



CIPRIANI
On Location

SAMPLE MENU

COLD APPETIZERS

◇ Marinated Salmon with Frisee & Tuna Tartare

◇ Tuna Scottato with Baby Fennel & Balsamic Vinegar

Cold Lobster with Haricots Verts, Lemon and Olive Oil**

Crab Salad with Lemon & Olive Oil

Classic Cipriani Tuna Tartare

Baby Tri-Color Beets with Asparagus and
Crumbled Goat Cheese

◇ Cipriani Beef Carpaccio (Preset not available)

Organic Tomato with Cipriani Buffalo Mozzarella

Thinly Sliced Sweet Prosciutto with Roasted
Cipriani Baby Artichokes

(Special Baby Artichokes homegrown by Cipriani on the
Island of Torcello Venice)

Cipriani Burrata with Grape Tomatoes

Red and White Endive with Avocado and
Shaved Parmesan Cheese

Asparagus, Red Turnips and Shaved Parmesan

Green Asparagus with Hollandaise Sauce

Salad of Roasted Baby Artichokes, Sun Dried Tomatoes,
Arugula, Avocado and Crispy Parmesan

Baby Artichoke Salad with Avocado and
Shaved Parmesan

Fondi di Carciofi (Braised Artichoke Hearts)

Baby Arugula and Cherry Tomato Salad with Crumbled
Goat Cheese

Selection of Italian Cheese

(Cipriani Buffalo Mozzarella, Parmigiano Reggiano, Goat Cheese,
Stracchino, Asiago)



** Additional Charges May Apply

◇ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOT APPETIZERS

PASTA & RICE

Homemade Spinach and Cheese Cannelloni with Fresh

Tomato Sauce

Homemade Veal Cannelloni with Delicate Cipriani

Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliolini with Ham

Vegetarian Option with Mushroom

Baked Tagliardi Bolognese

Baked Tagliardi with Lobster Thermidor **

Rice Pilaf alla Valenciana

(Cipriani version of Traditional Paella)

THE CIPRIANI VARIETY OF RISOTTO

Alla Primavera

Special Baby Artichokes

(Homegrown by Cipriani on the Island of Torcello Venice)

Venetian Style Green Peas

Green Asparagus

Milanese with Saffron

(Traditional Speciality of Milan)

SOUP

Pasta e Fagioli

Vegetable Minestrone

Cream of Asparagus Soup

Venetian Fish Soup



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ENTRÉES

BEEF

◇ Individual Prime Roast Filet of Beef

◇ Sliced Wagyu Strip Loin Steak

◇ Sliced Dry Aged Sirloin

Pin Wheeled Braised Boneless Short Ribs

VEAL

Veal Ossobuco with Risotto Milanese**

Roasted Individual Veal Chop with Butter and Sage**

◇ Roasted Rack of Veal**

POULTRY

Roasted Breast of Chicken Cacciatora

Roasted Breast of Chicken Romana

Roasted Breast of Chicken Wild Mushroom Sauce

Roasted Breast of Chicken alla Veneta

LAMB

Rack of Lamb**

Colorado Lamb Loin**

FISH

Chilean Sea Bass alla Livornese**

Chilean Sea Bass alla Carlina

Chilean Sea Bass with Lemon and Capers

John Dory alla Carlina

Filet Sole with Baby Artichokes

(Baby Artichokes grown by Cipriani in the Island of Torcello Venice)

Shrimp with Curry Sauce

Branzino Al Forno

Branzino with Zucchini and Black Olives

Salmon with Leeks Sauce



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SIDE DISHES SERVED WITH ENTRÉES

VEGETABLES

Bundle of String Beans Tied with Leeks

Bundle of Asparagus Tied with Leeks

Multi-Color Cauliflower Florets

Melanzane al Funghetto

Fresh Seasonal Ratatouille

Broccolini Tied with Leeks

Organic Tri Color Baby Carrots

Brussel Sprouts

Baked Cauliflower with Béchamel

Braised Fennel

Classic Vegetable Peperonata

Roasted Romanesco Cauliflower

(Seasonal Availability)

STARCHES

Potato Tortino

Riso al Salto

Potato Anna

Grilled or Fried Yellow Polenta

Potato Dauphinoise

Potato Lyonnaise

Roasted Baby Fingerling Potato

Golden Roasted Sautéed Potato with Herbs

Roasted Potato Noisette

Red Bliss Potato

Potato Duchess

Roasted Sweet Potatoes

Rosemary Smashed Potatoes



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DESSERTS

Zabaglione Cake with Fresh Strawberries

Cipriani Chocolate Cake with Chantilly Cream

Classic Ricotta Cheesecake

Individual Lemon Meringue with Mixed Berries

Vanilla Crème Meringue Cake

Chocolate Soufflé with Chantilly Cream

Apple Pie with Vanilla Ice Cream

Mocha Cake

Our Homemade Raspberry, Lemon and Peach Sorbets with Fresh Berries in a Chocolate Shell

Individual Fruit Tart

SERVED ON EACH TABLE OR BUTLER PASSED UPON DEPARTURE

Fruit Tart/Chocolate Tart/Lemon Tart/ Vanilla Cream Puff
Giant Driscoll Strawberries dipped in Bittersweet Chocolate
Assorted Cookies

Coffee, Tea, Brewed Decaffeinated

