

GLI ASSAGGI Small Tastes

- 6 Octopus with Garlic and Mint
- 6 “Bites” of Buffalo Mozzarella, Sundried Tomatoes, Basil
- 6 Stuffed Olives with Beef, Pork and Veal
- 6 Caprino Cheese, Salsa Verde
- 6 Garlic Baguette, Oven-Dried Tomatoes, Goat Cheese and Pesto
- 6 Wild Mushroom and Risotto Croquettes with Tomato Fondue
- 6 Veal Paté, Onions and Raisins
- 24 For the Family: Select Four Assaggi Paired with Salamino, Toasted Almonds and Cured Olives

LE INSALATE Salads

- 7 Cielo Baby Greens, Roasted Shallots, Fig Balsamic Vinaigrette
- 8.50 Caesar Fondue, served for dipping
- 12 Pan Seared Tuna Salad, Fingerling Potato, Bell Pepper, Olive, Spicy Peperoncino Dressing
- 12 Beef Tagliata, Winter Greens, Sautéed Potatoes, Gorgonzola Cheese Dressing
- 14 Italian Cobb Salad, Spinach, Yogurt-Lemoncello Dressing and Choice of Shrimp or Chicken

LE PIZZE Pizzas

- 9 Bianca: Four Cheeses, Onion Confit, Sage
- 9 Margherita: Buffalo Mozzarella, Tomato Sauce, Basil
- 10 Ortolana: Tomato Sauce and Grilled Vegetables
- 11 Diavola: Tomato Sauce, Mozzarella, Spicy Salami and Roasted Peppers
- 11 Sfiziosa: Tomato Sauce, Mozzarella, Baby Rucola, Prosciutto, Cherry Tomatoes

I PANINI Sandwiches

- 10 Vegetarian Panino, Grilled Vegetables, Goat Cheese, Basil Oil
- 12 Open Faced Pan Seared Salmon Sandwich, Lemon-Pepper Crusted, Tarragon Tartar Sauce
- 12 Ciabatta Sandwich, Portobello Mushrooms, Fontina Cheese, Prosciutto
- 12 Marinated Chicken, Arugula, Smoked Mozzarella, Pesto, Ciabatta Roll
- 12 Cielo Cheeseburger, Sharp Cheddar, Pickled Green Tomatoes, Homemade Ketchup

LE PASTE Pastas

- 12 Bucatini all’Amatriciana, Spicy Tomato, Pancetta, Pecorino Cheese
- 14 Pappardelle, Aurora Sauce and Bay Shrimp
- 14 Tortelloni Ripieni, Braised Beef, Butter Sage Sauce, Toasted Pine Nuts

I PIATTI FORTI Entrées

- 18 Baked Trout, Sautéed Red Bliss Potatoes and Salmoriglio
- 16 Chicken Breast “Paillard” with Herb Oil and Grilled Vegetables
- 16 Braised Polpetta, Mushrooms and Herbed Mashed Potatoes