



RESTAURANT & PRIVATE EVENTS

SAMPLE MENU

Daily Menu

Appetizer

Cucumber Salad with Sweet Corn, Cherry Tomatoes and Avocado

or

Small Carpaccio "alla Cipriani"

or

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

Main Course

Baked Green Tagliarelle with Mushrooms

or

Roasted Chicken "alla Cacciatora" with Mashed Potatoes

or

Grilled Lamb Chops served with Braised Chicory

(Supplement \$12)

or

Pan Roasted Chilean Sea Bass with Cherry Tomatoes and Black Olives with Rice Pilaf

(Supplement \$8)

Dessert

Cipriani Cake and Sorbet Selection



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

Vegetables Tempura

Deep Fried Vegetables in Tempura with Spicy Mayonnaise

Soft Shell Crab

Deep Fried Soft Shell Crab with Ponzu Dipping Sauce

Alaskan Black Cod (8Oz.)

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

**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.

Appetizers and Salads

Pappa al Pomodoro

Rucola Salad with Cherry Tomato and Shaved Parmesan

Spinach Salad, Mushrooms, Walnuts, Buffalo Ricotta, and Bacon

Cucumber Salad with Corn, Cherry Tomatoes and Avocado

Beetroot Salad with Green Asparagus and Goat Cheese

Artichoke and Avocado Salad with Shaved Parmesan

Burrata "alla Mediterranea"

Baccalá Mantecato with Fried Polenta

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

Tuna Tartare with Tonnato Sauce

Carpaccio "alla Cipriani"

Bresaola della Valtellina with Olive Oil and Lemon

Steak Tartare "alla Cipriani"

Prosciutto Crudo "di Parma" with Cantaloupe Melon

Fried Calamari with Tartar and Marinara Sauce

Chicken Salad, Lettuce, Tomato, Mayo and Egg

Soups, Pasta and Risotti

Minestrone Soup

Potato & Leek Soup

Baked Eggplant "alla Parmigiana"

Homemade Potato Gnocchi "alla Guardi"

Homemade Spinach & Ricotta Ravioli with Butter & Sage

Baked Green Tagliolini with Praga Ham

Tagliarelle with Fresh Green Peas

Cipriani Organic Rigatoni "alla Bolognese"

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

Mediterranean Branzino "Al Forno" served with Broccoli Rabe

Chilean Seabass "alla Carlina" served with Rice Pilaf

Roasted Chicken "alla Cacciatora" served with Mashed Potatoes

Veal Piccatine al Limone served with Rice Pilaf

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

From the Jospier Grill

Atlantic Salmon Filet with Sautéed Potatoes

Alaskan King Crab with "Radicchio" Salad

Crispy Marinated Cornish Hen served with Mashed Potatoes

Beef Skirt Steak (8oz) with Mashed Potatoes

Filet of Wagyu Beef (8 oz) "alla Cipriani" served with Sautéed Spinach

Wagyu Rib Eye Steak (12oz Grade 8) Tagliata served with Braised Chicory

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