

CIP'S BY CIPRIANI
Lunch

Antipasti & Insalate

Calamari Fritti 27

Crispy fried calamari, artichokes, tartar sauce (1, 12, 14)

Burrata e Prosciutto 27

Burrata, prosciutto di parma, roasted tomatoes, grilled fettunta (1, 7)

Insalata Niçoise 29

Seared local tuna, green beans, potatoes, cherry tomatoes, taggiasca olives (3, 4, 10)

Insalata di Verdure Grigliate 24

Marinated grilled vegetables, farro, tomatoes, almonds, halloumi cheese (7, 8, 15)

Caesar Cip's Club Salad 23

Little gem salad, savoury crostini, Parmigiano Reggiano, marinated anchovies (1, 3, 4)

Primi Piatti

Casarecce Pesto Genovese 29

Homemade casarecce pasta, basil pesto, pine nuts, potatoes, haricot vert, ricotta salata (1, 7, 8, 15)

Tonnarello Cacio e Pepe 29

Fresh tonnarelli, pecorino cheese, black pepper (1, 7, 15)

Paccheri con Branzino 39

Paccheri with branzino, olives, capers, lemon (1, 4)

Spaghettone al Pomodoro 27

Artisanal Spaghetti "Benedetto Cavalieri", San Marzano sauce, cherry tomatoes, basil (1, 15)

Alla Griglia

Served with Salmoriglio sauce and a side of your choice

Pesce Alla Griglia – Local Catch 42

Simply grilled (4)

Polpo – Spanish Octopus 42

Charred octopus (14)

Aragosta – Island Harbour Whole Lobster 65

Grilled lobster (2)

Pollo – Chicken Breast Paillard 41

Grilled chicken breast

Contorni

Insalata Cetriolo 14

Cucumber salad, cherry tomatoes, sweet corn, avocado (15)

Patate Arrosto 12

Crushed fingerling potatoes, garlic, rosemary (15)

Spinaci all'Agro 12

Baby spinach, lemon, extra virgin olive oil (15)

Pizze Classiche

Margherita 25

San Marzano tomato sauce, “fior di latte” mozzarella, basil (1, 7, 15)

Diavola 33

Spicy tomato sauce, Calabrian salami, ‘nduja, “fior di latte” mozzarella (1, 7)

Tartufo 41

Umbrian truffle cream, “fior di latte” mozzarella, mascarpone, Parmigiano Reggiano (1, 7, 15)

Pizze Baciata

Roman-style double-layered focaccia “kissed” together, baked golden and filled with fresh seasonal ingredients

Mediterranean 28

Halloumi cheese, basil pesto, Ox heart tomatoes, eggplant (1, 7)

Bresaola 32

Air-dried beef Bresaola, arugula salad, Parmigiano (1, 7)

Dolci

Tiramisù Alla Ciliegia 17

Coffee, Kirsch-soaked Morello cherries, mascarpone mousse (1, 3, 7, 12, 15)

Affogato Al Caffè 13

Vanilla ice cream “affogato”, espresso coffee (3, 7)

Frutti Di Bosco 17

Limoncello-marinated red berries, bergamot sorbet (15)

Gelati E Sorbetti Artigianali 8 Per Scoop

House-made ice cream and seasonal fruit sorbets (3, 7, 15)

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.

18% Service Charge will be added to guest folio.