



CASA CIPRIANI

NEW YORK

DAILY MENU

BREAKFAST

Breakfast is served daily in the Dining Room from
7:00 AM – 11:00 AM

CONTINENTAL BREAKFAST

Fruit platter
Choice of coffee, tea, hot chocolate or milk
Choice of fresh orange juice or grapefruit juice
Toast & fruit jam
Bread basket
Casa Cipriani Homemade Bakery Selection

CASA CIPRIANI BREAKFAST

Fruit platter
Choice of coffee, tea, hot chocolate or milk
Choice of fresh orange juice or grapefruit juice
Toast & fruit jam
Bread basket
Casa Cipriani Homemade Bakery Selection
Choice of 2 eggs or classic omelette (served with home fries)
or
Omelette with choice of two (\$1 for each additional)
Spinach, tomato, onion, swiss, cheddar, ham, mushroom, pepper

BREAKFAST SIDES

Plain Yogurt
Home fries
Sliced Tomatoes
Sliced avocado
Smoked American bacon or Canadian bacon
Turkey bacon
Breakfast sausage (pork or turkey)

A LA CARTE

Cereals with Milk
Fruit Loops, Corn Flakes, Mini Wheats, Honey Nut Cheerios
Casa Cipriani Homemade Bakery Selection
Hot European Oatmeal
with Water or milk, raisins & honey
Yogurt with Granola
Bowl of Mixed Fresh Berries
Fresh Seasonal Fruit Place
French Toast
Classic with Maple Syrup
with Banana
with Berry Compote
Homemade Pancakes
Plain
with Mixed Berries
Prosciutto Cotto & Asiago Cheese with Toast \$21.00
Smoked Salmon
with capers, onion, cream cheese & toast

ORGANIC EGGS, OMELETTES & BENEDICTS

All eggs are served with home fries
“Uovo al Pomodoro”
Two eggs any style (scrambled, fried or poached)
Omelette with choice of two (\$1 for each additional)
Spinach, tomato, onion, swiss, cheddar, ham, mushroom, pepper
Egg white omelette with choice of two (\$1 for each additional)
Spinach, tomato, onion, swiss, cheddar, ham, mushroom, pepper
Eggs Benedict
Traditional with grilled Canadian bacon
Florentine with sautéed spinach
Norwegian with smoked salmon
Russian with caviar



ALL DAY DINING

APPETIZERS & SALADS

Pappa al Pomodoro

Cucumber Salad

with Avocado, Cherry Tomato String Beans and Corn

Baby Beet Salad

with Asparagus and Goat Cheese

Baby Artichokes Salad

with Avocado & Shaved Parmesan

Baby Artichokes "alla Romana"

Cipriani Mozzarella "di Bufala"

with Heirloom Tomatoes and Taggiasche Olives

Dressed Lobster

with Avocado and Boston Lettuce

Tuna Tartare with Tuna Sauce

Fried Shrimp with Tartara Sauce

Carpaccio alla Cipriani

(Uruguayan Organic Grass Fed Beef Tenderloin)

Cipriani Steak Tartare

(Uruguayan Organic Grass Fed Beef Tenderloin)

Thinly Sliced Veal with Tonnato Sauce & Capers

Bresaola della Valtellina

with Olive Oil

SOUPS, PASTA & RISOTTO

Homemade "Tortellini in Brodo"

Minestrone

Eggplant "alla Parmigiana"

Homemade Baked Tagliolini with Ham

Homemade Pumpkin Ravioli with Butter and Sage

Cipriani Tagliardi "alla Bolognese"

Cipriani Tagliarelle with Pomodoro and Mozzarella

Organic Cipriani Penne "all'Amatriciana Bianca»

Organic Cipriani Spaghetti

with Chilean Sea Bass and Tomatoes

Risotto with Baby Artichokes (Please Allow 20 min)

MAIN COURSES

Branzino "al Forno"

Cherry Tomatoes, Olives and Roasted Potatoes (serves 4)

Dover Sole "alla Carlina" served with Rice Pilaf

Grilled Mediterranean Branzino with Broccoli Rabe

Grilled Organic Filet of Salmon served with Sautéed Fennel

Shrimp "al Curry" served with Spicy Yellow Rice Pilaf

Chicken Spezzatino al Limone with Rice Pilaf

Calf's Liver "alla Veneziana" with Grilled Polenta

Veal Piccantine al Limone served with Rice Pilaf

Grilled Lamp Chops served with Peperonata

Grilled Beef Tenderloin with Roasted Potatoes (8 oz)

PIZZA

Margherita with Tomato Sauce, Mozzarella & Basil

Diavola with Spicy Soppresata, Tomato Sauce & Mozzarella

Brie and Speck Tomato Sauce and Mozzarella

Black Truffle with Mozzarella & Fontina

La Fresca Focaccia, Oregano, Prosciutto Crudo, Rucola, Cherry

Tomatoes, and Fresh Mozzarella

DESSERT

Vanilla Meringue

Lemon Meringue

Chocolate Cake

Ricotta Cheesecake with Mixed Berry Jam

Freshly Whipped Vanilla Ice Cream (For Sharing)

Homemade Ice Cream Selection: Chocolate, Yogurt or Pistachio

Miniature Pastry Selection

Crepes a la Crème served with Homemade Vanilla Ice Cream

Homemade "Millefoglie" with Pastry Cream (shared by table)



TO SERVE IS FIRST TO LOVE



CASA CIPRIANI

10 SOUTH ST, NEW YORK, NY 10004

WWW.CASACIPRIANI.COM