

TAKE AWAY MENU

TIMELESS DISHES FROM OUR TRADITION

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| Pasta e fagioli alla Veneziana. | 21 € |
| Baked white tagliolini alla Cipriani with ham. | 34 € |
| Baked green tagliolini alla Cipriani with veal ragù. | 34 € |
| Beef carpaccio Cipriani with mix salad. | 41 € |
| Wild Argentinian prawns with curry sauce and rice pilaf. | 44 € |
| Wild Argentinian prawns alla Carlina and rice pilaf. | 44 € |
| Chicken with curry sauce and rice pilaf. | 40 € |
| Veal tonnato. | 35 € |
| Veal Farfalle alla Milanese with rocket salad and cherry tomatoes. | 56 € |
| Calf's liver alla Veneziana with grilled polenta. | 42 € |
| Castraure artichokes di Torcello. | 41 € |

JAPANESE SUGGESTIONS

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| Japanese style fried dover sole with tartar sauce. | 75 € |
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SALADS

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| Cucumber | Tomatoes, corn, avocado and basil. | 33 € |
| Mediterranée | Asparagus, mozzarella, tomatoes and rocket salad. | 35 € |
| Monte-Carlo | Tomatoes, shrimp, olives, beans. | 40 € |
| Lentils | Orange, celery, cherry tomatoes and mint. | 32 € |
| Quinoa salad | Avocado, asparagus, cucumbers, tomatoes, black olives, grapefruit. | 32 € |

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DESSERTS

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| Selection of homemade cakes. | 19 € |
| Individual Tiramisu. | 19 € |
| Mix fruits plate. | 19 € |

APPETIZERS

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| Mix green salad with seasonal leaves. | 18 € |
| Asparagus and beetroot salad with goat cheese. | 41 € |
| Fresh Cipriani buffalo mozzarella with tomato and basil. | 32 € |
| Fresh Cipriani burrata with cherry tomatoes and basil. | 32 € |
| Bresaola with rocket salad and buffalo mozzarella. | 36 € |
| Sweet prosciutto crudo from Parma. | 36 € |
| Soft polenta with porcini mushrooms sautés. | 32 € |
| Grill octopus with potatoes, black olives and cherry tomatoes. | 37 € |
| Smoked salmon with fresh cream and salmon roe. | 40 € |

SOUPS, PASTA AND RISOTTI

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| Soup of the day. | 20 € |
| Minestrone. | 20 € |
| Aubergine alla Parmigiana. | 34 € |
| Tagliardi with veal ragù. | 34 € |
| Green tagliarelle alla Bolognese. | 34 € |
| Rigatoni Biologici Cipriani all'Amatriciana. | 34 € |
| Paccheri with cherry tomatoes and mozzarella. | (20 min.) 43 € |
| Tagliarelle with porcini mushrooms. | 41 € |

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| Tortellini with cream, prosciutto and peas. | 34 € |
| Spaghetti Biologici Cipriani with sea bass. | 41 € |
| Linguine with tuna, sun dried tomatoes, black olives and capers. | 41 € |
| Bucatini cacio e pepe. | 34 € |
| Pappardelle with tomato, aubergine and ricotta salata. | 34 € |
| Homemade potato gnocchi with gorgonzola. | 34 € |
| Homemade ricotta cheese and spinach ravioli alla Guardi. | 34 € |

FISH - MEAT

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| Wild sea bass with asparagus. | 66 € |
| Fillet of salmon with broccoli and rice pilaf. | 57 € |
| Dover sole alla Mugnaia and rice pilaf. | 75 € |
| Boneless chicken stew alla Pizzaiola and rice pilaf. | 40 € |
| Veal farfalle with lemon sauce with rice pilaf. | 56 € |
| Veal chop with butter, sage and vegetables. | (25 min.) 75 € |
| Beef fillet alla Rossini with vegetables. | 75 € |
| Rib-eye of Angus beef with porcini mushrooms and mashed potatoes (250gr). | 91 € |

GRILL

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| Grill sea bass alla Veneziana with mix salad. | 65 € |
| Dover sole with mix salad. | 75 € |
| Baby chicken from Valtellina alla Diavola with roast potatoes. | (30 min.) 45 € |
| Fillet of beef tagliata with mashed potatoes. | 75 € |
| Rib-eye of Angus beef with vegetables and mashed potatoes (500gr). | 83 € |
| Chicken paillard with mix salad. | 42 € |