

Starters

HOTEL CIPRIANI CLASSIC CARPACCIO / SIGNATURE DISH 46
(1,3,4,5,6,7,10)

CREAMED COD PIE 40
Baked with parmesan fondue, pine nuts and black truffle
(1,2,3,4,7,8,12)

CARTOCCIO BAKED VEGETABLES 34
With spices, turmeric and coriander
(5,9)

TUNA TARTARE 38
With yellow cherry tomato salad, capers, olives, basil and mint
(GF) (4)

RICOTTA STUFFED ZUCCHINI FLOWERS 36
Fried on a bed of raw zucchinis
(1,3,5,7,8)

CHERRY TOMATO COLD SOUP 34
With marinated vegetables, oil and basil

First courses

RUSTIC TAGLIATELLE 36
"Porcini" mushrooms, rosemary and "nepatella"
(1,3)

SPICY LINGUINE LOBSTER 40
(1,2,4,9,12)

EGGPLANT GNOCCHI 36
with three tomato and basil pesto
(V) (1,3,7)

RISOTTO WITH SCAMPI AND ZUCCHINI FLOWERS 42
(2,7,12)

GRATINATED "TAGLIOLINI VERDI" / SIGNATURE 46
with ham
(1,3,7)

From the 'Rialto' market: grilled catch of the day

FISH 65
(GF)

CRUSTACEANS 70
(GF)

To share

SALT CRUST BAKED SEA BASS 150
For two
(3,4)

Main dishes

FRITOIN 66
Fried langoustines, squids, and baby zucchini, horseradish
mayonnaise
(1,2,3,4,5,7,8,10,12,14)

SEA BASS FILET 65
Roasted with a stew of potatoes, olives and cherry tomatoes
(4,7,12)

FILET OF TURBOT 65
Crunchy vegetables crust, sautéed spinach
(GF) (3,4,7,9,12)

BEEF STRIP LOIN TAGLIATA 55
with chanterelles, grain mustard sauce
(GF) (7,8,9,10,12)

VEAL CUTLET BREADED WITH "SEMOLINA" BREAD 62
Semolina bread, cherry tomatoes and rucola
(1,3,5,7)

VENETIAN-STYLE LIVER 46
And white polenta "mantecata"
(1,7)

Vegetable side dishes

ROASTED POTATOES 25
(GF,VG)

MIXED SALAD 25
With IGP extra vergin olive oil from Garda lake
(GF,VG)

FROM THE RIALTO MARKET 25
Grilled vegetables with garda igp oil
(GF,VG)

STEAMED VEGETABLES 25
With Cervia salt
(GF,VG)

(V) vegetarian – (VG) vegan – (GF) gluten-free
Prices in euros, service included – VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans, (3) Eggs, (4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts, (6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Mollusks. (*)** *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.