



RESTAURANT & PRIVATE EVENTS

SAMPLE MENU

BRAISED VEAL OSSOBUCO "IN GREMOLATA"
served with Risotto "alla Milanese"



Misoshiru

Miso Soup with Bean Thread, Tofu, Seaweed and Mushrooms

Sashimi Mix

Tuna, Jurel and Salmon

New Sashimi Seabass

Seared Branzino with Wasabi Soy, Olive Oil and Sesame Oil

Salmon Tartare

Salmon Tartare with Shichimi Togarashi and Soy

Vegetable Tempura

Deep Fried Vegetables in Tempura with Spicy Mayonnaise

Soft Shell Crab

Deep Fried Soft Shell Crab with Ponzu Dipping Sauce

Alaskan Black Cod (80z.)

Marinated Alaskan Cod with Yuzu Miso Sauce

California Maki

King Crab, Avocado, Cucumber, Tobiko, Mayo

Spider Maki

Soft Shell Crab, Onion, Cucumber, Lump Fish Roe, Spicy Mayo

Unagi Maki

Eel, Avocado, Cucumber, Spring Onion, Unagi Sauce, Ikura

Cipriani Pizza

Pizze Classiche

Margherita

Tomato Sauce, Mozzarella and Basil

Funghi

Tomato Sauce, Mozzarella and Mushrooms

Tonno e Cipolle

Tomato Sauce, Mozzarella, Tuna and Red Onions

Valtellina

Tomato Sauce, Mozzarella, Bresaola, Rocket Salad and Parmesan

Pizze Integrali

Margherita

Tomato Sauce, Mozzarella and Basil

Capricciosa

Tomato Sauce, Mozzarella, Praga Ham, Black Olives, Mushrooms and Boiled Egg

Cipriani

Tomato Sauce, Mozzarella, Cherry Tomatoes and Basil

Appetizers and Salads

Pappa al Pomodoro

Mixed Green Salad with Seasonal Leaves

Cucumber Salad with Corn, Cherry Tomatoes and Avocado

Beetroot Salad with Green Asparagus and Goat Cheese

Artichoke and Avocado Salad with Shaved Parmesan

"Cipriani" Mozzarella di Bufala with Kumato Tomatoes and Black Olives

Baccalà Mantecato with Fried Polenta

Thinly Sliced Octopus with Avocado, Tomatoes, Olive Oil and Lemon

Tuna Tartare with Tonnato Sauce

Alaskan King Crab Salad Olive Oil and Parsley

Carpaccio "alla Cipriani"

Steak Tartare "alla Cipriani"

Prosciutto Crudo "di Parma" with Mozzarella di Bufala

Bresaola della Valtellina with Olive Oil and Lemon

Speck dell' Alto adige with Asiago Cheese

Thinly Sliced Veal with Tonnato Sauce

Zucchini Flowers with Mozzarella di Bufala and Anchovies

Fried Calamari with Tartar and Marinara Sauce

Russian Osetra Caviar with Traditional Garnishes (1oz)

Russian Osetra Caviar with Traditional Garnishes (2oz)

Soups, Pasta and Risotti

Minestrone Soup

Baked Eggplant "alla Parmigiana"

Baked Canneloni with Ricotta di Bufala and Spinach

Homemade Potato Gnocchi "al Gorgonzola"

Baked White Tagliolini with Praga Ham

White Tagliardi with Veal Ragù

Bucatini "all' Amatriciana Bianca" with Pecorino Cheese

Cipriani Organic Rigatoni "alla Bolognese"

Paccheri "alla Sorrentina"

Spaghetti with Seabream and Cherry Tomatoes

Risotto with Selected Mixed Mushrooms

(Please allow 20 min.)

Main Courses

Langoustine Scampi al Forno served with Mixed Salad

Chilean Seabass "alla Carlina" served with Rice Pilaf

Pan Seared Salmon Filet with Leek Sauce served with Sautéed Potatoes

Whole Turbot with Cherry Tomatoes, Black Olives and Sautéed Potatoes

Roasted Chicken "alla Cacciatora" served with Mashed Potatoes

Pan Fried Veal Milanese served with Rucola and Tomato Salad

Calf's Liver "alla Veneziana" served with Fried Polenta

From the Jospier Grill

Alaskan King Crab with "Radicchio" Salad

Mediterranean Branzino served with Mixed Vegetables

Australian Lamb Chops (10oz) served with Mixed Vegetables

Filet of Wagyu Beef (12oz) "alla Cipriani" served with Sautéed Spinach

Dry Aged Fiorentina Steak (30oz) "Tagliata" with Mashed Potatoe

Wagyu Rib Eye Tomahawk Steak (28oz) served with Braised Chicory

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

A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.