



IL PORTICCILO

HOTEL CIPRIANI

MENU



HOTEL CIPRIANI • GIUDECCA • VENICE

A KISMET MENU • HOTEL CIPRIANI

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

 Vegan

THE LINE BENEATH A DISH

Fennel Salad

Fennel, oranges, baked olives, capers, cherry tomatoes and oregano from our garden.

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten

(2) Crustaceans

(3) Eggs

(4) Fish

(5) Peanuts

(6) Soy

(7) Milk

(8) Nuts

(9) Celery

(10) Mustard

(14) Molluscs

MENU

ANTIPASTI

- Apulian Burrata (1)(7) 34
With tomato gazpacho and herb gremolata
- Bluefin Tuna Carpaccio (4)(9) 42
With Cipriani sauce and marinated celery
- Prosciutto e Melone 40
Parma ham culaccia and cantaloupe melon from Cavallino

SALADS

- Lobster Salad (1)(2)(5) 50
Lettuce, steamed lobster, lemon thyme croutons, lobster sauce dressing and pepper cream
-  Fennel Salad 35
Fennel, oranges, baked olives, capers, cherry tomatoes and oregano from our garden.
-  Mediterranean Salad (7) 40
Mixed salad, olives, yellow and red tomatoes, Chioggia red onion and goat cheese

FIRST COURSES

- Linguine with Local “Bevarasse” Clams (1)(8)(14) 44
With marjoram and chopped tomatoes
-  Spaghetti Pomodoro (1)(8) 37
Fresh tomato sauce, onion, extra virgin olive oil and basil
- Eggplant Tortello (1)(3)(7)(9) 40
Fresh egg pasta filled with eggplant, served with a delicate ricotta sauce and house-made tomato reduction

MAIN COURSES

-  “Nasone” Tomato (7) 40
Tomato steak, Cavallino Treporti tomato, molasses and goat cheese

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Prices in euros, service included - VAT included - 8 Euro cover charge per person
Micro filtered Gourmet still or sparkling water – 6,00 euro per person

MENU

MAIN COURSES • CONTINUED

- Grilled Beef Sirloin 53
With sun-dried tomato salmoriglio sauce and sautéed escarole
- Crispy Octopus (14) 50
With Calabrian 'nduja, fresh orange segments and potato-leek foam

SIDE DISHES

- ☐ "Novella" Potatoes Oven-Baked (8) 25
With rosemary and sage
- ☐ Sautéed Eggplants with Almonds (8) 25
With herb-infused oil
- ☐ Friggitelli Peppers in Fantasy Style 25
Sautéed with paprika and lemon

SANDWICH & HAMBURGER

- Club Sandwich (1)(3)(6)(7)(8)(9)(10) 46
Toasted white bread, grilled chicken breast, egg omelet, crispy bacon, lettuce, fresh tomato, and mayonnaise. Served with french fries and cocktail sauce
- Scottona Beef Burger (1)(3)(6)(7)(8)(10) 46
With Asiago cheese, tartar sauce, bacon, crispy onion, lettuce, tomato and french fries

PIZZE

- Parma Ham and Figs (1)(7) 35
White pizza with DOP Parma ham and figs
- Capricciosa (1)(7) 30
San Marzano tomato sauce, "fior di latte" mozzarella cheese, artichokes, ham and mushrooms
- ☐ Sant'Erasmo (1)(7) 35
San Marzano tomato sauce, "fior di latte" mozzarella cheese and roasted vegetables from the gardens of St. Erasmo Island

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PIZZE • CONTINUED

Diavola (1)(7) 30

San Marzano tomato sauce, "fior di latte" mozzarella cheese, Calabrian spicy spianata salami, EVO oil, basil

Rustica (1)(7) 35

San Marzano tomato sauce, "fior di latte" mozzarella cheese, rocket, marinated cherry tomato, Valtellina bresaola, parmesan flakes, basil, EVO oil

■ Margherita (1)(7) 28

Piennolo tomato sauce, "fior di latte" mozzarella and basil

Marinara (1)(4) 38

Piennolo tomato sauce, Cantabrian anchovies, Pantelleria capers, oregano, EVO oil

DESSERTS

Tiramisù (1)(3)(7) 24

Traditional mascarpone cream layered with coffee-soaked savoiardi and amaretti biscuits

☉ Limone Amarcord (8) 25

Lemon sorbet with verbena and praline almonds

Amarena Gelato Coupe (7) 25

Artisanal fior di latte gelato with amarena cherries in syrup

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