



*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)

#### PROSCIUTTO DI PARMA

Gnocci fritto (1)

### MAINS

#### SPAGHETTI AL POMODORO

Homemade Durum wheat spaghetti, fresh local tomato sauce, lemon and basil (1, VG)

#### TAGLIATELLE AL RAGU

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

#### PARMIGIANA DI MELANZANE

Slices of eggplants, buffalo mozzarella and parmigiano, rich tomato sauce (1, 7, V)

#### 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)

#### SEMIFREDDO AL ARANCIA (VG)

Stuffed orange parfait

## 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)

#### BURRATA CAPRESE

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

#### CRUDO di TONNO

Yellowfin tuna, stracciatella, crushed pistachio, orange dressing (4, 7, 8)

#### CALAMARI FRITTI

Crispy fried squid, lemon and rosemary aioli (1, 3, 14)

### MAINS

#### RAVIOLI RICOTTA & SPINACI

Homemade ravioli, brown butter, sage and hazelnuts (1, 3, 7, V)

#### PACCHERI ALL'ARAGOSTELLA

Paccheri pasta with local crayfish sauce (1, 2, 9, 12)

#### PARMIGIANA DI MELANZANE

Slices of eggplants, buffalo mozzarella and parmigiano, rich tomato sauce (1, 7, 12)

#### TAGLIATA DI MANZO

14 oz Charred Prime New York strip steak, Rosemary salt

### 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)

#### SEMIFREDDO AL ARANCIA (VG)

Stuffed orange parfait

## ROMA USD 160

### STARTERS

#### BURRATA CAPRESE

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

#### CRUDO di TONNO

Yellowfin tuna, stracciatella, crushed pistachio, orange dressing (4, 7, 8)

#### ARAGOSTA alla CATALANA

Roasted local lobster, marinated cherry tomatoes, pickled red onion, basil (2)

#### CARPACCIO alla CIPRIANI

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

### MAINS

#### PESCE al CARTOCCIO

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

#### BISTECCA ALLA FIORENTINA 1KG

Creekstone farm dry aged porterhouse, bone marrow and gremolata

#### PARMIGIANA DI MELANZANE

Slices of eggplants, buffalo mozzarella and parmigiano, rich tomato sauce (1, 7, V)

### 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)

#### SEMIFREDDO AL ARANCIA (VG)

Stuffed orange parfait

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