

## TO START

**COLD CUTS AND CHEESES PLATTER.....** (1,2) **19.90**

*-Mortadella, Prosciutto Cotto, Coppa, Salami, Grana Padano, Pecorino, Burrata & Grissini.*

**PUGLIESE TURNOVERS.....** (1, 2, 4)

*-Pepperoni, Black Olives, Mozzarella & Basil Cheese.* **11.90**

*-Guanciale, Mushrooms, Portobello & Gorgonzola.* **11.90**

✓ *-Pumpkin with Parmesan Cheese & Basil.* **11.90**

✓ **CAESAR SALAD WITH TOFU.....** (11) **15.90**  
*With Marinated Tofu and Grilled.*

**TRADITIONAL CAESAR SALAD....** **15.90**  
*With Chicken Marinated in a Caesar Style.(1,2,4,5,7)*

✓ **PASTA AND SPINACH SALAD.....** (1,2,6,4) **14.90**  
*Salad with Pesto Pasta, Spinach, Cherry Tomatoes & Pine Nuts.*

✓ **PBAKED PROVOLONE.....** (2,4) **12.90**  
*With Egg & Caramelized Onion.*

✓ **EGGPLANT PARMESAN.....** (2) **13.90**  
*Layers of Eggplant with Tomato and Melted Parmesan.*

✓ **BURRATA WITH PESTO HEART... (2,6)** **12.90**  
*With Carpaccio of Tomato & Tapenade.*

✓ **RICE ARANCININO.....** (1,2,4) **13.90**  
*Filled with Mozzarella & Bolognese Sauce.*

**VITELLO TONNATO.....** (3,5,9) **16.90**  
*-Thin Veal Slices with a Soft and Creamy Tuna Sauce.*

✓ **ZUCCHINI CANNOLO.....** (2,6) **13.90**  
*-Stuffed with Gorgonzola, Ricotta, Nuts & Honey.*

✓ **CREAMY TRUFFLED MASCARPONE.....** (2,3) **14.90**  
*With Chutney of Tomato & Walnuts.*



✓ *Vegetarian Friendly Dishes\**

## ALLERGENS

- 1.Gluten
- 2.Milk
- 3.Sulphites
- 4.Eggs
- 5.Fish
- 6.Peanuts
- 7.Mustard
- 8.Mollusks
- 9.Celery
- 10.Sesame
- 11.Soya

## GNOCCHI

**POTATO**  
**13.90**  
(1,4)

**SPINACH**  
**13.90**  
(1,4)

**PUMPKIN**  
**13.90**  
(1,4)

## DRY PASTA

**PAPPADELLE**  
**12.90**  
(1)

**TAGLIOLINO NEGRO**  
**12.90**  
(1,4)

**FETTUCCINE**  
**11.90**  
(1,4)

**CONCHIGLIE**  
**11.90**  
(1)

**SPAGHETTI**  
**11.90**  
(1)

**TAGLIATELLE**  
**11.90**  
(1)

**PENNE**  
**11.90**  
(1)

**FUSILLI**  
**11.90**  
(1)

## FRESH PASTA

**SACCHETTI WITH PERA**  
**14.90**  
(1,4) ✓

**RAVIOLACCI WITH BOLETUS**  
**13.90**  
(1,4) ✓

**SACCHETTI OF TRUFFLE**  
**14.90**  
(1,11) ✓

**CARAMELLI WITH RICOTTA & SPINACH**  
**14.90**  
(1,2) ✓

**RED PUMPKIN CAPELLI**  
**12.90**  
(1,2) ✓

**SALMON ROSE PANZEROTTI**  
**12.90**  
(1,5)

**BOLOGNESE TORTELLONI**  
**12.90**  
(1)

**SHRIMP AND CRAB TORTELLONI**  
**15.90**  
(1,4,8)

## SAUCES

**OXTAIL RAGOUT**  
**+4.90**  
(3)

**TRADITIONAL CARBONARA**  
**+2.90**  
(2,4)

**PESTO WITH PARMESAN AND BASIL**  
**+2.90**  
(6) ✓

**TOMATO AND BASIL MARINARA**  
**+2.90**

**FRUTTI DI MARE**  
**+4.90**  
(8)

**BOLOGNESE**  
**+3.90**  
(3,9)

**FOIE AND PEAR**  
**+4.90**  
(2)

**GORGONZOLA AND WALNUTS**  
**+3.90**  
(2,6) ✓

**TRUFFLE CREAM AND MUSHROOMS**  
**+3.90**  
(2,3)

**ALFREDO (PARMESAN CHEESE)**  
**+2.90**  
(2)

**RICOTTA AND SPINACH**  
**+2.90** ✓

**BOLETUS MUSHROOMS AND BUTTER**  
**+3.90**  
(3,2) ✓



## LASAGNA

**LASAGNA BOLOGNESE**  
**13.90**  
(1,2)



**OXTAIL LASAGNA**  
**16.90**  
(1,2,3)

## RISOTTO

**FRUTTI DI MARE RISOTTO.....** (8) **14.90**  
*With Mussels, Clams & Prawns.*

✓ **BOLETUS MUSHROOM RISOTTO... (2)** **14.90**  
*With Parmesan Cheese.*

✓ **ARTICHOKE RISOTTO.....** (1) ✓ **14.90**  
*With White Truffle Oil.*

## FOR KIDS

**MACARONI OR SPAGHETTI WITH SAUCE OF CHOICE.....**   
*: Tomato, Bolognese (2,3,7,9) Cream Carbonara (2,3,11), Pesto (2,3,6) or Gorgonzola (2,3)* **12,90€**

**BREADED CHICKEN WITH FRENCH FRIES.....** (1,4) **12,90€**

**PIZZA WITH HAM MOZZARELLA AND TOMATO.....** (2) **12,90€**

## PIZZA NAPOLETANA

**MARGHERITA.....** (1,2) **11.90**  
*Tomato Sauce, Mozzarella Cheese, Fresh Basil.*

**PUTTANESCA.....** (1,2,5) **12.90**  
*Tomato Sauce, Anchovies, Capers, Olives, Parmesan Cheese & Mozzarella.*

**DIAVOLA.....** (1,2) **12.90**  
*Tomato Sauce, Mozzarella Cheese, Guanciale, and Spicy Chili.*

**PROSCIUTTO E FUNGHI....** (1,2) **12.90**  
*Tomato Sauce, Mozzarella Cheese, Cooked Ham, Mushrooms.*

**CARBONARA.....** (1,2,4) **13.90**  
*Egg Cream, Bacon, Mozzarella Cheese, Parmesan Cheese & Black Pepper.*

**CUATRO QUESOS.....** (1,2) **13.90**  
*Mozzarella, Gorgonzola, Parmesan & Goat Cheese.*

**ORTOLANA.....** (1,2) **12.90**  
*Tomato Sauce, Mozzarella, Zucchini, Eggplant, Peppers, Cherry Tomatoes, and Basil.*

**CIPRESSI.....** (1,2,4) **16.90**  
*Boletus, Mozzarella, Black Truffle, Foie Gras & Egg Yolk.*

**RUSTIC PARMESAN.....** (1,2) **16.90**  
*Mozzarella, Parmesan, Oxtail, Celery & Nuts.*

**BOLOGNESE.....** (1,2,6) **14.90**  
*Tomato Sauce, Meat Sauce, Mozzarella, Stracciatella, and Fresh Basil.*

**MARINATED CIPRESSI.....** (1,2,3) **15.90**  
*Boletus, Artichoke, Mozzarella, Truffle Butter, Egg Yolk & Honey.*

**CAPRICHOSA.....** (1,2) **13.90**  
*Tomato Sauce, Mozzarella, Artichokes, Mushrooms, Prosciutto & Guanciale.*

**DOLCE TRAMONTO.....** (1,2) ✓ **14.90**  
*Tomato Sauce, Fresh Cream, Sweet Chestnuts, Wild Boar & Fresh Mint.*

**BIANCA PORCINI.....** (1,2) **14.90**  
*Mozzarella, Porcini Mushrooms, Truffle Oil & Fresh Tomatoes.*

**LA TOSCANA.....** (1,2,6) **14.90**  
*Mozzarella, Basil, Anchovies, Tomato, and Artichokes.*

\*Order your Gluten Free Pizza  
\*Turn any pizza into a Calzone

» **WITHOUT SUPPLEMENT**

*Combine your Pasta or Gnocchi with the Sauce You Like Best,*

# WINES

## ITALY

LAMBRUSCO	16.90
PROSECCO	16.90
NERO D'AVOLA	18.90
MOSCATO D'ASTI	18.90
CHIANTI CLASSICO	17.90

## SPAIN

VERDEJO	17.90
ALBARIÑO	21.90
SEMI-SWEET	16.90
RIOJA	17.90
RIBERA DEL DUERO	18.90

## BEER



BIRRA MORETTI	4.50
ICHNUSA NON FILTRATA	4.50
PERONI NASTRO AZZURRO	4.50
AGUILA	3.50
AGUILA SIN FILTRAR	3.50
RADLER	3.50
TOSTADA O,O	3.50

## DESSERT



CLASSIC TIRAMISÚ .....	6.00
CHEESECAKE.....	6.00
MAMMAMIA.....	8.90
- Nutella pizza with Smarties	
CHOCOLATE COULANT .....	7.50
LEMON CAKE.....	6.50
BINDI ICE CREAM BALL.....	5.50

# CIPRESSI RISTORANTE

C u c i n a

I t a l i a n a



📷 CIPRESSI\_RISTORANTE

C/LANZAROTE,15

# COCKTAILS

NEGRONI 5,50€



*The Sophistication of Italian culture.  
The Essence of English Gin with the  
Bittersweet Taste of Italian Campari.*

BELLINI 5,00€



*The Sun of Italy in a Glass.  
Combine the Sweetness of Fresh Peaches  
With the Effervescence of Prosecco.*

APEROL SPRITZ 5,00€



*Trendy Fizzy Cocktail.  
Aperol Spritz, Prosecco, and  
a Splash of Soda.*

ROSSINI 5,50€



*Natural Sweetness and the  
Seduction of Color.  
A Blend of Fresh Strawberry  
Purée and Prosecco.*

LIMONCELLO SPRITZ 5,50€



*The refreshing Purity of Citrus.  
A Blend of Traditional Italian Limoncello  
and Citrus Flavors.*

THE HUGO 5,50€



*From the Trentino-Alto Adige region.  
A Blend of Prosecco, Elderflower  
Liqueur, and a Hint of Mint.*

# MOCKTAILS

VIRGIN SPRITZ 5,50€



*Non-Alcoholic Drink made With  
Bitters an Orange Juice.*

LEMON GINGER 5,50€



*Non- Alcoholic Drink made With the  
Sparkling Tartness of Lemon and the Warm,  
Spicy Kick of Ginger.*