

A decorative border at the top and bottom of the page consists of repeating vertical columns of red geometric shapes and stripes. The shapes include triangles, trapezoids, and rectangles, some solid and some with horizontal or diagonal stripes. The colors range from a deep, dark red to a lighter, more muted red.

*Il Porticciolo*

# Il Particciolo

“AT THIRTEEN I WAS VERY FOCUSED 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.”

Lo chef

Roberto Gatto

# Cold Kitchen

Cipriani salad, shrimp, lettuce, tomato, rocket and fennel 34

Seafood and lagoon salad with octopus, squid, mussels and cuttlefish 38

Chicken salad with celeriac 34

Thinly sliced prime beef seasoned with Cipriani's signature sauce 38

Montagnana's ham 34

Raw the catch of the day 39

# Hot Kitchen

Vegetables soup from Rialto market 28

Bigoli mori pasta with clams from Chioggia and Pellestrina 36

Tortelli with traditional Bolognese ragù 32

Spelt penne with seasonal vegetables 32

Grilled octopus with homemade marinated vegetables 46

Grilled scampi 60

Grilled lobster 60


Salmoriglio tuna 55

Grilled sea bass 55

# Dessert

Tiramisu  20

Lemon sgroppino with raspberries  16

Fresh fruit tart  20

Selection of sorbets and ice creams 18

# Pizza

## Classic Pizza

**MARGHERITA**  24

organic tomato, mozzarella and basil leaves

**VEGETARIANA**  27

seasonal vegetables with fior di latte mozzarella

**DIAVOLA** 27

organic tomato, mozzarella and spicy salami

**FINFERLI** 32

buffalo's mozzarella, sweet sausage and basil

**FOCACCIA** 28

Luca sesame focaccia with Cipriani carpaccio

Chef: **Roberto Gatto**

Restaurant Manager: **Adamello Bianco**



Proposte vegane



Proposte vegetariane

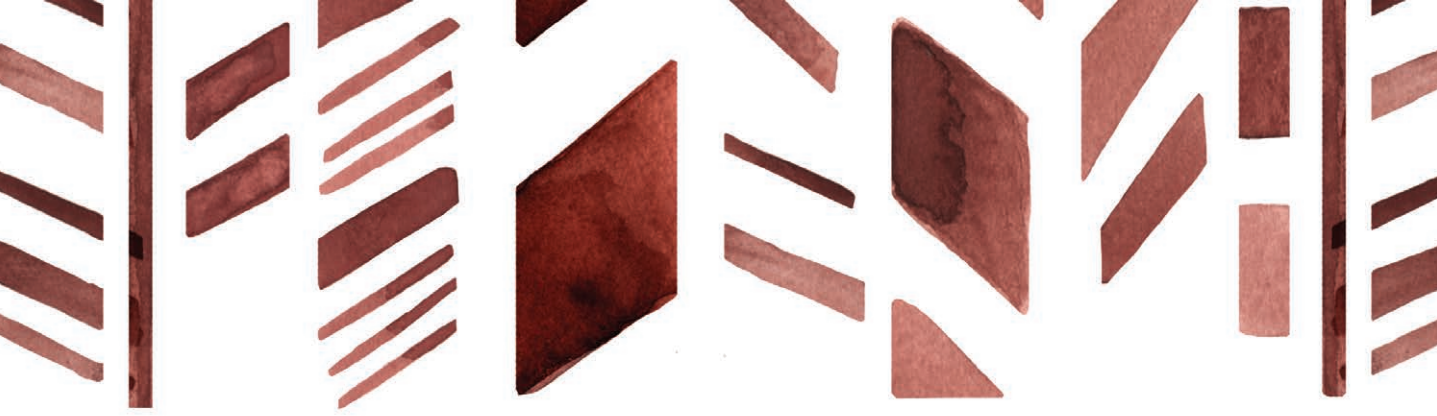
Prices in Euro - Service and VAT included

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

