

Starters

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

OUR SELECT BUFFALO "BURRATA" CHEESE, CHERRY TOMATOES AND ANCHOVIES 36
(GF) (4,7)

BABY SPINACH LEAVES AND TRUFFLE SALAD 36
Walnuts, pine nuts, almonds, pumpkin seeds, salted sesame, Grana Padano cheese "raspadura" and black truffle
(GF,V) (8,11,14)

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

HOTEL CIPRIANI SALAD 36
Shrimps, avocados, fennel, rucola, tomatoes, lettuce with lemon extra vergin olive oil dressing
(GF,LF) (2)

CHERRY TOMATO COLD SOUP 30
and crunchy vegetables
(GF,VG) (7,12)

First courses

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

PARMESAN CHEESE "CAPPELLETTI" 40
With veal ragout
(1,3,7,9,12)

STROZZAPRETI, SHRIMPS AND ZUCCHINI 40
Cherry tomatoes, basil, mildly spicy
(1,2,4,12,14)

LINGUINE WITH CLAMS 40
Of Chioggia and Pellestrina
(1,12,14)

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)

Main dishes

SEA BASS FILLET 65
Roasted with potatoes, olives and cherry tomatoes
(GF) (4,7,12)

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

ROSEMARY ROASTED MONKFISH 62
With vegetables sautéed in IGP extra vergin olive oil from Garda lake
(GF) (4,9,12)

BEEF STRIP LOIN "TAGLIATA" 52
Roasted potatoes
(GF) (7,12)

VEAL CUTLET BREADED WITH “SEMOLINA” BREAD 62
tomatoes and rocket
(1,3,7)

VITELLO TONNATO 40
small lettuce salad
(3,4,7,9,12)

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.