

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available

15% SERVICE CHARGE WILL BE ADDED TO GUEST FOLIO

A Slice of Venetian Glamour

From the Venetian canals to the shore of Maundays Bay, the alfresco ambience and enchanting flavours of the famed Cip's Club now satiate the senses, as classic Italian flair and true Caribbean essence distinguish a menu of delicious specialities.

ANTIPASTI

Burrata

Local tomatoes, arugula leaves,
aged balsamic, pine nuts 26
(8, 7, 15)

Panzanella

Ciabatta bread salad, local tomatoes, roasted bell peppers,
capers, fresh basil, olive oil 18
(1, 12, 15, V)

Carpaccio Clássico

Thinly sliced prime beef, olive oil,
Cipriani sauce 28
(3, 7)

Parma Ham Croquettes

Saffron Mayonnaise 22
(1, 3, 7)

PRIMI

Penne

Fresh tomato sauce, capers, olives and basil 26
(1, 3, 12, 15)

Agnolotti

Fresh ricotta, lemon zest, mint,
sage butter and Parmigiano Reggiano 32
(1, 3, 7, 15)

Linguine

Crayfish, dry chili, cherry tomatoes,
olive oil, Martini and botarga 38
(1, 2, 3, 4, 7)

Homemade Pasta

Inspired daily with our local farmers harvest 40
(Please check with your server)

Wild Field Mushrooms Risotto

Truffle emulsion, garlic Italian parsley 30
(7, 9, 15)

Lobster Prosecco Risotto

Lobster, Prosecco, confit tomatoes, lobster emulsion 48
(2, 7, 9, 15)

SECONDI PIATTI

Fish of the day

Celery heart purée, broccoli,
capers, lemon sauce 40
(4, 7, 12)

Salmon

Chia crust, spinach, dry fruits 42
(3, 4, 7, 8)

Octopus

Roasted young potatoes, roasted red bell pepper
sauce with hazelnuts 44
(1, 8, 14)

Fresh Tuna

Pan seared, Tuscan giant beans Salmoriglio 45
(4)

Free Range Chicken Breast

Roasted red onions, chicken jus
and green asparagus 34
(7, 8, 9)

Angus Ribeye

Grilled vegetables, homemade
balsamic butter 45
(3, 7)

CONTORNI

Steamed Vegetables

Anguillian sea salt 10
(15, V)

Mixed Seasonal Salad Leaves

House dressing 8
(10, 15, V)

Grilled Vegetables

Olive oil, basil 12
(15, V)