CIPRIANI
LAS VEGAS
RESTAURANT & PRIVATE EVENTS

Sample Lunch Menu

Daily Menu
29.00

Appetizer
Cucumber Salad with Avocado, Cherry Tomatoes and Sweet Corn
or
Pasta e Fagioli Soup
or
Carpaccio "alla Cipriani"*
or
Baccalà Mantecato with Fried Polenta (Creamy Codfish)

Main Course
Homemade Baked Tagliolini with Ham
or
Chicken Spezzatino "al Curry" with Yellow Rice Pilaf
or
Calf's Liver "alla Veneziana" served with Fried Polenta
or
Chilean Sea Bass "alla Carlina" served with Rice Pilaf
(Supplement $8)

Dessert
Cipriani Cake
or
Tiramisú
or
Sorbet Selection

*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.
Sample Lunch Menu

Appetizers

"Pappa al Pomodoro" 14
Spinach Salad, Mushrooms, Walnuts, Buffalo Ricotta, and Bacon 17
Cucumber Salad with Avocado, Cherry Tomatoes and Sweet Corn 18
Heirloom Tomato Salad with Red Onions and Fresh Basil 16
Baby Artichokes Salad with Avocado and Shaved Parmigiano 26
"Cipriani" Burrata with Heirloom Tomatoe and Black Olives 29
Thinly Sliced Octopus with Avocado, Cherry Tomatoes, Olive Oil and Lemon 26
Baccalà Mantecato with Fried Polenta (Creamy Codfish) 23
  Tuna Tartare with Mâche Salad and Tuna Sauce* 28
  Fried Calamari with Tartar and Marinara Sauce 27
  Alaskan King Crab with Lemon & Olive Oil 32
  Dressed Lobster with Avocado and Boston Lettuce 32
  Carpaccio "alla Cipriani"* 28
  Steak Tartare "alla Cipriani" * 26
  Thinly Sliced Veal with Tuna Sauce and Capers 26
Prosciutto Crudo Dolce di Parma with Mozzarella di Bufala 29
Russian Ossetra Caviar with Traditional Garnishes (1.75oz/4.4oz) 280 / 685

Salads and Sandwiches

Shrimp Salad
Butter Lettuce, Cherry Tomatoes, Avocado, String Beans, Corn and Sautéed Shrimp 26
  Doge Salad
  Avocado, Asparagus, Tuna, Corn, Tomato, Capers & Lettuce 23
  Chef's Salad
  Swiss Cheese, Tuna, Ham, Tomato, Egg, Anchovies & Mixed Greens 23
Classic Chicken
Salad with Lettuce, Tomato, Mayonnaise & Boiled Eggs 23
Club Sandwich
Chicken, Bacon, Lettuce, Tomato, Egg & Mayonnaise. Served with Homemade Potato Chips 26

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Sample Lunch Menu

Soups, Pasta and Risotti

Minestrone Soup 15
Baked Eggplant "alla Parmigiana" 24
Homemade Potato Gnocchi "alla Guardi" (Cream & Tomato) 29
Homemade Baked Tagliolini with Ham 29
Homemade Ravioli with Spinach and Ricotta Cheese with Butter and Sage 29
Cipriani Tagliardi with Veal Ragú 29
Organic Cipriani Rigatoni "alla Bolognese" 29
Organic Cipriani Spaghetti with Chilean Seabass and Fresh Tomatoes 32
Risotto with Maine Lobster "all'Armoricaine" (Please Allow 20 min) 34

Main Courses

Chilean Sea Bass "alla Carlina" served with Rice Pilaf 46
Organic Salmon with Zucchini Sauce served with Roasted Potatoes 42
Braised Beef Short Ribs "alla Cipriani" served with Mashed Potatoes 48
Calf's Liver "alla Veneziana" served with Fried Polenta 36
Chicken Spezzatino "al Curry" with Yellow Rice Pilaf 32
Veal Piccatine "al Limone" served with Rice Pilaf 43

From the Josper Grill

Grilled Mediterranean Branzino with Broccoli Rabe 44
Colorado Lamb Chops (10oz) served with Erbette Miste 48
Grilled Wagyu Rib-eye Steak "Tagliata" (12oz) served with Sautéed Spinach 49

Pizze Classiche

Margherita - Tomato Sauce, Mozzarella and Basil 29
Bufalina - Mozzarella di Bufala, Cherry Tomatoes and Basil 32
Diavola - Tomato Sauce, Mozzarella, Spicy Soppressata 40
Tartufo - Mozzarella, Parmesan, Fontina, Burrata and Summer Truffle 89

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Sample Dinner Menu

Misoshiru
Miso Soup with Bean Thread, Tofu, Seaweed and Mushrooms 14

Tuna Tataki Salad*
Seared Tuna with Tosazu Sauce and Mixed Leaves 18

New Sashimi Salmon*
Seared Salmon with Yuzu Soy, Olive Oil and Sesame Oil 22

Deep Fried Sole
with Japanese Tartar Sauce 36

Langoustine Scampi Tempura
Deep Fried Scampi in Tempura with Wasabi Mayonnaise and Mixed Leaves 40

Assorted Nigiri
Tuna, Yellowtail, Salmon and Seared Tuna with Truffle Soy 45

Sashimi Yellowtail*
Yellowtail, Ponzu Sauce & Jalapeño Salsa 22

Spicy Tuna Roll*
Kaiwarei, Pickled Radish, Pickled Jalapeño, Spicy Miso
and topped with Spicy Mayo and Bubu Arare 25

Yellowtail Serrano Maki*
Pickled Jalapeño, Kizami Wasabi, Avocado
and topped with a Serrano Ring and Wasabi Mayonnaise 25

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Sample Dinner Menu

Appetizers and Salads

"Pappa al Pomodoro" 14
Spinach Salad, Mushrooms, Walnuts, Buffalo Ricotta, and Bacon 17
Rucola and Cherry Tomato Salad with Shaved Parmigiano 17
Cucumber Salad with Avocado, Cherry Tomato and Corn 18
Baby Artichokes Salad with Avocado and Shaved Parmigiano 26
Heirloom Tomato Salad with Red Onions and Fresh Basil 16
Asparagus Salad with Beetroot and Goat Cheese 20
Cipriani Mozzarella "di Bufala" with Cherry Tomatoes and Black Olives 29
Burrata "alla Mediterranea" with Cherry Tomatoes and Black Olives 29
Thinly Sliced Octopus with Avocado, Cherry Tomatoes, Olive Oil and Lemon 26
Baccala' Mantecato with Fried Polenta (Creamy Codfish) 23
Tuna Tartare with Mâche Salad and Tuna Sauce* 28
Fried Calamari with Tartar and Marinara Sauce 27
Dressed Lobster with Avocado and Boston Lettuce 32
Alaskan King Crab Salad with Lemon & Olive Oil 32
Carpaccio "alla Cipriani"* 28
Steak Tartare "alla Cipriani" * 26
Thinly Sliced Veal with Tuna Sauce and Capers 26
Prosciutto Crudo Dolce "di Parma" with Mozzarella di Bufala 29
Homemade Thinly Sliced Porchetta with Pecorino Cheese 25
Bresaola della Valtellina with Olive Oil & Lemon 26
Russian Ossetra Caviar with Traditional Garnishes (1.75oz/4.4oz) 280 / 685

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Sample Dinner Menu

Soups, Pasta and Risotti
Minestrone Soup 15
Lentil Soup with Crostini 15
Baked Eggplant "alla Parmigiana" 24
Homemade Potato Gnocchi "alla Gorgonzola" 29
Homemade Baked Tagliolini with Ham 29
Homemade Tortellini with Cream, Ham and Peas 29
Homemade Ravioli with Spinach and Ricotta Cheese with Butter and Sage 29
  Cipriani Tagliardi with Veal Ragú 29
  Cipriani Tagliarelle with Short Ribs Ragú 29
  Organic Cipriani Rigatoni "alla Bolognese" 29
Organic Cipriani Spaghetti with Chilean Seabass and Fresh Tomatoes 32
  Risotto with Radicchio and Goat Cheese (Please Allow 20 min) 29

Main Courses
Chilean Sea Bass "alla Carlina" served with Rice Pilaf 46
Whole Dover Sole "alla Mugnaia" served with Mixed Vegetables 64
Organic Salmon with Leek Sauce served with Roasted Potatoes 42
Braised Beef Short Ribs "alla Cipriani" served with Mashed Potatoes 48
  Calf's Liver "alla Veneziana" served with Fried Polenta 36
Slow Roasted Chicken with Fresh Peas served with Mashed Potatoes 32
  Veal Piccatine "al Limone" served with Rice Pilaf 42
  Veal Chop "alla Milanese" with Rucola and Cherry Tomato Salad 62

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Sample Dinner Menu

From the Josper Grill
Grilled Mediterranean Branzino with Broccoli Rabe 44

Grilled Langoustine "Scampi" served with Mixed Green Salad 58
Colorado Lamb Chops (10oz) served with Erbette Miste 48

Grilled Wagyu Rib-eye Steak "Tagliata" (12oz) served with Sautéed Spinach 89
Wagyu Rib-eye Tomahawk Steak (28oz) with Rucola and Cherry Tomato Salad 195

Pizze Classiche
Margherita
Tomato Sauce, Mozzarella and Basil 29

Bufalina
Mozzarella di Bufala, Cherry Tomatoes and Basil 32

Parma
Tomato Sauce, Mozzarella, Parmesan, Rucola and Prosciutto Dolce di Parma 40

Tartufo
Mozzarella, Parmesan, Fontina, Burrata and Summer Truffle 89

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