



RESTAURANT & PRIVATE EVENTS

---

---

## Sample Lunch Menu

---

---

### Daily Menu 29.00

#### Appetizer

Cucumber Salad with Avocado, Cherry Tomatoes and Sweet Corn  
or  
Pasta e Fagioli Soup  
or  
Carpaccio "alla Cipriani"\*  
or  
Baccalà Mantecato with Fried Polenta (Creamy Codfish)

#### Main Course

Homemade Baked Tagliolini with Ham  
or  
Chicken Spezzatino "al Curry" with Yellow Rice Pilaf  
or  
Calf's Liver "alla Veneziana" served with Fried Polenta  
or  
Chilean Sea Bass "alla Carlina" served with Rice Pilaf  
(Supplement \$8)

#### Dessert

Cipriani Cake  
or  
Tiramisú  
or  
Sorbet Selection

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain conditions.  
A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.



RESTAURANT & PRIVATE EVENTS

---

---

## Sample Lunch Menu

---

---

### Appetizers

- "Pappa al Pomodoro" 14
- Spinach Salad, Mushrooms, Walnuts, Buffalo Ricotta, and Bacon 17
- Cucumber Salad with Avocado, Cherry Tomatoes and Sweet Corn 18
- Heirloom Tomato Salad with Red Onions and Fresh Basil 16
- Baby Artichokes Salad with Avocado and Shaved Parmigiano 26
- "Cipriani" Burrata with Heirloom Tomatoe and Black Olives 29
- Thinly Sliced Octopus with Avocado, Cherry Tomatoes, Olive Oil and Lemon 26
- Baccalà Mantecato with Fried Polenta (Creamy Codfish) 23
- Tuna Tartare with Mâche Salad and Tuna Sauce\* 28
- Fried Calamari with Tartar and Marinara Sauce 27
- Alaskan King Crab with Lemon & Olive Oil 32
- Dressed Lobster with Avocado and Boston Lettuce 32
- Carpaccio "alla Cipriani"\* 28
- Steak Tartare "alla Cipriani" \* 26
- Thinly Sliced Veal with Tuna Sauce and Capers 26
- Prosciutto Crudo Dolce di Parma with Mozzarella di Bufala 29
- Russian Ossetra Caviar with Traditional Garnishes (1.75oz/4.4oz) 280 / 685

### Salads and Sandwiches

- Shrimp Salad
- Butter Lettuce, Cherry Tomatoes, Avocado, String Beans, Corn and Sautéed Shrimp 26
- Doge Salad
- Avocado, Asparagus, Tuna, Corn, Tomato, Capers & Lettuce 23
- Chef's Salad
- Swiss Cheese, Tuna, Ham, Tomato, Egg, Anchovies & Mixed Greens 23
- Classic Chicken
- Salad with Lettuce, Tomato, Mayonnaise & Boiled Eggs 23
- Club Sandwich
- Chicken, Bacon, Lettuce, Tomato, Egg & Mayonnaise. Served with Homemade Potato Chips 26

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain conditions.  
A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.



RESTAURANT & PRIVATE EVENTS

---

---

## Sample Lunch Menu

---

---

### Soups, Pasta and Risotti

- Minestrone Soup 15
- Baked Eggplant "alla Parmigiana" 24
- Homemade Potato Gnocchi "alla Guardi" (Cream & Tomato) 29
- Homemade Baked Tagliolini with Ham 29
- Homemade Ravioli with Spinach and Ricotta Cheese with Butter and Sage 29
- Cipriani Tagliardi with Veal Ragú 29
- Organic Cipriani Rigatoni "alla Bolognese" 29
- Organic Cipriani Spaghetti with Chilean Seabass and Fresh Tomatoes 32
- Risotto with Maine Lobster "all'Armoricaïne" (Please Allow 20 min) 34

### Main Courses

- Chilean Sea Bass "alla Carlina" served with Rice Pilaf 46
- Organic Salmon with Zucchini Sauce served with Roasted Potatoes 42
- Braised Beef Short Ribs "alla Cipriani" served with Mashed Potatoes 48
- Calf's Liver "alla Veneziana" served with Fried Polenta 36
- Chicken Spezzatino "al Curry" with Yellow Rice Pilaf 32
- Veal Piccatine "al Limone" served with Rice Pilaf 43

### From the Jospier Grill

- Grilled Mediterranean Branzino with Broccoli Rabe 44
- Colorado Lamb Chops (10oz) served with Erbette Miste 48
- Grilled Wagyu Rib-eye Steak "Tagliata" (12oz) served with Sautéed Spinach 49

### Pizze Classiche

- Margherita - Tomato Sauce, Mozzarella and Basil 29
- Bufalina - Mozzarella di Bufala, Cherry Tomatoes and Basil 32
- Diavola - Tomato Sauce, Mozzarella, Spicy Soppresata 40
- Tartufo - Mozzarella, Parmesan, Fontina, Burrata and Summer Truffle 89

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain conditions.  
A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.



RESTAURANT & PRIVATE EVENTS

---

---

## Sample Dinner Menu

---

---



YOTTO  
JAPANESE CUISINE

Misoshiru

Miso Soup with Bean Thread, Tofu, Seaweed and Mushrooms 14

Tuna Tataki Salad\*

Seared Tuna with Tosazu Sauce and Mixed Leaves 18

New Sashimi Salmon\*

Seared Salmon with Yuzu Soy, Olive Oil and Sesame Oil 22

Deep Fried Sole

with Japanese Tartar Sauce 36

Langoustine Scampi Tempura

Deep Fried Scampi in Tempura with Wasabi Mayonnaise and Mixed Leaves 40

Assorted Nigiri

Tuna, Yellowtail, Salmon and Seared Tuna with Truffle Soy 45

Sashimi Yellowtail\*

Yellowtail, Ponzu Sauce & Jalapeno Salsa 22

Spicy Tuna Roll\*

Kaiwarei, Pickled Radish, Pickled Jalapeño, Spicy Miso  
and topped with Spicy Mayo and Bubu Arare 25

Yellowtail Serrano Maki\*

Pickled Jalapeño, Kizami Wasabi, Avocado  
and topped with a Serrano Ring and Wasabi Mayonnaise 25

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain conditions.  
A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.



RESTAURANT & PRIVATE EVENTS

---

---

## Sample Dinner Menu

---

---

### Appetizers and Salads

- "Pappa al Pomodoro" 14
- Spinach Salad, Mushrooms, Walnuts, Buffalo Ricotta, and Bacon 17
- Rucola and Cherry Tomato Salad with Shaved Parmigiano 17
- Cucumber Salad with Avocado, Cherry Tomato and Corn 18
- Baby Artichokes Salad with Avocado and Shaved Parmigiano 26
- Heirloom Tomato Salad with Red Onions and Fresh Basil 16
- Asparagus Salad with Beetroot and Goat Cheese 20
- Cipriani Mozzarella "di Bufala" with Cherry Tomatoes and Black Olives 29
- Burrata "alla Mediterranea" with Cherry Tomatoes and Black Olives 29
- Thinly Sliced Octopus with Avocado, Cherry Tomatoes, Olive Oil and Lemon 26
- Baccala' Mantecato with Fried Polenta (Creamy Codfish) 23
- Tuna Tartare with Mâche Salad and Tuna Sauce\* 28
- Fried Calamari with Tartar and Marinara Sauce 27
- Dressed Lobster with Avocado and Boston Lettuce 32
- Alaskan King Crab Salad with Lemon & Olive Oil 32
- Carpaccio "alla Cipriani"\* 28
- Steak Tartare "alla Cipriani" \* 26
- Thinly Sliced Veal with Tuna Sauce and Capers 26
- Prosciutto Crudo Dolce "di Parma" with Mozzarella di Bufala 29
- Homemade Thinly Sliced Porchetta with Pecorino Cheese 25
- Bresaola della Valtellina with Olive Oil & Lemon 26
- Russian Ossetra Caviar with Traditional Garnishes (1.75oz/4.4oz) 280 / 685

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain conditions.  
A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.



RESTAURANT & PRIVATE EVENTS

---

---

## Sample Dinner Menu

---

---

### Soups, Pasta and Risotti

Minestrone Soup 15

Lentil Soup with Crostini 15

Baked Eggplant "alla Parmigiana" 24

Homemade Potato Gnocchi "alla Gorgonzola" 29

Homemade Baked Tagliolini with Ham 29

Homemade Tortellini with Cream, Ham and Peas 29

Homemade Ravioli with Spinach and Ricotta Cheese with Butter and Sage 29

Cipriani Tagliardi with Veal Ragú 29

Cipriani Tagliarelle with Short Ribs Ragú 29

Organic Cipriani Rigatoni "alla Bolognese" 29

Organic Cipriani Spaghetti with Chilean Seabass and Fresh Tomatoes 32

Risotto with Radicchio and Goat Cheese (Please Allow 20 min) 29

### Main Courses

Chilean Sea Bass "alla Carlina" served with Rice Pilaf 46

Whole Dover Sole "alla Mugnaia" served with Mixed Vegetables 64

Organic Salmon with Leek Sauce served with Roasted Potatoes 42

Braised Beef Short Ribs "alla Cipriani" served with Mashed Potatoes 48

Calf's Liver "alla Veneziana" served with Fried Polenta 36

Slow Roasted Chicken with Fresh Peas served with Mashed Potatoes 32

Veal Piccatine "al Limone" served with Rice Pilaf 42

Veal Chop "alla Milanese" with Rucola and Cherry Tomato Salad 62

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain conditions.  
A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.



RESTAURANT & PRIVATE EVENTS

---

---

## Sample Dinner Menu

---

---

### From the Jospers Grill

Grilled Mediterranean Branzino with Broccoli Rabe 44

Grilled Langoustine "Scampi" served with Mixed Green Salad 58

Colorado Lamb Chops (10oz) served with Erbette Miste 48

Grilled Wagyu Rib-eye Steak "Tagliata" (12oz) served with Sautéed Spinach 89

Wagyu Rib-eye Tomahawk Steak (28oz) with Rucola and Cherry Tomato Salad 195

### Pizze Classiche

Margherita

Tomato Sauce, Mozzarella and Basil 29

Bufalina

Mozzarella di Bufala, Cherry Tomatoes and Basil 32

Parma

Tomato Sauce, Mozzarella, Parmesan, Rucola and Prosciutto Dolce di Parma 40

Tartufo

Mozzarella, Parmesan, Fontina, Burrata and Summer Truffle 89

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain conditions.  
A service charge of 20% for parties of 6 or more will be added to your bill and will be distributed to the Cipriani Las Vegas Team.