

CIP'S
CLUB





“At thirteen I was very focussed on books, while my teacher explained the rhombus area or how to reduce a fraction to lowest terms. Meanwhile I collected failure medallions in mathematics, which I hung on the board with fish gelatine.

I also skipped school sometimes, and then I apologized to my teacher with a herb flower bouquet.

Until I understood that I could use herbs to garnish dishes, and medallions too, and use the fish gelatine to firm up a strawberry mousse.

I realized then that I wouldn't become an engineer, but a cook.”

The Chef

Roberto Jotto



You can't be sure what's next, but there is always a chance to find something unexpected. The delicious taste of tradition, the best we can do in the kitchen. The hands that work with passion, guided by the heart.


STARTERS

- Thinly sliced prime beef seasoned with Cipriani's signature sauce 40
- Crunchy pie from Chioggia, uncinato truffle, Morlacco del Grappa sauce P 36
- The bottom of the artichoke from Sant' Erasmo in venetian style with bay tree, parsley and shrimps from the lagoon 38
- Creamed salted cod, sauteed chiodini and sponcio polenta P 36
- Canestrelli from Caorle au gratin, crusted bread, parsley and oil from Marostica 38

PASTA

- Pasta and ancient beans from San Quirino P  30
- Beef soup and Grana Padano 20 months cappelletti 30
- Vialone Nano risotto from Grumolo delle Abbadesse with radicchio from Treviso, red Venegazzù and blue fondue from Colli Berici 40
- Cipriani's green tagliolini au gratin with ham 42
- Bigoli to the traditional press with duck ragout 40
- Chioggia potato gnocchi with lagoon seafood 44

SHARING IS CARING

Scampi and lobster Busara style with linguine pasta, malga butter and venetian spices **A**  **80 p.p.** (Minimum 2 people to share)

VEGETABLES FROM OUR ISLANDS AND GARDENS

Mixed salad  **23**

Steamed vegetables with Cervia salt  **24**

Grilled vegetables with extra virgin olive oil  **24**

Our selection of extra virgin olive oil from Veneto region: Marostica, Valnogare-do Colli Euganei, Torri del Benaco and pitted Vicentino.

FROM THE RIALTO MARKET, FISH, VEGETABLES, MEAT AND SPICES

CATCH OF THE DAY

Fish  **58**

Shellfish  **62**

Roasted sea bass fillet, stewed artichoke and olives with turnip chips from Chioggia **54**

Fried scampi and calamari, with mixed salad, autumn leaves and rafano sauce **54**

Venetian veal liver and Biancoperla corn polenta **P**  **42**

Roasted quail filled with porcini, truffle and toma d'alpeggio cheese, mashed potatoes from Rotzo with green apple **48**

Breaded veal rib with vegetables and stuffed onion **48**

 Gluten-free products

 Vegetarian dish

P Slow Food Award® Asiago stravecchio, Riso Grumolo from Abbadesse, Biancoperla Polenta, Morlacco del Grappa cheese, figomoro from caneva.

The letter **P** indicates the dishes prepared with at least one Presidio Slow Food® ingredient. These products belong to the great food biodiversity heritage that the association (born in Italy in the mid-1980s and now in 160 countries of the world) saved from extinction with the help of small-scale producers and local communities

A Arca del Gusto® Vacche Rosse Parmigiano, mais sponcio, suca baruca.

The dishes marked with the letter **A** are made using at least one ingredient surveyed on the Arca del Gusto® by Slow Food Foundation: the use of these products at risk of extinction in our menus helps rediscover and give them an economic value.

Prices in Euro - Service and VAT included

Fish intended to be consumed raw or partially raw has undergone a prior freezing treatment in accordance with the requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

INFORMATION ON FOOD ALLERGIES

Some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011. On request the specific documentation will be provided by our staff. We cannot guarantee the total absence of traces of such allergens in all our dishes and beverages.





CIPRIANI
A BELMOND HOTEL
VENICE