

Sample Menu



Special of the Day

Braised Short Ribs with Risotto "al Parmigiano"



New Sashimi Salmon
Wasabi Soy & Seared with Olive Oil and Sesame Oil
New Sashimi Beef
Seared Beef with Yuzu Ponzu Sauce, Olive Oil and Sesame Oil
Tuna Tataki Salad
Seared Tuna with Mixed Leaves and Tosazu Dressing
Deep Fried Dover Sole
Served with Japanese Tartar Sauce
Langoustine "Scampi"
Tempura with Creamy Wasabi
Marinated Alaskan Cod (A)
Lemon Wedge and Yuzu Miso Sauce

Our Kitchen is Open Seven Days a Week from 12pm till 11.45pm (last order)

All our main courses include a combined side dish, can be considered as full meal

Consuming raw or undercooked foods may increase risk of foodborne illness, specially if you have certain conditions

(A) contains alcohol

D e s s e r t

Sorbet (Lemon, Mango, Strawberry)
Tiramisú (A)
Lemon Tart
Vanilla Meringue
Pear Cheese Cake
Chocolate Cake
Crepe a la Crème (A)
Vanilla Ice Cream freshly whipped "à la minute" 400gr (perfect for sharing)
"Shockolate" Ice Cream

Fresh Fruits Plate
Selection of Cheese Plate

Coffee By



A p p e t i z e r s a n d S a l a d s

"Pappa al Pomodoro"

Rucola Salad with Cherry Tomatoes and Shaved Parmesan Cheese
Beetroots and Asparagus Salad with Goat Cheese

Cucumber Salad with Sweet Corn, Cherry Tomatoes and Avocado

"Downtown Salad" Langoustine, Avocado, Tomatoes, Olives, Green Beans
Lentils Salad with Summer Vegetables

Braised Artichokes Heart "alla Romana"

Burrata "alla Mediterranea"

Octopus and Potato Salad with "Taggiasche" Olives

Seafood Salad with Olive Oil and Lemon

King Crab with Olive Oil and Lemon

"Calamari Fritti" with Tartar Sauce

Tuna Tartare with Tonnato Sauce

Thinly Sliced Veal with Tonnato Sauce

Bresaola della Valtellina with Shaved Parmesan

Carpaccio "alla Cipriani"

Steak Tartare "alla Cipriani"

C i p r i a n i S p e c i a l P i z z a

S o u p s , P a s t a a n d R i s o t t i

Minestrone Soup

Pasta e Fagioli

Aubergines "alla Parmigiana"

Spaghetti with Seafood

Baked Green Tagliolini with Turkey Ham

Rigatoni "alla Siciliana"

Paccheri "alla Genovese"

Potato Gnocchi "al Gorgonzola"

Bucatini "Amatriciana Bianca"

Homemade Cannelloni with Ricotta Cheese and Spinach

Risotto "al Nero di Seppia" (Please allow 20 min.)

M a i n C o u r s e s

"Scampi al Forno" with Radicchio and Carrot Salad

Seppie in "Tecia" with Grilled Polenta

Grilled Chilean Sea Bass with Grilled Vegetables

Roasted Chicken "alla Cacciatora" with Mashed Potatoes

Veal Chop "Milanese" with Rocket and Cherry Tomatoes Salad 400g

Veal Piccatine al Limone with Rice Pilaf

Wagyu "Rib Eye" Grade 8 Steak with Braised Herbs 400gr (for sharing)

Fillet of Wagyu Beef Grade 8 "Tagliata" with Braised Herbs 300gr

Lamb Chop "Scottadito" with Mixed Vegetables

Calf's Liver "alla Veneziana" with Fried Polenta

All Prices are in U. A. E. Dirhams, subject to 10% DIFC fee

Our Durum Wheat Pasta is cooked al Dente as per Italian Tradition