



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.*

NAPOLI USD 85

STARTERS

PIZZA BIANCA

Garlic and oregano, white cannellini bean dip
(1, VG)

INSALATA FRESCA

Mesclun salad, cherry tomatoes, toasted almonds, green beans, avocado, balsamic dressing (8, VG)

BURRATA CAPRESE

Creamy burrata from Puglia, Datterini tomatoes, extra virgin olive oil and petite basil (1, 7, V)

CULATELLO DI ZIBELLO

The best of Italian cured meat, Chef's selection, Gnocco fritto (1, 12)

MAINS

MACCHERONCINO ALLA NORMA

Fresh Maccheroni, San Marzano tomatoes, eggplant & Ricotta salata (1, 7)

TAGLIATELLE AL RAGU

Homemade fresh tagliatelle with Bolognese Ragù, traditional recipe (1, 3, 7, 9, 12)

COTOLETTA DI MELANZANE

Eggplant Milanese, confit tomatoes, smoked provola (1, 3, 7)

DIAVOLA

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

DESSERTS

TORTA MERINGATA

Harry's bar classic lemon meringue pie (1, 3, 7)

TIRAMISU

Traditional recipe (1, 3, 7, 12)

PANNA COTTA ALLA VANIGLIA

Vanilla panna cotta, citrus caramel sauce, almond streusel (7, 8, 15)

VENEZIA CIPRIANI CLASSICS USD 95

STARTER

CARPACCIO alla CIPRIANI

Finely sliced raw beef fillet, Cipriani's signature sauce (3, 4, 7, 10)

PASTA

TAGLIOLINI GRATINATI

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

MAIN

COTOLETTA ALLA MILANESE

Veal cutlet alla Milanese, rocket and cherry tomatoes (1, 3)

SELECTION OF SIDE DISHES FOR THE TABLE

DESSERT

TORTA MERINGATA

Harry's bar classic lemon meringue pie (1, 3, 7)

FIRENZE USD 120

STARTERS

BRUSCHETTA

Daily seasonal vegetables, Tuscan fettunta (1, 8, VG)

ZUCCHINE FRITTE

Fried Zucchini and sea salt (1, VG)

CARPACCIO DI TONNO

Yellow fin tuna carpaccio, oranges, capers, pistachio, citrus dressing (4, 7, 8)

BURRATA CAPRESE

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

MAINS

RISOTTO ALLA ZUCCA

Pumpkin risotto, Fruits Mostarda, amaretti, Aceto balsamico tradizionale (1, 12, 14)

CASARECCE AL POLPO

Casarecce pasta, Red wine braised octopus sauce, crispy breadcrumb (1, 2, 9, 12)

TAGLIATA DI MANZO

14 oz Charred Prime New York strip steak, Rosemary salt

COTOLETTA DI MELANZANE

Eggplant Milanese, confit tomatoes, smoked provola (1, 3, 7)

SELECTION OF SIDE DISHES FOR THE TABLE

DESSERTS

SELECTION OF ICE CREAM & SORBET

TIRAMISU

Traditional recipe (1, 3, 7, 12)

TORTA MERINGATA

Harry's bar classic lemon meringue pie (1, 3, 7)

ROMA USD 160

STARTERS

BURRATA CAPRESE

Creamy burrata from Puglia, Datterini tomatoes, extra virgin olive oil and petite basil (7, V)

CARPACCIO ALLA CIPRIANI

Finely sliced raw beef fillet, Cipriani's signature sauce (3, 4, 7, 10)

ANTIPASTO ALL'ITALIANA

A selection of Italian specialties (1, 7, 8, 12)

RICOTTA DI MANDORLE

Homemade almond ricotta, truffle honey, sourdough bread (1, 8, VG)

MAINS

LA NOSTRA LASAGNA PER DUE

Pinwheel lasagna, bolognese & Parmigiano Reggiano bechamel sauce (1, 3, 7, 12)

PESCE al CARTOCCIO

Whole fish of the day cooked "al cartoccio", potatoes, olives, white wine (4, 12)

COTOLETTA DI MELANZANE

Eggplant Milanese, confit tomatoes, smoked provola (1, 3, 7)

SELECTION OF SIDE DISHES FOR THE TABLE

DESSERTS

TORTA MERINGATA

Harry's bar classic lemon meringue pie (1, 3, 7)

TIRAMISU

Traditional recipe (1, 3, 7, 12)

SELECTION OF ICE CREAM & SORBET

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.

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