



Locanda Cipriani

SAMPLE MENU

APPETIZERS

Baccalà Mantecato

Creamy Mousse of Baccalà (Dried Cod Fish)

“Castrare” Artichokes from Torcello

Artichokes from Torcello harvested just bloomed

“Granceola della Laguna”

Spider Crab from the Lagoon

Carpaccio “alla Cipriani”

Thinly sliced raw beef, served with Universal Sauce

MAIN COURSE

Bigoli “in Salsa”

Classic Venetian thick pasta tossed with slow-cooked onions and anchovy sauce.

Risotto “alla Torcellana”

Risotto made with seasonal vegetables from Torcello island.

Eel “al Forno” with Roasted Potatoes

Lagoon Eel, oven baked, and served with Roasted Potatoes

Calf’s Liver “Butter & Sage”

Venetian-style calf’s liver sautéed in butter and fresh sage.

DESSERT

Crema Fritta

Traditional Venetian dessert made of lemon pastry cream, chilled and cut into square shapes, breaded, and deep-fried until crispy

Vanilla Meringue Cake

Sponge Cake, layered with Chatilly Cream and topped with Meringue Cream

Coffees, Teas and Biscotti

A selection of fine coffees and teas served with traditional Venetian biscotti.