



CIPRIANI
FOOD

Complex simplicity



Harry's Bar

Venice, 1931

In 1931, in Venice, the dream of a lifetime became reality. Giuseppe Cipriani opened the doors of Harry's Bar in a former rope warehouse, situated in a narrow lane off the crowded Piazza San Marco. He loved to serve patrons with the same simplicity with which he liked to be served himself.

At Harry's Bar, everyone is a king: the irreproducible secret lies in proposing without imposing. His vision of luxury, always linked with simplicity, strikes a chord within the patrons from all over the world. Baron Philippe de Rothschild, when asked by a journalist from Harper's Bazar what he thought was the best restaurant in the world, replied, "I can't possibly know, because I haven't visited them all, but I can say there is only one where I feel at home: Harry's Bar, in Venice." This opinion was shared by Hemingway, Orson Welles, Truman Capote, Maria Callas, and many others who visited it.

The most renowned creations of Giuseppe Cipriani were the Bellini, an extremely simple cocktail with a base of Chinese funnel-pressed white peaches and Prosecco, and the Carpaccio, a particular cut of raw meat served with a sauce of his invention. The legacy then passed to Arrigo, his son, who

continued the style that made Harry's Bar in Venice an international legend. Arrigo Cipriani's priority was to guard this style and secondly to divulge it. The restaurant created by Giuseppe Cipriani in May 1931 initially occupied 40 square metres of space: it soon became a legend.

After the war, in 1946, the founder landed on the island of Torcello, where he turned an old tavern into an Inn. Hemingway spent a whole winter there: he made it his reference point for hunting ducks in the lagoon and for writing the novel which won him the Nobel Prize: "Across the River and into the Trees."

In 1958 Giuseppe Cipriani discovered an abandoned villa on the Giudecca and on that land he built the most luxurious and discreet hotel in town.

Its unmistakable guest style became ever more refined. In 2001 Harry's Bar became a national monument, the only public establishment in Italy which has been awarded this recognition since 1900.

The motivation reads: "For having been the witness of 20th century in Venice."



Giuseppe Cipriani and Ernest Hemingway



Harry's Bar, Venice 1931.



Harry's Bar
Venice, Italy

Harry's Dolci
Venice, Italy

Cipriani Porto Cervo
Porto Cervo, Italy

Harry Cipriani
New York, New York

Cipriani Downtown
New York, New York



Cipriani Dolci
New York, New York

Cipriani Club 55
New York, New York

Cipriani Wall Street
New York, New York

Cipriani 55 - Private Club
New York, New York



Cipriani Le Specialità
New York, New York

Cipriani 42nd Street
New York, New York

Cipriani 25 Broadway
New York, New York

Mr. C Beverly Hills Hotel
Los Angeles, California



Mr. C Beverly Hills Restaurant
Los Angeles, California

Cipriani Hong Kong
Hong Kong

C London
London, UK

Cipriani Yas Island
Yas Island, Abu Dhabi

Cipriani Istanbul
Istanbul, Turkey



Cipriani Bodrum
Bodrum, Turkey

Downtown Ibiza
Ibiza, Spain

Cipriani Monte Carlo
Monte Carlo, Principality of Monaco

Cipriani Downtown Miami
Miami, Florida

Cipriani Masaryk
Mexico City, Mexico

Cipriani overview

From island to island

The son Arrigo, whose name evokes Harry's Bar, consolidated his father's work and, before crossing the Atlantic and landing on Manhattan Island, opened Harry's Dolci on the Giudecca, beyond the Grand Canal.

The new restaurant took the name of the nearby workshop which produced, and still produces, desserts so delicious they are requested by customers to meet the demands of family life in their homes.

The artisan workshop later became a "factory" of ideas and extraordinary speciality foods, if not produced there then chosen for their excellence. The extremely light egg pasta triumphed on the tables of the greatest gourmets in the world.

The first restaurant built in New York was named Harry Cipriani and was from the start in high demand on the most important island in the world: Manhattan.

The unmistakable style asserted itself rapidly and in a decade its presence became a conquest, thanks also to the intuition and entrepreneurial skills of Giuseppe, the son of Arrigo and the grandson of the founder Giuseppe, who had

joined the enterprise management team.

The Downtown restaurant, the fabulous Rainbow Room, the grand balcony of Grand Central Station, the immense and gorgeous hall of 42nd Street, the exclusive residence club on Wall Street, the shop "Le Specialità"... these are the tiles of a Venetian mosaic which was rediscovered and recreated in Manhattan.

And what about the restaurant opened by the Cipriani family in London a few years ago and which today is considered the most exclusive one in the British capital? The summer restaurant at Porto Cervo in Sardinia must also not be forgotten. Today the great-grandsons are also involved.

Four generations of Cipriani have turned a restaurant into a universally recognized icon of hospitality, which nobody has yet succeeded in replicating.



Harry's Bar, Venice 1931.



55 Wall Street, New York.



CIPRIANI pasta dough

A bit of history

Cipriani Food was set up in the middle of the 1980s.

It started as a workshop producing bread, pasta, desserts and the other confectionary products served in the Cipriani restaurants.

Later, at the entreaty of his customers, Arrigo Cipriani decided to increase its production capacity and to venture into a new world of marketing for his specialities.

Our pasta is characterised by the care given to every tiny detail and the continued research into the essence of things.

In addition to the delicacy, thinness and extraordinary elasticity of the product, every packet contains the whole gastronomic and hospitable culture developed in more than 70 years of success. Cipriani Food products are sold in over thirty countries across the globe.

At Harry's Bar we have always made our own pasta, and the experience of these years has taught us that there are 3 fundamental things: the flour must be top-quality durum wheat bran only; the eggs must be fresh, 7 eggs to every kg of flour (25%); the manufacture must be performed so that the

dough is not warmed up, while the kneading is exuberant.

A pasta made in this way, dried slowly at a low temperature, gives life to an inimitable product, with a moisture content of only 7%. Our manufacturing process is unique: the individual quality is due to a sheet machine, thought up by Arrigo Cipriani, which allows the pasta dough to be worked more than 30 times, simulating the manual labour of a rolling pin, to obtain an extremely elastic - just 0.6 mm thick - pasta after rolling.

This means that just 250 g of the product can easily serve 5 portions. Our egg pasta has all the characteristics of top-quality fresh pasta.

It cooks in 2-3 minutes, and if preserved appropriately, it lasts 24 months. Cipriani egg pasta is Kosher certified.



CIPRIANI pasta

Tagliolini, Tagliardi, Tagliarelle and Pappardelle



Tagliolini: the classic first course among Harry's Bar classics.

A shape that fears no rival for delicacy and texture upon cooking.

The secret clearly lies in the dough, an element shared by all Cipriani pasta.

This pasta is good when dressed simply with butter and parmesan or gratinated with a bit of cooked ham.

Tagliardi: are the Cipriani interpretation of maltagliati. Little squares of our pasta dough, approximately 3 cm on each side. Delicious with ragout or with our Pesto.

The unique shape and the extraordinary texture upon cooking make Tagliardi particularly versatile: they are also excellent for oven baked pasta.

Tagliarelle: this is another name thought up by Arrigo Cipriani. Excellent with all sauces, they are at their best with the simplest condiment: oil, or butter, and parmesan.

The wisdom which turns this elementary preparation into a dish worthy of a chef is to add a spot of oil to the cooking water and to drain it perfectly.

Pappardelle: the classic Cipriani pasta dough, an inimitable combination of thinness and elasticity, soft and with extraordinary yield. An excellent equivalent to homemade pasta: spread and cut on old-fashioned marble work surfaces.

Its "body" lends itself to flavour some condiments such as game ragout or mushroom sauce.

Weight: 250g / 8.82 oz

Ideal for: 🍴🍴🍴🍴

Shelf-life: 24 months

Package: 12 units

Ingredients: durum wheat semolina, eggs (25%)

Cooking: Tagliolini 2 minutes, Tagliardi 4 minutes, Tagliarelle 3 minutes.

CIPRIANI pasta

Tagliolini, Tagliardi and Tagliarelle with **spinach** or **tomato**



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Peso: 250 g

Ideal for: 🍴🍴🍴🍴

Shelf-life: 24 months

Package: 12 units

Ingredients: **Tagliolini, Tagliardi e Tagliarelle with spinach:** durum wheat semolina, eggs (25%), powder dehydrated spinach (2%).

Tagliolini with tomato: durum wheat semolina, eggs (25%), powder dehydrated tomato (2%)

Cooking: Tagliolini 2 minutes, Tagliardi 4 minutes, Tagliarelle 3 minutes.



CIPRIANI pasta

Al Dente: Tagliolini and Tagliarelle



Al Dente is the new line of egg pasta of Arrigo Cipriani.

It is made with the best ingredients - whether organic or traditional - and the exclusive manufacturing process, which identifies the Cipriani dough for texture, yield and taste; it has a new consistency: even firmer and more elastic.

The new 0.45 mm cut - thin instead of extra thin - is ideal to prepare the recipes of the Italian tradition.

The new 500 g box, thanks to the slow and sweet drying, and to the low moisture level, is the ideal for 10 servings.

Weight: 500g / 17.64 oz

Ideal for: ↑↑↑↑↑↑↑↑

Shelf-life: 24 months

Package: 12 units

Ingredients: durum wheat semolina, eggs, (25%).

Cooking: 5 minutes



CIPRIANI specialities

Delicate: Tagliolini, Tagliardi, Tagliarelle and Pappardelle



Delicate: we changed the original recipe removing the yolk, in order to do away with cholesterol, not with flavour.

The selected ingredients and the generous processing make this product incredibly tasty and digestible. It boasts the taste, texture and lightness of our dough.

Weight: 250g / 8.82 oz

Ideal for: ↑↑↑↑

Shelf-life: 24 months

Package: 12 units

Ingredients: durum wheat semolina, egg White (30%).

Cooking: Tagliolini 2 minutes, Tagliardi 4 minutes, Tagliarelle 3 minutes, Pappardelle 4 minutes.



CIPRIANI specialities

Protein pasta: Tagliolini



30% is a food specialty of durum wheat semolina and egg white, rich in protein, and cholesterol-free.

An absolute innovation in protein pastas, it combines traditional taste and texture with the rules of modern nutrition Good for everyone, ideal for those who follow the Zone Diet.

A 60 g portion contains more protein than a 120 g steak. Protein content is provided by 3 ingredients: durum wheat semolina, egg white and soy.

Balance, energy and naturalness are the qualities of this unique dough, for a dynamic and original life.

Weight: 250g / 8.82 oz

Ideal for: ↑↑↑↑↑

Shelf-life: 24 months

Package: 12 units

Ingredients: durum wheat semolina, egg white (30%), isolated soy protein, gluten, dietary fibre.

Cooking: 4/7 minutes



CIPRIANI pasta

Organic durum wheat semolina: Fusilli, Spaghetti, Rigatoni



Italian organic durum wheat **semolina pasta**.

It is produced with the best durum wheat from Apulia,

processed by one of the most qualified millers and turned into pasta following the artisan technique, in line with the timing and

raw materials it entails, both in the kneading and drying stages.

Today we offer it in the three classic formats of Cipriani menus: spaghetti, fusilli and rigatoni.

Cook in plenty of boiling water.

Weight: 500 g / 17.64 oz

Shelf-life: 36 months

Package: 12 units for Rigatoni and Fusilli,

20 units for Spaghetti

Ingredients: organic durum wheat semolina





CIPRIANI sauces

Organic tomato sauces



On the subject of **sauces**, Arrigo Cipriani's intentions are to identify and take care of his selections in order to bring the flavour of his restaurants to your table in just a few short minutes.

Our sauces serve to enrich, to refine and to enhance the flavour of countless dishes. Here we suggest a few sauces, distinguished by their imaginary names, serving as variations on the use of tomato.

Name and ingredients:

Pomod'oro: 100% organic tomato
Sansovina: tomato (94%)*, onions*, carrots*, basil (0.6%)*, extra virgin olive oil*, sea salt.
* = organic

Passata di pomodoro: 100% organic tomato

Weight: 340 g / 11.99 oz Pomod'oro and Sansovina,
690 g / 20.34 oz Pomod'oro and Passata di pomodoro

Shelf-life: 48 months

Package: 6 jars



CIPRIANI pesto

Organic basil pesto



Although this **organic pesto** is not from Genoa, we chose because it is delicious, and fragrant.

As the ingredients do not include garlic and cheese, it is much more digestible.

Thanks to the control and collaboration with the producer on the whole supply whole chain, we are able to offer a tasty and organic condiment.

Weight: 130 g / 4.59 oz

Shelf-life: 36 months

Package: 6 units

Ingredients: basil (55%)*, sunflower oil*, potato flakes*, extra virgin olive oil*, sea salt, pine nuts*, lemon juice*.

*= organic





CIPRIANI oil

Organic Italian extra virgin olive oil



Thanks to its fruity, light taste and delicate aroma, this **extra virgin olive oil** is perfect for the preparation of fine dishes, and has been used in the kitchens of Harry's Bar in Venice within living memory: it is mild - yet has a character - and does not cover the taste of the other ingredients.

The ideal pantry should store as many oils as the regions of our country, for there are as many varieties of olives and countless recipes, yet we chose this oil because of its centrality and versatility.

Content: 0.5 l / 16.88 fl.oz

Shelf-life: 18 months

Package: 6 bottles





CIPRIANI vinegar

Red wine vinegar



Vinegar. like the oil which often accompanies it, must season without dominating: the correct balance in the blend of seasonings serves to enhance the flavour of the dishes which it adorns, for example salads.

The vinegar we have chosen comes from a D.O.C. wine – la Barbera – produced by an old method which, after the acetification process, allows for aging in oak barrels. It is characterised by a low acidity level and a unique fragrance.

Ingredients:

Vinegar from D.O.C. Barbera grapes

Content: 0.5L / 16.88 fl.oz

Package: 6 bottles





CIPRIANI rice

Carnaroli



According to Arrigo Cipriani, "Risotto is such a simple dish that making it well is actually extremely difficult! One of our most appreciated chefs used to say that to prepare a good risotto you need only fire, water and rice. Given that we have already chosen the rice, and overlooking the quality of the fire and the water, there is another thing that must be exceptional: the touch. The best rice to prepare a genuine Venetian risotto is cultivated in the fields irrigated by spring water in Isola della Scala. My family comes from Verona and this rice has a special place both in my memory and at my table".

CARNAROLI The grain is bigger and longer than other varieties, and has a bluish tinge. The cooking time is slightly shorter, at about 15 minutes.

Given its qualities, we suggest it is used for risottos which are more textured, less creamy or all'onda, or for making rice salads.

Size: 1kg / 35.27 oz box, containing 2 vacuum packed 500 g / 17.64 oz packets
Shelf-life: 24 months
Packets: 6 units





Harry's Bar biscuits

Rice biscuits



The **biscuits** of Harry's Bar confectionery tradition are made by hand with butter shortcrust pastry. Rolled and not extruded, crunchy and not breakable, they have their own distinct personality, consisting of gentle

fragrance, delicacy and goodness. The old and simple is often the most delicious. The old and simple is often the most delicious.

Ingredients: Butter, rice flour, wheat flour type "00", cane sugar, eggs, powdered milk, salt, leavening agents: disodium diphosphate, sodium hydrogen carbonate; vanillin.

Weight: 350 g / 12.35 oz

Shelf-life: 12 months

Package: 6 units



CIPRIANI treats

Ciò



Ciò are coffee beans covered in extra fine chocolate. They combine two natures which are different but can be integrated perfectly in a harmonic whole: the slight bitterness of Arabica coffee and the sweetness of chocolate.

The final tasting is a delight, to be enjoyed anywhere and at any time of day. Whether alone or in company, as a bittersweet consolation or an affectionate exchange, they are a simple treat.

Ingredients:
top-quality chocolate 88% (sugar, cocoa butter, cocoa paste, emulsifier: soy lecithin, aromas – min. 56% cocoa), roasted coffee beans 12%. May contain traces of milk.

Weight: 160 g (5.6 oz) – 2 boxes 80 g (2.8 oz) each

Shelf-life: 24 months

Package: 6 units



CIPRIANI leavened cakes

Panettone



We offer the traditional Panettone, made according to tradition and with natural ingredients. It does not contain any candied fruit and features a clean taste: flour, butter, eggs, raisins and natural leavening agent make it a unique cake. Fewer – better – ingredients. Thanks to the original production process, it lasts 6 months even though no preservatives were added.

Panettone basso (short Panettone).

The traditional 1 kg format comes in a paper box, in a bag or in an elegant tin box.

Our highly professional bakers obtain a soft and firm dough, enhanced - when baked - by the right browning.

Suggestion: to fully enjoy the panettone,

leave it in its bag and put it close to a lukewarm heat source for about half an hour.

For those wishing to try different variations, we have included in the boxes some recipes to make the sweet sauces served in our restaurants.

Ingredients:

raisin 23%, wheat flour, butter, egg yolk, sugar, natural leavening agent, water, inverted sugar syrup, fresh milk, emulsifiers: mono- and diglycerides of fatty acids, eggs, salt, natural flavouring (vanilla pods).

Net weight: 500 g (17.64 oz), 1 kg (35.27 oz) and 4 kg (141.10 oz)

Shelf-life: 6 months

Package:

500 g box: 6 units

1 kg box: 6 units

4 kg box: 1 unit



CIPRIANI leavened cakes

Focaccia



Focaccia: the old and traditional Venetian dessert. Always tasty, accessible to anyone, and a dessert for all seasons. It can also be matched with other ingredients and products, such as creams and compotes, according to the season, to the occasion and, of course, to the personal taste.

Our bakers, following the path of simplicity and refinement, have made it a dessert of rare tastiness and balance. The dough, the rising and baking time turn eggs, butter, sugar and flour into a soft and tasty product.

Ingredients: Wheat flour, fresh eggs, butter, sugar, natural leavening agent, glucose syrup, fresh egg yolk, emulsifiers: mono- and diglycerides of fatty acids (of vegetal origin), whole milk, cocoa butter, salt, powdered skimmed milk, natural flavourings.
Icing sugar bag – 30 g / 1.06 oz: sugar, wheat starch, flavourings.

Size: from 1 kg / 35.27 oz

Shelf-life: 6 months

Package: 6 units





CIPRIANI wines

Cancello del Sole - Cancello della Luna



Cancello del Sole

This is a Cabernet Sauvignon, originating from a Bordeaux vine yet widespread in Italy; it can produce wines which are intense in colour and rich in tannin and aromatic substances.

The one chosen by Cipriani has a fascinating bouquet, produced with accurate fermentation of the must.

This full-bodied red wine, refined for ten months in small oak barrels, is an admirable accompaniment to roasts, meat in general, and mature cheeses.

Cancello della Luna

A white wine produced from Chardonnay grapes. It has a straw-like colour with greenish reflections, a delicate and fine fragrance and a dry and harmonic flavour.

With ideal low-temperature fermentation of the must, this delicate wine is recommended for appetizers, rice, eggs and fish.

Cabernet Sauvignon

Serving temperature: 18° C
Alcohol content: 13 % vol.

Chardonnay

Serving temperature: 6-7° C
Alcohol content: 13 % vol.

Package: 6 bottles - 0.75 l (25.32 fl oz) each

Cipriani wines

Prosecco D.O.C. Brut



Prosecco is a typical Venetian wine. "My father", said Arrigo Cipriani, "softened its dry flavour, rightly so, mixing it with the sweet fragrance of white peaches: two thirds Conegliano Prosecco and one third white peach puree. This is how he invented one of the most famous cocktails in the world: the Bellini". Our Prosecco comes from selected grapes of Prosecco vines originating from Conegliano.

The natural fermentation gives rise to a high quality sparkling wine, with a fine effervescence, as well as a rich and fragrant bouquet: a perfect harmony between fruity sensations and a dry flavour, between intensity and freshness. With a straw-like colour and a very fine foam, it releases an intense, fresh and fruity fragrance. The flavour is dry, with a pleasant but somewhat bitter undertone.

Prosecco
Serving temperature: 5-6°C as an aperitif, 7-8°C with a meal
Alcohol content: 11/ vol.
Package: 6 bottles - 0,75 l (25.32 oz) each



CIPRIANI distillates

Arrigo Cipriani's grappa



Arrigo Cipriani's **Grappa** is a distillate made using only grapes harvested in a single year, of which no more than 600 bottles are produced per year.

Of exceptional delicacy and elegance, it is obtained by artisanal distillation from the marcs of Nosiola and Müller-Thurgau vines, cultivated in the Valle dei Laghi in Trentino Alto-Adige.

Content: 0.5L / 16.88 fl.oz
Alcohol content: 41%
Package: 6 bottles



CIPRIANI gifts



GIFTS _ 01

CIPRIANI gifts



GIFTS _ 04



GIFTS _ 02



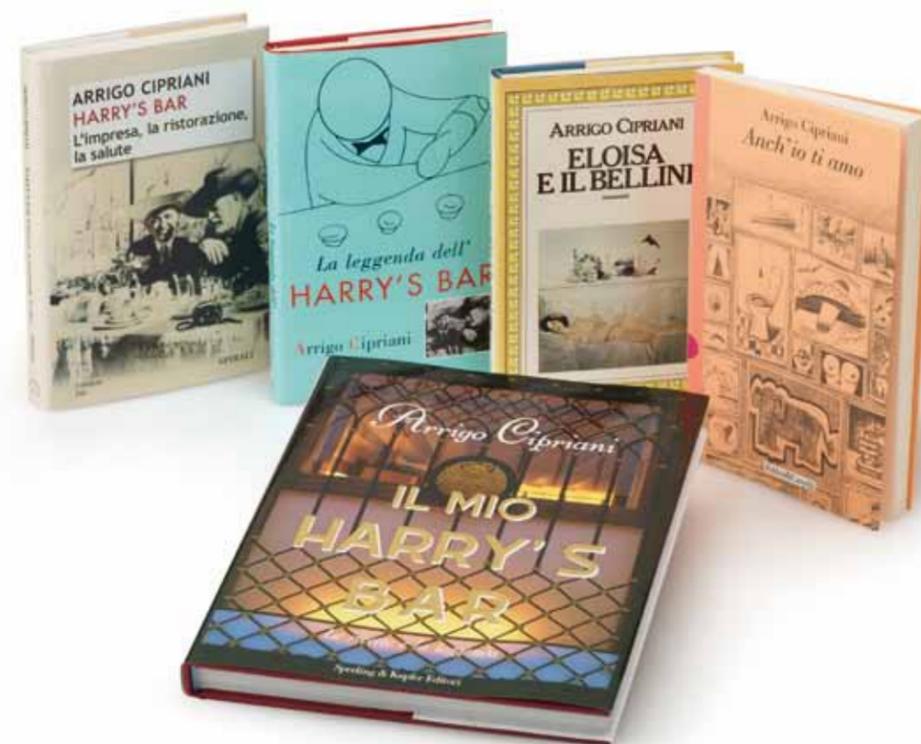
GIFTS _ 05



GIFTS _ 03



Arrigo Cipriani's books



Writing is above all an intimate need for communication, with oneself and with others, and therefore an art and finally a means of sharing an unforgettable experience, event or fantasy. It must be said that Arrigo Cipriani's books correspond magnificently to these three characteristics, anchored as they are in a point of origin that stands in the lagoon of Venice and in the heart of the old town.

Vast and varied as they are, they can reflect a universe of people and tastes, able to give the surprise that fantasy, fortunately, always gives to a world which is too predictable; a world in need of vital springs that can carry it back to its roots.

ARRIGO CIPRIANI'S BOOKS

Harry's Bar: L'impresa, la ristorazione, la salute
Spirali Editore, Milan 2007
Available languages: Italian

La leggenda dell'Harry's Bar / Harry's Bar: The Life and Times of the Legendary Venice Landmark - Sperling & Kupfer, 1997
Available languages: Italian and English

Anch'io ti amo
Baldini Castoldi Dalai, 1996
Available languages: Italian

Il mio HARRY'S BAR: le ricette e la leggenda / The Harry's Bar Cookbook: Recipes and reminiscences from the world-famous Venice bar and restaurant - Sperling & Kupfer, 1991 - Available languages: Italian, English and German

Eloisa e il Bellini / Heloise and Bellinis
Longanesi, 1986
Available languages: Italian and English





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