

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



LUNCH AT CIP'S

STARTERS

Artichoke with quail skewer with salt marsh honey 34

Raw tuna oil and Garda lemon 40

Polenta Biancoperla, honey mushrooms and creamed cod **P** 36

Vegetables from the lagoon islands stewed in foil with black truffle  30

Thinly sliced prime beef seasoned with Cipriani's signature sauce 40

PASTA

Pasta and ancient beans from San Quirino  28

Monograno spaghetti with Chioggia and Pellestrina clams 38

Bigoli to the traditional press with porcini mushrooms and nepetella 38

Cipriani's gratinated green tagliolini with ham 40

Strozzapreti with sweet sausage, radicchio and blue Berici cheese 38

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

CATCH OF THE DAY

Fish  58

Shellfish  62

Turbot with green pepper, potatoes and onions 52

Fried scampi and calamari, with courgettes and a light horseradish sauce 54

Beef steak Regina del Montello, Rosso Venegazzù wine sauce
and sautéed vegetables 48

Milanese veal cutlet, rocket and cherry tomatoes 50

VEGETABLES FROM OUR ISLANDS AND GARDENS

Mixed salad  22

Steamed vegetables with Cervia salt   23

Grilled vegetables with Maculan's extra virgin olive oil  23

 Gluten-free products

 Vegan option

P Presidio Slow Food® Biancoperla corn polenta (Az. De Tacchi), Cervia salt (Cons Sale Cervia)

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.

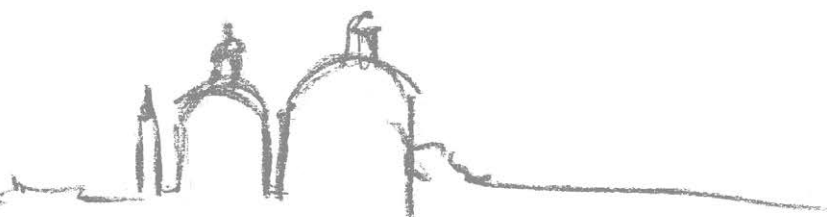
Prices in Euro - Service and VAT included

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