

RAW CORNER

Caviar

BELUGA (4)
(30g) 440

OSCIETRA ROYAL (4)
(30g) 340

TRADITION ROYAL (4)
(30g) 220

served with traditional garnishes

ANTIPASTI

CARPACCIO CIPRIANI / SIGNATURE DISH 20

PROSCIUTTO CRUDO DI SAN DANIELE (GF) (7) 40
And burrata

CRISPY FOCACCIA (1,4,5,8) 34
Anchovies, burrata, zucchini scapece and sweet and sour red onion

VITELLO TONNATO (1,3,4,5,7,8,9,10,12) 38
Piedmont veal fillet, tuna carpaccio & olivier salad

GOLDEN ARTICHOKE (GF,VG) (5,7,8,9) 28
Jerusalem artichoke, cardamom root mousse , vegetable jus

STARTERS

SPAGHETTI WITH THREE TOMATOES (VG) (1,5,8) 37
And basil

LINGUINE WITH CLAMS (1,4,12,14) 42

GNOCCHI WITH BASIL PESTO (V) (1,3,5,7) 37
Potatoes and green beans

SEASONAL VEGETABLE SOUP (GF,VG) (9) 28

OSSOBUCO RAVIOLI (1,3,7,9) 48
Roast sauce with black truffle

LAND AND SEA

SEA BASS FILLET (GF) (4,5,8) 54
In oil cooking, beets, marinated bell pepper and light fish soup

SQUID (1,4,7,12,14) 52
Mussel stuffing, tomato variation, and roasted leek

BEEF TENDERLOIN WITH GREEN PEPPER (1,5,7,8,9,10) 58
Sautéed spinach and puffed potatoes

EGGPLANT CASSEROLE

G R E A T C L A S S I C S

CLUB SANDWICH (1,3,7) 44
Served with French fries

STUFFED FOCACCIA (V) (1,5,7) 32
With marinated eggplant, sun-dried tomatoes and buffalo mozzarella cheese

BEEF BURGERS (1,3,7,10,11) 44
Milk bread with sesame, tomatoes and lettuce served with French fries and
Cipriani sauce

QUINOA BURGERS (V) (1,3,6,7,11) 35
Milk bread with sesame, tomatoes, lettuce and soy mayonnaise served with chips

SELECTION OF AGED ITALIAN CHEESES (GF,V) (1,3,7) 39

S I D E D I S H E S

ROAST POTATOES (GF,VG) 25

SELECTION OF MIXED SALAD (GF,V) 20

TOMATO GRATIN (V) 20

STEAMED VEGETABLES (GF,VG) 20

S A L A D S

SALAD WITH FROZEN VEGETABLES (GF) (2,4,5,6,8,9) 48
Shrimps, flambéed plums, pumpkin seeds, sour cucumber and crispy roots

MOZZARELLA WITH TOMATOES AND BASIL (GF,V) (7) 34
Buffalo mozzarella, marinated tomatoes and basil

CESAR SALAD LETTUCE (1,4,5,7,8,10) 38
Golden chicken breast, bread croutons, anchovy fillets, parmesan shavings and
caesar sauce

NIÇOISE SALAD (3,4,5,8) 40
Tuna belly, potatoes, olives ,eggs, tomato and green beans

P I Z Z A S

PIZZA MARGHERITA (V) (1,7) 33
With san marzano tomato sauce, fior di latte mozzarella cheese, basil, extra virgin
olive oil

CASTRAURE (1,7,12) 40
With yellow date tomato sauce, artichokes, sun-dried tomato and Taggiasca
olives

SARDON (1,4,7,8) 44
With, stracciatella cheese, marinated sardines, grilled zucchini and salsa verde

TREVISIO (1,7,12) 50
Taleggio cheese cream, baked Treviso radicchio , sopressa vicentina and
marjoram

DESSERT

TIRAMISÙ (1,3,7,8) 21

FRUIT TART (V) (1,3,7,8) 22

Vanilla shortbread, chantilly cream and fresh seasonal fruit

CLASSIC MILLEFEUILLE (1,3,7,8) 26

With caramelized puff pastry, vanilla cream and strawberries

BERRIES AND WHIPPED CREAM (GF) (7) 24

SELECTION OF ICE CREAMS AND SORBETS (GF,V) (3,5,6,7,8) 21

Sorbets no gluten no lactose

(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.