



A Slice of Venetian Glamour

From the Venetian canals to the shore of Maundays Bay, the alfresco ambience and enchanting flavours of the famed Cip's Club now satiate the senses, as classic Italian flair and true Caribbean essence distinguish a menu of delicious specialities.

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (VG) Vegan

13% GST TAX & 15% SERVICE CHARGE WILL BE ADDED TO GUEST FOLIO

INSALATE

INSALATA DI POMODORI
Mix heirloom tomato, fresh oregano,
olive oil 20 ^(VG)

STRACCIATELLA E VERDURINE
Grilled and blanched vegetables,
Stracciatella cheese, Black Truffle 25 ^(7, 15)

INSALATA FRESCA
Misticanza, cherry tomato, almond,
avocado, asparagus, pomegranate
dressing 25 ^(8, VG)

ANTIPASTI

BRUSCHETTE MISTE
Mixed bruschetta 20 ^(1, 8, VG)

LA BURRATA
Truffle Burrata with rocket,
cherry tomatoes 28 ^(7, 15)

CARPACCIO ALLA CIPRIANI
Thinly sliced beef tenderloin, rocket leaves,
Cipriani sauce 29 ^(7, 10)

TARTARE DI TONNO AGLI AGRUMI
Tuna tartare, citrus fruits,
candied walnut 28 ^(4, 8)

PARMIGIANA DI MELANZANE
Baked eggplant, DOP buffalo mozzarella,
tomato sauce, basil 25 ^(7, 15)

FRITTURA MISTA
Fried baby calamari, prawns,
and vegetables with lime aioli 26 ^(1, 2, 4, 14)

PASTA

SPAGHETTI
ALLA EOLIANA
Spaghetti, cherry tomatoes, capers,
Taggiasca olives, pistachio 30 ^(1, 8, 12, VG)

GNOCCHI ALLA SORRENTINA
House-made baked Gnocchi, Tomato sauce,
Bufalo mozzarella, Parmesan 32 ^(1, 3, 7, 15)

LINGUINE
ALLE VONGOLE
Linguine with clams 48 ^(1, 4, 12, 14)

LASAGNA
House-made Traditional beef ragout
Lasagna 40 ^(1, 3, 7, 9, 12)

TAGLIATELLE
ALLA BOLOGNESE
Home-made tagliatelle, pork,
and beef ragout Bolognese style 35 ^(1, 3, 9, 12)

RAVIOLI ZUCCA E AMARETTI
House-made pumpkin, amaretto ravioli,
truffle butter, Sliced black truffle 45 ^(1, 3, 7, 8, 15)

PACCHERI
ALL'ARAGOSTA
Paccheri with lobster and
cherry tomatoes 55 ^(1, 2, 9, 12)

PIZZA

MARGHERITA
Tomato sauce, mozzarella, basil 25 ^(1, 7, 15)

LA MIA DIAVOLA
Yellow cherry tomato sauce, 'nduja,
mozzarella, spicy salami, stracciatella cheese,
dried chili 30 ^(1, 7)

FRUTTI DI MARE
Tomato sauce, cherry tomato, clams,
lobster, calamari, prawns 35 ^(1, 2, 4, 14)

PIZZA AL TARTUFO
Mozzarella, truffle paste, italian sausage,
dried tomato, parmesan and
truffle shave 45 ^(1, 7)

RISOTTO

RISOTTO CON OSSOBUCO
Acquerello rice, braised veal
ossobuco 45 ^(7, 9, 12)

RISOTTO RADICCHIO, PERE E
GORGONZOLA
Acquerello rice, radicchio, gorgonzola
cheese, pear and walnut 45 ^(7, 8, 12)

RISOTTO CON CRAYFISH
Acquerello rice, crayfish,
cherry tomatoes, citrus bisque 50 ^(2, 4, 12)

MAIN COURSE

ARAGOSTA GRIGLIATA
Chargrilled Lobster, salmoriglio sauce,
salsa Verde, salsa Tartara 95 ⁽²⁾

CRAY FISH GRILIATA
Chargrilled cray fish, 3 Sauces 85 ⁽²⁾

PESCE ALLA GRIGLIA
Chargrilled catch of the day,
salmoriglio and herbs sauce 65 ⁽⁴⁾

PESCATO AL CARTOCCIO
Baked caught of the day in foil,
prawns, olive, potato,
tomato concassé 49 ^(2, 4)

TONNO IN CROSTA DIL
POLENTA
Pan seared local tuna in polenta crust,
sicilian caponata 45 ^(4, 8)

GALLETTO
Rosted baby chicken, potatoes,
capsicum puree',
taggiasca olives crumble 45 ⁽⁹⁾

ORECCHIO DI ELEFANTE
Veal Milanese, rocket and
sundried tomato salad 80 2px ^(1, 3, 7)

BISTECCA FIORENTINA
Chargrilled T-bone steak,grilled vegetables,
roasted Potato 250 2px

SIDE

PATATE ARROSTO
Roasted potatoes 12 ^(VG)

Fagiolini Olio e Limone
Green beans, olive oil and lemon 12 ^(VG)

VERDURE GRIGLIATE
Grilled vegetables 12 ^(VG)

RISO DI VENERE
Steam black Venere rice 12 ^(VG)

DESSERTS

TIRAMISÙ
Traditional Tiramisù 20 ^(1, 3, 7, 12, 15)

MILLEFOGLIE
Vanilla cream, hazelnut cream, caramel,
vanilla ice cream 20 ^(1, 3, 7, 8, 15)

SEMIFREDDO ALLA MANDORLA
Roasted Almond, honey, limoncello,
caramellized apple, chocolate 22 ^(8, 12, VG)

TORTA AL PISTACCHIO
Pistachio Praline, raspberry sorbet,
cocoa nibs tuille 22 ^(1, 3, 7, 8, 15)