



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.*

CICCHETTI

OLIVE 11
Bella Di Cerignola giant green olives & caperberries ^(1, V)

PIZZA BIANCA 17
Garlic and oregano, white cannellini bean dip ^(1, VG)

ZUCCHINE FRITTE 15
Fried Zucchini and sea salt ^(1, VG)

BRUSCHETTA 21
Daily seasonal vegetables, Tuscan fettunta ^(1, VG)

GIARDINIERA DI VERDURE 17
Italian garden pickled vegetables, Rosemary crackers ^(VG)

ANTIPASTI

BURRATA CAPRESE 28
Creamy burrata from Puglia, Heirloom tomatoes, extra virgin olive oil and petite basil ⁽⁷⁾

RICOTTA DI MANDORLE 28
Homemade almond ricotta, truffle honey, sourdough bread ^(1, 8, VG)

CARPACCIO DI TONNO 28
Yellow fin tuna carpaccio, oranges, capers, pistachio, citrus dressing ^(4, 7, 8)

ARAGOSTELLA CROCCANTE 42
Crunchy crayfish, lemon aioli, herbs salad ^(1, 2)

CULATELLO DI ZIBELLO 32
The best of Italian cured meat, Chef's selection, Gnocco fritto ^(1, 12)

INSALATA FRESCA 20
Mesclun salad, Cherry tomatoes, toasted almonds, green beans, avocado, honey-mustard dressing ^(8, 10, VG)

INSALATA DI RUCOLA 19
Arugula salad, Parmigiano, pear, caramelised walnuts, balsamic dressing ^(7, 8, 15)

PRIMI PIATTI

All of our pastas are made in house

MINISTRONE TRADIZIONALE 37
Organic vegetables soup, Basil pesto, Parmesan grissino ^(1, 8)

MACCHERONCINO ALLA NORMA 37
Fresh Maccheroni, San Marzano tomatoes, eggplant & Ricotta salata ^(1, 7)

RAVIOLI ALLA SORRENTINA 35
Homemade ravioli stuffed with "Fior di latte" mozzarella, served with San Marzano tomatoes sauce ^(1, 7)

RISOTTO ALLA ZUCCA 41
Pumpkin risotto, Fruits Mostarda, amaretti, Aceto balsamico tradizionale ^(1, 12, 14)

CASARECCE AL POLPO 55
Casarecce pasta, Red wine braised octopus sauce, crispy breadcrumb ^(1, 2, 9, 12)

LINGUINE ARAGOSTA & GAMBERI ROSSI 61
Linguine aglio & olio, Anguillian lobster & Sicilian red prawns tartare ^(1, 3, 7, 9, 12)

TAGLIATELLE AL RAGU 37
Homemade fresh tagliatelle with Bolognese Ragù, traditional recipe ^(1, 3, 7, 9, 12)

CIPRIANI CLASSICS

CARPACCIO ALLA CIPRIANI 29
Finely sliced raw beef fillet, Cipriani's signature sauce ^(3, 4, 7, 10)

TAGLIOLINI GRATINATI 35
Cipriani's baked tagliolini, ham and creamy parmesan sauce ^(1, 3, 7)

COTOLETTA ALLA MILANESE 75
Veal cutlet alla Milanese, rocket and cherry tomatoes ^(1, 3)

TORTA MERINGATA 20
Venetian classic lemon meringue cake ^(1, 3, 7, 12, 15)

SECONDI PIATTI

ARAGOSTELLA GRATINATA 42
Gratinated local crayfish, aromatic fresh breadcrumbs ^(1, 2)

PESCE ALLA MEDITERRANEA 42
Local catch of the day fillet, with cherry tomatoes, taggiasca olives, capers ⁽⁴⁾

PESCE SPADA 42
Anguillian swordfish rolls, fennel, orange & olives crumble ^(1, 4)

TAGLIATA DI MANZO 71
14 oz Charred Prime New York strip steak, Tuscan salt

COTOLETTA DI MELANZANE 37
Eggplant Milanese, confit tomatoes, smoked provola ^(1, 3, 7)

PIZZE

MARGHERITA 25
San Marzano tomatoes sauce, "fior di latte" mozzarella, basil ^(1, 7, 15, V)

MARINARA 25
San Marzano tomatoes, garlic, Sicilian capers, oregano ^(1, VG)

TARTUFO 41
Umbrian truffle cream, "fior di latte" mozzarella, mascarpone, Parmigiano Reggiano ^(1, 7, 15, V)

DIAVOLA 33
Spicy tomato sauce, Calabrian salami, 'Nduja, "fior di latte" mozzarella ^(1, 7)

SALMONE 110
Smoked salmon, crème fraiche, chives & 30gr oscietra caviar ^(1, 7, 8)

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 (V) Suitable for Vegan

TO SHARE

MIN OF 2 PERSONS

ANTIPASTO ALL'ITALIANA 35
A selection of Italian specialties ^(1, 7, 8, 12)

LA NOSTRA LASAGNA PER DUE 68
Pinwheel lasagna, bolognese & Parmigiano Reggiano bechamel sauce ^(1, 3, 7, 12)

PESCE AL CARTOCCIO 110
Whole fish of the day cooked "al cartoccio", potatoes, olives, white wine ^(4, 12)

CONTORNI

12

PANZANELLA DI POMODORO
Tuscan bread salad, tomatoes onions and basil ^(1, 7, 12)

PATATE
Twice cooked potatoes, garlic and thyme ^(V)

SPINACI ALL'AGRO
Baby spinach, lemon, extra virgin olive oil ^(V)

FUNGHI SALTATI
Sautéed mushrooms, garlic & chili ^(V)

**All fish is line-caught and sustainably sourced.*