



Cipriani Signature Bellini upon Guests Arrival

APPETIZERS

Homemade Marinated Salmon with Frisee, Tomato, Fresh Asparagus and Tuna Tartare
Thinly Sliced Prosciutto with Fresh Mozzarella and Baby Arugula
Cipriani Burrata with Grape Tomatoes
Organic Tomato with Cipriani Buffalo Mozzarella
Cold Lobster with Haricots Verts, Lemon and Oil
Baby Artichokes salad with Avocado and Shaved Parmesan
Baked Tagliolini with Ham
Risotto Primavera
Baked Tagliardi Bolognese

MAIN COURSES

Individual Prime Roast Filet of Beef with Bundle of String Beans tied with Leeks and Potato Anna
Wagyu Strip Loin Steak with Fresh Seasonal Ratatouille and Rosemary Smashed Potatoes
Roasted Individual Veal Chop with Butter and Sage with Organic Tri Color Baby Carrots and Tourneau
Potatoes

Chilean Sea Bass alla Carlina with Braised Fennel and Potato Duchess
Branzino al Forno with Broccolini tied with Leeks and Golden Roasted Sautéed Potatoes with Herbs
Shrimp with Curry Sauce with Rice Pilaf

DESSERTS

Cipriani Chocolate Cake with Chantilly Cream
Individual Lemon Meringue with Mixed Berries
Vanilla Crème Meringue Cake
Individual Fruit Tart

CIPRIANI SIGNATURE MIGNONS

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