Sample Menu

Classics

Traditional Fish Soup Pasta e Fagioli
Club Sandwich Chicken Salad
Beef Carpaccio alla Cipriani with Mixed Green
Fassona Steak Tartare alla Cipriani
   Risotto alla Primavera
Baked White Tagliolini with Ham
   Rice Pilaf alla Valenziana
Chicken Spezzatino al Curry with Rice Pilaf
   Calves Liver alla Veneziana
   Scampi alla Carlina with Rice Pilaf

From the Grill

   Lamb Chop
   Veal Chop
   US Natural Prime Strip Loin
   Black Angus Fiorentina Steak

Raw Fish Alla Veneziana

   Sea Scallops Carpaccio with Lemon and Olive Oil
   Tuna Scottato with Braised Fennel al Balsamico
   Tuna Tartare
Sample Menu

Appetizers and Salads

Mixed Green Salad
Avocado & Cherry Tomatoes Salad
Baby Spinach Salad with Crispy Bacon & Mushrooms
Beetroot and Green Asparagus Salad with Goat Cheese
Rucola Salad with Cherry Tomatoes and Shaved Parmesan
Mozzarella di Bufala with Cherry Tomato
Bresaola with Olive Oil, Lemon and Shaved Parmesan
Burrata with Cherry Tomato
Fried Calamari with Tartar Sauce
Veal with Tonnato Sauce and Capers
Prosciutto Crudo with Melon
Boston Lobster & Avocado Salad with Lemon and Olive Oil
Fried Scampi with Tartar Sauce
Sample Menu

Soups and Pasta

Lobster Bisque
Minestrone Soup
Risotto with Green Peas
Seafood Ravioli with Armorican Sauce
Green Tagliolini al Pesto
Eggplant alla Parmigiana
Rigatoni all’ Amatriciana
Tagliardi with Veal Ragu’
Potato Gnocchi alla Bolognese
Pappardelle alla Sarda
Tagliolini with Crab Meat and Zucchini
Spaghetti with Seafood and Fresh Tomato

Main Courses

Shrimp al Curry with Rice Pilaf
Brittany Cod Fish with Cherry Tomato and Black Olives
Chilean Sea Bass in Miso Glaze
Chicken Spezzatino with Mixed Mushrooms
Rack of Lamb with Pinot Noir
Veal Piccata al Limone
Veal Cotoletta alla Milanese with Rucola & Tomato
Veal Chop with Black Truffle
Desserts

Selection of Homemade Ice Cream or Sorbet

Selection of Cheese

Panna Cotta

Tiramisu

Chocolate Souffle

Crêpes à la crème