IL CIELO
BEVERLY HILLS

Order on DoorDash

# DoorDash Menu

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*Our to-go menu is subject to change. Gluten-free pasta is available upon request.*
*gf = gluten-free · v = vegan · veg = vegetarian*

## ZUPPA

**Zuppa del Giorno**
Il Cielo's soup of the day *v*

## ANTIPASTI

**Calamari Fritti**
Lightly fried calamari, grilled lemon wedge, marinara sauce

**Polipo**
Char-broiled octopus, poached potato, caper berries, soppressata vinaigrette dressing *gf*

**Polpette**
Filet mignon meatballs, marinara sauce, shaved Parmigiano Reggiano, toasted ciabatta

## INSALATE

**Burrata Pugliese**
Heirloom cherry tomatoes, oil-cured olive crumble, basil oil *veg, gf*

**Toscana**
Butter lettuce, red endive, shaved Pecorino Toscano, Fuji apples, roasted almonds, honey mustard dressing *veg, gf*

**Cesare**
Chopped romaine, shaved Parmigiano, thin toasted ciabatta bread *veg*

Add grilled salmon
Add grilled chicken
Add grilled, thinly sliced steak

## CONTORNI

**Truffle Parmigiano Fries**
Herbs, ketchup

**French Fries**
Herbs, ketchup

**Broccolini**
Extra virgin olive oil, herbs *v, gf*

**Sautéed Asparagus**
Shallots, thyme, lemon *v, gf*

**Sautéed Spinach**
Garlic, olive oil *v, gf*

**Roasted Potatoes**
Garlic, mixed herbs *v, gf*

**Mashed Potatoes**
Butter and cream *veg, gf*

## RISOTTO E PASTA

**Spaghetti al Pesto**
Spaghetti, roasted pine nuts, Parmigiano, basil, touch of cream *veg*

**Spaghetti Latini**
Imported durum wheat spaghetti, spicy Italian peppers, cherry tomatoes, garlic confit *v*

**Ravioli Spinach and Ricotta**
Crispy toasted breadcrumbs, aromatic sage, melted butter sauce *veg*

**Risotto Funghi Porcini**
Arborio rice, Parmigiano, white wine, porcini mushrooms *gf*

**Spaghetti alla Vodka di Salmone**
Lightly spicy vodka sauce, sautéed Scottish salmon

**Linguini alle Vongole**
Manila clams, white wine, touch of butter, garlic, herbs

**Paccheri all'Amatriciana**
Paccheri pasta, pancetta, Parmigiano, onions, plum tomatoes, touch of spice

**Spaghetti alla Bolognese**
Spaghetti, slow-braised filet mignon ragù, Parmigiano, Barolo wine

**Spaghetti al Cinghiale**
Spaghetti, roasted wild boar, natural au jus, Barolo wine

## SECONDI

**Salmone Arrosto**
Grilled 6 oz. Scottish salmon, Sardinian fregola, cherry tomato, shallot, capers, orange zest, oil-cured olive sea salt

**Branzino**
Grilled Mediterranean sea bass, grilled lemon, roasted potatoes, cherry tomatoes, sautéed spinach, mixed green herb sauce *gf*

**Aragosta Grigliata**
Grilled Maine lobster, herbs, grilled lemon. Available as a half or whole lobster. *gf*

**Pollo Arrosto**
½ Jidori chicken, smashed potatoes, broccolini, au jus and balsamic sauce *gf*

**Agnello**
Roasted Australian lamb chops, sweet potato purée, baby rainbow carrots, Barolo wine reduction *gf*

**Filetto di Manzo**
Grilled 8 oz. prime beef filet mignon, crispy red onion strings, Barolo demi-glace sauce *gf*

## KID'S MEALS

**Penne Pomodoro**
Penne pasta with marinara sauce

**Jidori Chicken Tenders**
With mashed potatoes and baby carrots

## DOLCI

**Tiramisu**
Ladyfingers dipped in espresso, layered with fresh mascarpone and cream, topped with fresh berry compote

**Panna Cotta**
Piedmont vanilla bean pudding with fresh berries, raspberry and mango sauce *gf*

**Dolcetto di Limone**
Amalfi lemon cheesecake tart, vanilla butter cookie crust, mango sauce, meringue peaks, lemon zest

**Cuore di Cioccolata**
Heart-shaped flourless chocolate cake layered with dark chocolate mousse and fresh raspberries *gf*

**Frutti di Bosco**
Medley of fresh berries with a side of fresh whipped cream *gf, veg*