacio e Pepe	35 €
Rigatoni Biologici Cipriani all'Amatriciana	35 €
Paccheri with Cherry Tomatoes and Mozzarella (20 min)	39 €
Tagliarelle with Porcini	42 €
Tortellini Panna, Prosciutto e Piselli	35 €
Fusilli Biologici Cipriani al Pesto	35 €
Tagliolini al Nero di Seppia	41 €
Spaghetti Biologici Cipriani with Branzino	42 €
Spaghetti Biologici Cipriani with Bottarga di Muggine	41 €
Bigoli Veneziani with Fresh Tuna, Cherry Tomatoes, Black Olives and Capers	39 €
Homemade Ricotta Gnocchi al Gorgonzola	34 €
Homemade Ricotta and Spinach Ravioli alla Guardi	34 €
Risotto alla Milanese (20 min)	41 €

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FISH - MEAT

Wild Sea Bass with Cherry Tomatoes and Black Olives, Rice Pilaf	65 €
Merluzzo Cileno alla Carlina and Rice Pilaf	65 €
Fillet of Salmon with Broccoli and Rice Pilaf	57 €
Fillet of Dover Sole alla Mugnaia and Rice Pilaf	75 €
Seppie in Tecia with Grill Polenta	51 €
Boneless Chicken Spezzatino alla Pizzaiola and Rice Pilaf	42 €
Veal Piccata with Lemon Sauce and Rice Pilaf	57 €
Beef Fillet with Peppercorn Sauce	75 €

GRILL

Grill Branzino alla Veneziana with Mix Salad	65 €
Fillet of Salmon with Mix Salad	55 €
Fillet of Dover Sole with Mix Salad	75 €
Fillet of Beef Tagliata, Grilled Vegetables and Mashed Potatoes	75 €
Wagyu Beef Entrecôte Grade 5 (400gr for two people)	175 €