

(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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# ORO



By Carlo Benvenuto

In the vast white, in the orderly void of the space that embraces us, a white table, like a canvas, hosts a cup with a golden handle. Inside it, suspended in a lagoon of water, is a stone, a microscopic representation of the island on which the Hotel Cipriani stands. This small, waveless sea, in its transparency and reflection, inhabits our dreams, protected by the decorated porcelain in which the golden handle shines, Byzantine-like. Carlo Benvenuto's work, conceived to represent the Oro restaurant, thus defines a space where dreams and reality intertwine.

Tasting menu  
250

LAGOON  
(2,3,4,14)

OYSTER, EGG SAUCE WITH GUANCIALE AND SQUID INK  
(1,2,3,10,14)

VENETIAN RED

“BIGOLI IN SALSA”  
(1,3,4)

RISOTTO WITH NETTLE AND MORLACCO CHEESE  
(7,12)

TURBOT WITH “MUGNAIA” SAUCE AND PEAS  
(3,7)

TIRAMISÙ  
(1,3,7,8)

Possibility to add Tortellini by Tortellante with Parmigiano  
Reggiano cream to the menu for 28€ per person

Wine pairing 4 glasses 100  
Wine pairing 7 glasses 160  
Wine pairing premium 450

The tasting menu is served for the entire table, not available individually.

## Starters

RAW "CANOCIA IN SAOR" 49  
(1,2,8,10,12)

VENETIAN RED 44

LAGOON 45  
(2,3,4,14)

JUST A SALAD 35  
(10,11)

## First courses

SEAFOOD TORTELLI PASTA 55  
(1,2,3,4,6,7,9,10,11,14)

LIKE A POTATO "IN TECIA" 46  
(7,9)

FERRARA "PASTICCIO" 49  
(1,3,7,9)

"BIGOLI IN SALSA" 40  
(1,3,4)

## Main courses

LOBSTER MECHOU, MUSSEL SAUCE AND  
ORIENTAL SCENT 95  
(2,6,10,14)

EGGPLANT, EGGPLANT, EGGPLANT 47  
(7)

GUINEA FOWL IN "CANEVERA", ARUGULA,  
HORSERADISH AND POTATO PURÉE 66  
(7,10)

GRILLED BEEF, MIX OF AROMATIC HERBS  
AND BLACK TRUFFLE SAUCE 65  
(7)