

IL BACARO

DIOR

at

HOTEL CIPRIANI

CHAMPAGNE

Ruinart "R"
Pinot noir, Chardonnay, Pinot Meunier
40 - 160

Ruinart Blanc de Blancs
Chardonnay
50 - 200

Vueve Clicquot La Grande Dame
Pinot Noir
90 - 400

Vueve Clicquot Vintage Rosé
Pinot Noir, Chardonnay, Pinot Meunier
50 - 200

Dom Pérignon 2012
Pinot Noir, Chardonnay
500

Dom Pérignon Rosé 2004
Pinot Noir, Chardonnay
800

Dom Pérignon P2
Pinot Noir, Chardonnay
900

Krug Vintage 2004
Pinot Noir, Chardonnay, Pinot Meunier
750

Krug Clos du Mesnil 2006
Chardonnay
2 400

WHITE WINES

Pieropan Soave Calvarino
Garganega, Trebbiano di Soave
32 - 90

Maculan Vespaiolo
Vespaiolo
28 - 70

Manni Nössing Kerner
Kerner
30 - 75

St. Michael Eppan Sanct Valentin Sauvignon
Sauvignon
42 - 110

Cantine Terlano Riserva Nova Domus
Pinot Blanc, Chardonnay, Sauvignon
50 - 170

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MOCKTAILS

DIORAMOUR - 32

Seedlip grove, Belluno strawberries, lemon juice
Floral, fresh and fruity

LUCKY - 32

Roasted pineapple juice, mango cordial, non-alcoholic bitter,
smoked paprika, salt rim
Sweet, fruity with a smoky note

MONTAIGNE - 32

Peach coulis, lemon juice, celery syrup, yuzu, ginger beer
Aromatic and vibrant with a saline twist
(9, 12)

GRANVILLE - 32

Seedlip garden, grapefruit juice, fresh lime, syrup, soda
Fresh, citrusy and sparkling
(12)

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COCKTAILS

TAILLEUR BAR – 36

Pear grappa, Luxardo Maraschino, lemon juice, honey mix
A sour-style cocktail, fresh and citrusy
(12)

MONSIEUR DIOR – 36

Select bitter, peach, grapefruit, soda
A Venetian spritz twist with peach and grapefruit
(12)

COLLE NOIRE – 36

Gin, Venetian Vermouth
Martini with aromatic Venetian wine-based Vermouth
(12)

MISS DIOR – 36

Champagne Ruinart, peach puree
(12)

NEW LOOK – 36

Whiskey, Sangue Morlacco, orange bitters
A twist on the Manhattan with Venetian cherry liqueur
(1)

J'ADORE – 36

Vodka, coffee liquor, espresso
(1)

CICCHETTI

SAVORY

Saor of tomato, peaches – 20

Sea lettuce, oysters, lagoon shrimps and caviar – 36
(2, 4, 6, 10)

Baked seafood rice croquette – 27
(1, 3, 5, 9, 12, 14)

Mediterranean baicolo – 20
(1, 3, 7)

Steamed langoustines with horseradish and bottarga – 27
(2, 6, 8, 10)

Venetian-style artichoke – 24
(12)

SWEET

Caramelized puff pastry shell filled with cream – 14
(1, 3, 7)

Lemon royal – 14
(1, 3, 7)

Chocolate crème brûlée – 14
(1, 3, 7)

SELECTION OF 5 CICCHETTI – 75

(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.

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