

Appetizer

-   **Gamberoni al Guazzetto** 18
  Jumbo Shrimp with Cherry
Tomato Sauce
-   **Provolone di Pasta Sfoglia** 15
Baked with Puff Pastry, Cherry
Tomatoes, Arugula, Olives, and Oregano
-   **Panzerotti di Puglia** 14
 Stuffed Empanadas with Guanciale,
Portobello Mushroom, and Gorgonzola
-   **Tagliere di Salumi e Formaggi** 18
 Mortadella di Bologna, Cooked Ham, Coppa,
Salami, Grana Padano, Pecorino, Burrata,
and Grissini
-   **Burrata al Cuore di Pesto Genovese** 12
 Burrata Filled with Pesto, with Tomato
Carpaccio, Olives, and Almonds
-   **Parmigiana di Melanzane** 12
Vegetable Lasagna with Eggplant,
Tomato, and Mozzarella
-   **Crocchetta di Manzo** 16
 Veal Cheek Croquettes with
Oreo Crumbs and
Pumpkin Cream
-    **Insalata Caesar con Acciughe** 14
 Ensalada César con Anchoas
- Insalata Calígola** 12
Rúcula, Mozzarella, Pollo a la Plancha,
Parmesano y Pesto Genovese
-   **Schiacciata Toscana** 12
  Focaccia Rellena de Mortadela, Rúcula,
Stracciatella de Bufala y Pistacho
-  **Carciofi alla Romana** 16
Roman-Style Artichoke Flowers



Gluten



Dairy



Sulfites



Eggs



Fish



Shell
Fruits



Mustard



Crustaceans



Celery



Sesame

Fist Courses

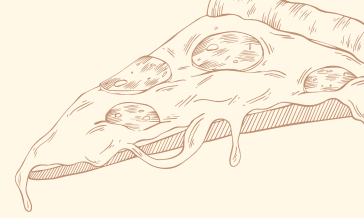
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|---|---|---|--|
|  | Pici Toscani Carbonara 17
Al dente Long Pasta with Traditional Carbonara Sauce and Guanciale |  | Gnocchi di Patate, Gamberetti e Cestino di Parmigiano 17
Potato Gnocchi with Shrimp and Parmesan Cheese Basket |
|  | Risotto di Coda di Mucca 18
Oxtail Risotto |  | Sacchetti di Pere con Gorgonzola al Tartufo 18
Pear and Gorgonzola Stuffed Pasta with Truffle-infused Gorgonzola Sauce |
|  | Risotto di Aragosta 22
Lobster Risotto |  | Quadretti Ripiendi di Gamberetti e Frutti di Mare 18
Stuffed Pasta with Prawns and Frutti di Mare Sauce |
|  | Risotto ai Funghi Porcini e Parmigiano 17
Porcini Risotto with Parmesan Cheese | | |
|  | Tortelli di Zucca, Ricotta e Crema di Madorle 17
Pumpkin-filled Pasta with Ricotta and Almond Cream | | |

Second Courses

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|  | Filetto di Manzo al Chianti 22
Beef Tenderloin with Tuscan Red Wine Reduction |  | Tagliata di Tonno con Pesto di Menta 21
Red Tuna with Basil and Mint Sauce |
|  | Lasagna di Coda di Mucca 19
Stewed Oxtail in Red Wine with White Truffle Oil |  | Tagliatelle di Salmone Sfumato alla Vodka 18
Long Pasta with Salmon Reduced with Vodka |
|  | Lasagna Bolognese 18
With Tomato Sauce and Minced Meat |  | Cannelloni al Nero di Sepia 18
Squid Stuffed with Black Bechamel |
|  | Vitello alla Milanese 18
Breaded Veal Cutlet with Egg and Truffle Sauce |  | Salmone Affumicato 20
Smoked Salmon Loin with Dill Pesto Gnocchi |
|  | Pappardelle al Ragú 19
Long Pasta with Veal Cheek | | |



Pizza Napoletana



 	Margherita	14	 	Rucostra	16
	Tomato Sauce, Fior di Latte Mozzarella, Basil		 	Tomato Sauce, Mozzarella, Fior di Latte, Aged Coppa, Arugula, and Buffalo Stracciatella	
 	Puttanesca	15	 	Bologna	16
 	STomato Sauce, Anchovies, Olives, Capers, Parmesan Cheese, and Mozzarella		 	Tomato Sauce, Mortadella, Mozzarella, Pistachio, and Buffalo Stracciatella	
 	Diavola	15	 	Marinato Cipressi	17
	Tomato Sauce, Mozzarella, Spicy Salami, Basil		 	Tomato Sauce, Mozzarella, Tuscan Marinated Chicken, Caramelized Onion, and Scamorza Cheese	
 	Prosciutto e Funghi	15	 	Capricciosa	16
	Tomato Sauce, Mozzarella, Cooked Ham, and Mushroom		 	Tomato Sauce, Mozzarella, Artichokes, Black Olives, Prosciutto, and Portobello Mushrooms	
 	Carbonara	15			
 	Egg Yolk and Parmesan Cream, Mozzarella, Guanciale, and Black Pepper		 	Al Pescatore	18
 	Quattro Formaggi	16	 	Seafood Cream Base, Shrimp, Squid, Octopus, and Surimi Eel	
	Scamorza, Mozzarella, Gorgonzola, Pecorino		 	Bianca Porcini	17
 	Ortolana	15	 	Mozzarella Base, Boletus, Arugula, Truffle Sauce, and Parmesan	
	Smoked Sweet Potato, Fior di Latte Mozzarella, Zucchini, Eggplant, Cherry Tomato		 	Norvegese	17
 	Cipressi	18	 	Tomato Sauce, Salmon, Avocado, Lemon Zest, and Arugula	
	Boletus, Mozzarella, Truffle Sauce, Baked Egg, Sun-Dried Cherry Tomatoes, and Basil		 	La Bud Spencer	17
 	Dolce Tramonto	17	 	Tomato Base, Goat Cheese, Salsiccia, and Jalapeños	
	Tomato Sauce, Mozzarella, Goat Cheese, Zucchini, and Honey				

All pizzas can be converted into Calzone at no additional cost.*

Convert your pizza dough to "Gluten-Free" for an additional

3€.



Tasty for the Kids

Kids Special

-   **Penne ai Sugo di Salsiccia** 12
Macaroni with Tomato Sauce and Fresh Sausage
-   **Spaghetti alla Bolognese** 12
Spaghetti Bolognese
-   **Cotoletta di Pollo** 12
Breaded Chicken Fillet with French Fries
-   **Pizza Prosciutto e Formaggio** 12
Pizza with Tomato Sauce, Mozzarella, and Ham
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Italian Sweetness

-   **Tiramisú** 6
 Traditional with Mascarpone and Cocoa
-   **Torta di Formaggio Parmigiano** 6
 Parmesan Cheese Cake
with Hazelnut Ice Cream
-   **Torta Caprese** 6
 *Gluten-Free* Chocolate and Almond
Cake
-   **Sbriciolata al Limone** 6
 Lemon Mousse with Lotus
Biscuit Crumble
-   **Mammamia** 9
Pizza Base with Warm Nutella, Mixed Nut
Granola, and Stracciatella Ice Cream





C I P R E S S I
C u c i n a I t a l i a n a