



CIPRIANI

DOWNTOWN
MIAMI

SAMPLE MENU



Cold and Hot Plates

New Sashimi Beef

Searched Beef With Yuzu Ponzu Sauce, Olive Oil and Sesame Oil

New Sashimi Salmon

With Wasabi Soy and Searched with Olive Oil and Sesame Oil

Langoustine Scampi Tempura

With Creamy Wasabi

Deep Fried Sole

With Japanese Tartar sauce

Tuna Tataki Salad

Searched Tuna with Mixed Leaves and Tosazu Dressing

Black Cod

With Yuzu Miso sauce and Pickled Ginger

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

Thinly 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

S o u p s , P a s t a a n d R i s o t t i

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.)

M a i n C o u r s e s

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

D e s s e r t

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

