

BAR
GABBIANO

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CAVIAR

served with traditional garnishes

BELUGA

30 g 400

TRADITIONAL ROYAL

30 g 200

OSCIETRA ROYAL

30 g 320

STARTERS

CARPACCIO CIPRIANI 45 ^{BAR}GABBIANO

(1,11,12,14)

36-MONTH-OLD PROSCIUTTO CRUDO DI SAN DANIELE 40

burrata cheese, aged balsamic vinegar

(3,13) (GF)

“ARMATORE” ANCHOVIES WITH FOCACCIA BREAD 28

stracciatella cheese, horseradish oil and citrus

(1,3,5,9)

VITELLO TONNATO 32

veal with tuna sauce, capers powder and toasted bread

(1,3,4,5,7,9,12,13)

BEETROOT TARTARE 32

soy mayonnaise, sprouts and licorice powder

(1,6,7,12,13) (VG,GF)

FIRST COURSES

SPAGHETTONI “FELICETTI” WITH TOMATOES 36

tomato sauce and fresh basil

(9) (VG)

LINGUINE WITH CLAMS 42

lemon peel and parsley oil

(1,4,9,10,12,13)

RIGATONI “FELICETTI” ALLA CARBONARA 38

with egg, bacon, black pepper and pecorino cheese

(1,3,7,9,13,14)

BARLEY SOUP AND AUTUMN VEGETABLES 28

ginger oil and confit tomatoes

(8,9,10) (VG)

FROM LAND AND SEA

SEA BASS FILLET 50

fennels au gratin, mediterranean sauce

(1,3,5,9)

TURBOT AU GRATIN WITH HERBS 52

saffron celeriac sauce, braised cabbage

(1,3,5,9,12,13)

BEEF SIRLOIN 55

Rossini sauce, rosemary roasted potatoes

(1,3,12,13) (GF)

ROASTED PUMPKIN 42

pumpkin seeds sauce and black truffle

(2,11) (GF,VG)

GREAT CLASSICS

CLUB SANDWICH 42

chicken breast, crispy bacon, lettuce,
tomato, egg and mayonnaise
served with french fries
(1,3,6,9,11,13)

STUFFED FOCACCIA 28

grilled vegetables, tomatoes confit
and buffalo mozzarella
(1,3,6,7,9,11,12,13,14)(V)

CIPRIANI BURGER 42 ^{BAR}GABBIANO

beef patty, milk bread with sesame seeds, tomatoes, lettuce
served with french fries and Cipriani sauce
(1,3,5,6,7,8,11)

VEGETARIAN BURGER 32

eggplant and quinoa patty, tomatoes, lettuce and soy mayonnaise
served with french fries
(1,2,3,6,7,9,11) (V)

SELECTION OF AGED ITALIAN CHEESES 38

served with honey and compote, spiced flaxseed crackers
(1,2,3,6,7,9,13) (GF)

SALADS

ADRIATIC SHRIMP SALAD 44

avocado, citron and dill sauce

(2,12,14)

CAPRESE SALAD 32

buffalo mozzarella cheese, marinated cherry tomatoes and basil

(7) (V)

CAESAR SALAD 34

lettuce, roasted chicken breast, croutons, anchovies,

Parmigiano shaves and Caesar dressing

(1,3,4,7,8,10)

*"Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including our fish, meats, produce, dairies) come from local suppliers."*

DESSERTS

TIRAMISU 20

mascarpone cream, ladyfingers flavored with coffee and cocoa
(1,3,7,8)

FRUIT TART 22

Cocoa pie tart, Chantilly cream and fresh seasonal fruits
(1,3,7,8)

WILDBERRIES 24

with whipped cream
(7) (GF)

SELECTION OF HOMEMADE ICE CREAM AND SORBETS 20

vanilla, hazelnut, pistachio, coffee
chocolate, lemon, raspberry, strawberry
availability according to the season
(7,8) (VG, GF)

(V) vegetarian (VG) vegan (GF) gluten-free ^{BAR}
CABBIANO *Signature dish*

Prices in euros, service included - VAT included

INFORMATION ON FOOD ALLERGIES: *Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof 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.*

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 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.