

TAKE AWAY MENU

TIMELESS DISHES FROM OUR TRADITION

Pasta e fagioli alla Veneziana.	19 €
Baked white tagliolini alla Cipriani with ham.	29 €
Baked green tagliolini alla Cipriani with veal ragù.	29 €
Beef carpaccio Cipriani with mix salad.	36 €
Wild Argentinian prawns with curry sauce and rice pilaf.	32 €
Wild Argentinian prawns alla Carlina and rice pilaf.	32 €
Chicken with curry sauce and rice pilaf.	37 €
Veal tonnato.	29 €
Veal Farfalle alla Milanese with rocket salad and cherry tomatoes.	48 €
Calf's liver alla Veneziana with fried polenta.	37 €
Castraure artichokes di Torcello.	32 €

JAPANESE SUGGESTIONS

Japanese style fried dover sole with tartar sauce.	63 €
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SALADS

Cucumber	Tomatoes, corn, avocado and basil.	29 €
Mediterranée	Asparagus, mozzarella, tomatoes and rocket salad.	29 €
Monte-Carlo	Tomatoes, shrimp, olives, beans.	35 €
Lentils	Orange, celery, cherry tomatoes and mint.	28 €
Quinoa salad	Avocado, asparagus, cucumbers, tomatoes, black olives, grapefruit.	28 €

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DESSERTS

Selection of homemade cakes.	16 €
Individual Tiramisu.	16 €
Mix fruits plate.	16 €
Flat bread Cipriani con salsa al mascarpone.	16 €

APPETIZERS

Mix green salad with seasonal leaves.	16 €
Asparagus and beetroot salad with goat cheese.	29 €
Fresh Cipriani buffalo mozzarella with tomato and basil.	28 €
Fresh Cipriani burrata with cherry tomatoes and basil.	28 €
Bresaola with rocket salad and buffalo mozzarella.	32 €
Sweet prosciutto crudo from Parma.	33 €
Soft polenta with porcini mushrooms sautés.	28 €
Grill octopus with artichokes.	35 €
Smoked salmon with fresh cream and salmon roe.	32 €

SOUPS, PASTA AND RISOTTI

Soup of the day.	18 €
Minestrone.	18 €
Aubergine alla Parmigiana.	29 €
Tagliardi with veal ragù.	29 €
Green tagliarelle alla Bolognese.	29 €
Rigatoni biologici Cipriani all'Amatriciana.	29 €
Paccheri with cherry tomatoes and mozzarella.	(20 min.) 32 €
Tagliarelle with porcini mushrooms.	34 €

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Tortellini with cream, prosciutto and peas.	29 €
Organic spaghetti Cipriani with sea bass.	35 €
Linguine with tuna, sun dried tomatoes, black olives and capers.	35 €
Bucatini cacio cheese e pepper.	29 €
Pappardelle with tomato, aubergine and ricotta salata.	29 €
Homemade potato gnocchi with gorgonzola.	29 €
Homemade ricotta cheese and spinach ravioli alla Guardi.	29 €

FISH - MEAT

Wild sea bass with asparagus.	56 €
Fillet of salmon with broccoli and rice pilaf.	50 €
Dover sole alla Mugnaia and rice pilaf.	60 €
Boneless chicken stew alla Pizzaiola and rice pilaf.	37 €
Veal farfalle with lemon sauce with rice pilaf.	48 €
Veal chop with butter, sage and vegetables.	(25 min.) 60 €
Beef fillet alla Rossini with vegetables.	59 €
Rib-eye of Angus beef with porcini mushrooms and mashed potatoes (250gr).	58 €

GRILL

Grill sea bass alla Veneziana with mix salad.	48 €
Dover sole with mix salad.	60 €
Baby chicken from Valtellina alla Diavola with roast potatoes.	(30 min.) 39 €
Fillet of beef cut with mashed potatoes.	59 €
Rib-eye of Angus beef with vegetables and mashed potatoes (500gr).	86 €
Chicken paillard with mix salad.	37 €