



CIPRIANI

MONTE CARLO

Classics

- Pasta e fagioli
- Homemade baked tagliolini alla Cipriani with ham
- Homemade baked green tagliolini Cipriani with veal ragù
- Risotto alla primavera
- Beef carpaccio with mix green salad
- Scampi al curry, rice pilaf
- Boneless chicken spezzatino with curry
- Veal chop alla Milanese

Sashimi alla Veneziana

- Thin slices of yellowtail, lemon and mint
- Tuna scottato with braised fennel
- Marinated alaskan cod with pears and yuzu miso sauce
- Fried fillet of dover sole with japanese tartare sauce
- New Sashimi salmon: Wasabi shoyu, seared with olive and sesame oil

Salads

- Mix: green salad with seasonal leaves
- Lentils: orange, celery, spring onions
- Monte-Carlo: avocado, cherry tomatoes, scampi, olives, french beans
- Méditerranée: asparagus, mozzarella, cherry tomatoes, avocado, rucola

Appetizers

- Artichokes salad with avocado and slices of parmigiano
- Asparagus and beetroot salad with goat cheese
- Fresh burrata with cherry tomatoes rucola and basil
- Seppioline in umido with grill polenta
- Veal tonnato
- Sweet prosciutto crudo from Parma
- Baccala mantecato with polenta
- King crab salad
- Fried calamari and scampi with tartare sauce
- Bresaola with rucola and parmigiano cheese
- Baccala mantecato
- **Caviar imperial osetra gold (125g)**
- **Russian Beluga caviar (500g)**

Grill

- Dover sole with mix salad
- Grilled tuna with sauté vegetables
- Branzino alla veneziana with mix salad
- Scampi with grilled vegetables
- Organic corn fed chicken and sauté vegetables
- Rib-eye of Angus beef tagliata and sauté vegetables (500g)

Soups, Pasta and Risotti

- Minestrone Soup
- Aubergine alla parmigiana
- Tagliarelle with pesto
- Green tagliarelle alla bolognese
- Tagliolini al nero di seppia
- Tagliardi with veal ragù
- Paccheri alla genovese
- Spaghetti with branzino
- Pappardelle all'arrabbiata
- Rigatoni all' amatriciana
- Homemade ravioli with spinach and ricotta cheese alla Guardi
- Homemade potato gnocchi with tomato and basil
- Risotto al nero di seppia (Please allow 20 mn)

Fish - Meat

- Dover sole alla Mugnaia
- Fillet of Dover sole with curry
- Chilean sea bass alla Carlina
- Wild sea bass with cherry tomato and capers
- Seppie in tecia with grilled polenta
- Boneless chicken spezzatino alla pizzaiola
- Calf's liver alla Veneziana with grilled polenta
- Veal farfalle, lemon sauce and rice pilaf
- Veal chop with butter and sauté vegetables
- Fillet of beef alla Rossini, bearnaise and sauté Vegetables

Desserts

- Selection of homemade cakes
- Individual Tiramisu
- Fruit plate
- Fantastic vanilla ice cream à la minute
- Mix sorbets