



# CIPRIANI

DOLCI

## NEW YORK SAMPLE MENU

### CHEF'S DAILY SUGGESTIONS

Mixed Green Salad  
Veal Ravioli alla Piemontese  
Homemade Cake Selection

### Today's Special Dish

Braised Osso Buco alla Cipriani with Risotto Milanese

### HARRY'S BAR CLASSICS

Assorted European Cheese Plate  
Steak Tartare alla Cipriani  
Tuna Scottato with Fennel and Balsamic Vinaigrette  
Carpaccio alla Cipriani  
Baked Tagliolini with Ham  
Eggplant alla Parmigian  
Grilled Free Range Chicken with Butter Lettuce  
Calves Liver alla Veneziana  
Risotto alla Primavera (Please Allow 20 min)

### SANDWICHES

Ciabatta with Prosciutto, Mozzarella and Rucola  
Chicken Milanese on Ciabatta Bread with Rucola and Fresh Tomato  
Cipriani Chicken Club Sandwich  
Hamburger alla Cipriani with French Fries

### SIDE DISHES

French Fries  
Mixed Seasonal Vegetables  
Sautéed Broccoli Rabe  
Sautéed Spinach  
Mashed Potato

## **SOUPS & APPETIZERS**

Gazpacho Soup  
Passato di Verdura  
Umbrian Lentil Salad with Balsamic Vinaigrette  
Red and Yellow Beets Salad with Asparagus and Goat Cheese  
String Beans Salad with Cherry Tomato and Cacciocavallo Cheese  
Cucumber Salad with Corn, Cherry Tomato and Avocado  
Chicken Salad with Lettuce, Mayonaise, Tomato and Chopped Egg  
Artichoke Salad with Avocado and Shaved Parmigiano  
Chef Salad with Ham, Swiss Cheese, Tuna, Egg, Tomato and Anchovies  
Bresaola della Valtellina with Shaved Parmigiano  
Cold Veal Tonnato with Capers  
Imported Mozzarella Di Bufala with Tomato and Basil  
Imported Burrata alla Mediterranea with Cherry Tomato and Black Olives  
Tuna Tartare with Tuna Sauce  
Fried Calamari with Tartar Sauce and Tomato Sauce  
Smoked Petrossian Salmon with Asparagus

## **PASTA & RISOTTI**

Handmade Tortellini with Panna, Prosciutto and Piselli  
Homemade Potato Gnocchi with Gorgonzola  
Tagliatelle with Selected Mushrooms  
Tagliardi with Veal Ragu'  
Rigatoni alla Bolognese  
Fusilli alla Siciliana  
Spaghetti with Fresh Tomato and Basil  
Risotto with Green Peas (Please Allow 20 min)

## **MAIN COURSE**

Roast Chicken alla Romana with Mashed Potato  
Chicken Spezzatino al Curry with Yellow Rice Pilaf  
Mediterranean Branzino al Forno with Sautè Broccoli Rabe  
Grilled Organic Salmon with Mixed Vegetables  
Striped Bass with Lemon and Capers with Rice Pilaf  
Veal Piccata al Limone with Rice Pilaf  
Australian Rack of Lamb with Sautéed Spinach  
Grilled NY Black Angus Strip Steak with Rucola Salad  
Filet Mignon with Green Peppercorn Sauce and Mixed Vegetables

## **DESSERTS**

Fresh Homemade Sorbet  
Homemade Cake Selection  
Vanilla Ice Cream (Made To Order. Please allow 5-10 min)  
Fruit Plate  
Crêpes à la crème

