



SINCE 1931
Heritage

"Giuseppe," Giulietta said 'I've found Harry's Bar'. Fifteen feet by thirty, it was the cordage warehouse. I liked it at once because it was at the end of a dead-end street. At that time there was no bridge connecting the street to Piazza San Marco. The customers would have to come there on purpose, and couldn't just stop in as they were passing by. I wanted a simple, elegant place with two essential features: the customer must not feel oppressed by the décor and there had to be light."

-Giuseppe Cipriani

HERITAGE

Harry's Bar Venice

In 2001, Harry's Bar was declared a national landmark by the Ministry of Cultural Affairs. As a place of national interest for its pivotal role in twentieth-century Venice, it is the only establishment in Italy to have received such an accolade in the last 100 years.





CARPACCIO

When learning that one of Harry's Bar Royal patrons, the countess Amalia Nani Mocenigo's doctor had recommended that she eat raw meat, Giuseppe Cipriani created a dish made from thinly slices of raw beef sirloin. He named the dish after the venetian painter: Carpaccio.

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The Original Bellini

In 1948 Giuseppe Cipriani, inspired by Venetian painter Giovanni Bellini, concocted a pink fruity drink pureeing those small white peaches that he loved so much. Little did he know the impact it would make on the world of cocktails. Becoming so popular it's still sipped today. Cipriani would greet the likes of Ernest Hemingway, Sinclair Lewis and Orson Welles, to name a few, who would eat and enjoy their nights away at Harry's Bar.

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HERITAGE

Service, Simplicity, Pure, Freedom

To serve is first to love. Serve others as you yourself would like to be served. Service is hospitality and hospitality is style. Simplicity is lack of impositions. At Cipriani we do the simple things perfectly, and we use only the finest, purest ingredients.





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