Cold and Hot Plates

**New Sashimi Beef**
Seared Beef With Yuzu Ponzu Sauce, Olive Oil and Sesame Oil

**New Sashimi Salmon**
With Wasabi Soy and Seared with Olive Oil and Sesame Oil

**Langoustine Scampi Tempura**
With Creamy Wasabi

**Deep Fried Sole**
With Japanese Tartar sauce

**Tuna Tataki Salad**
Seared Tuna with Mixed Leaves and Tosazu Dressing

**Black Cod**
With Yuzu Miso sauce and Pickled Ginger

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

Pappa al Pomodoro
Mixed Green Salad
Rucola Salad with Cherry Tomatoes and Shaved Parmesan
Cucumber Salad with Sweet Corn, Cherry Tomatoes and Avocado
Baby Artichoke Salad with Avocado and Shaved Parmesan
Beetroot and Green Asparagus Salad with Goat Cheese
Fava Bean and Pecorino Salad with Radicchio and Endive
Marinated Eggplant with Stracchino Cheese
Mozzarella di Bufala with Tomato and Basil
Tuna Tartare with Tonnato Sauce and Mâche Salad
Lobster Salad with String Beans, Cherry Tomato, Lemon and Olive Oil
Octopus, Potato & Black Olive Salad with Olive Oil and Lemon
Fritto Misto with Tartar & Marinara Sauce
Thiny Sliced Veal with Tonnato Sauce
Steak Tartare alla Cipriani
Bresaola della Valtellina with Olive Oil and Lemon
Prosciutto "di Parma" with Mozzarella di Bufala
Carpaccio alla Cipriani

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Soups, Pasta and Risotti

Maine Lobster Soup
Chilled Zucchini and Mint Soup
"Cold" Gazpacho Soup
Eggplant alla Parmigiana
Spaghetti with Manila Clams
Green Tagliardi with Veal Ragu
Spaghettoni di Gragnano with Fresh Tomato
Rigatoni alla Bolognese
Bucatini all'Amatriciana Bianca
Baked White Tagliolini with Praga Ham
Homemade Spinach and Ricotta Ravioli with Butter
Homemade Potato Gnocchi al Pomodoro
Risotto al Nero di Seppia "Black Cuttlefish" (Please allow 20 min.)

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Main Courses

Langoustine Scampi al Forno served with Mixed Salad
Pan Seared Dover Sole alla Mugnaia served with Sautéed Spinach
Pan Roasted Chilean Sea Bass Cherry Tomatoes & Black Olives with Rice
Grilled Mediterranean Orata "Sea Bream" with Broccoli Rabe
Roasted Chicken "alla Romana" with Mashed Potatoes
Pan Roasted Veal Chop Butter and Sage served with Roasted Potatoes
Veal Milanese with Rucola and Tomato Salad
Calves Liver alla Veneziana served with Fried Polenta
Grilled Australian Lamb Chops served with Mixed Vegetables
Grilled Fillet of Beef "Tagliata" (10 oz) with Braised Chicory
Broiled Wagyu Rib Eye Steak (16oz) with Braised Chicory

Dessert

Sorbets of the day: Mandarin, Lemon, and Peach
Tiramisú
Fresh Strawberry Tart
Chocolate Cake
Vanilla Meringue
Selection of Ice Creams
Vanilla Ice Cream “A la Minute” with Caramelized Nuts (perfect for sharing)
Seasonal Fruit Plate

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