

IL CIELO

BEVERLY HILLS

Italian Brunch

STUZZICHINI

- Fruit Plate** - Fresh fruit with honey yogurt. **14** v
Crudite - Fresh garden veggies with hummus. **16** pb/gf
Blueberry Pancakes - Vermont maple syrup topped with fresh berries. **14** v
Scones - Served with clotted cream and jam. **9** v
Blueberry Muffins. **5** v
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FAVORITI

- Eggs Santo Benedetto** - With smoked salmon or carpaccio di manzo. **22**
Summer Vegetable Frittata - with Italian sausage and braised cherry tomatoes. **22**
Grilled Mushroom Eggplant Tower - Topped with pomodorini and basilico. **15** pb
Sfogliatine - Grilled olive bread, buttery burrata, braised pomodorini with crispy pancetta and basil. **14**
Sfogliatina di Salmone - Smoked salmon, red onion, caper berries, tomatoes, mascarpone. **15**
Avocado Toast - Arugula, ricotta cheese, cherry tomatoes, and shaved asparagus. **18**
*add egg for \$3
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PESCE e CARNI

- Branzino** - Grilled branzino on a bed of zucchini, pure shaved fennel and fresh orange segment. **24**
Paillard - Grilled organic jidori chicken, vegetable caponato, mixed greens, balsamic dressing. **18**
Tagliata di Manzo - Filet mignon, seared and sliced, arugula, shaved parmigiano, grilled bell peppers. **28**
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BEVANDE

PROSECCO. **12**
PRETTY WOMAN. **12**
MIMOSAS. **12**
IL CIELO'S BELLINI. **12**

ESPRESSO/AMERICANO. **\$4**
LATTE/ CAPPUCCINO. **\$5**
IRISH COFFEE. **\$12**
IL CIELO'S COFFEE. **\$8**

*Make any of the above drinks endless for \$30!

INSALATE

- Insalata Nizzarda** - Ahi tuna, hard-boiled egg, potatoes, tomatoes, parmigiano reggiano. **22**
Insalata di Patrizia - Romaine lettuce, grilled prawns, beets, corn, avocado, tomatoes, lime. **22**
Insalata di Cesare - Chopped romaine lettuce, toasted ciabatta, tomatoes, parmigiano reggiano. **18** v
*ADD ON CHICKEN 6, OR SHRIMP 12
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PASTE e RISOTTI

- Tagliolini alle Vongole** - Homemade tagliolini, manila clams, sautéed zucchini, white wine sauce. **22**
Lasagna Vegetariana - Ricotta cheese and summer vegetables. **20** v
Risotto con Asparagi - Arborio rice, green asparagus, cherry tomatoes, parmigiano reggiano. **18**
Chitarra al Pesto - Homemade chitarra pasta, pesto sauce, pine nuts and a touch of cream. **20** v
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DOLCI

- Tiramisu** - Lady fingers dipped in espresso with fresh mascarpone. **12**
Panna Cotta - Rose water panna cotta with candied rose petals. **12**
Biscotti - Freshly baked homemade biscotti, sprinkled with powdered sugar. **10**
Dolcetto Di Limone - Caramel crusted lemon curd served with coconut gelato. **12**
Cuore Di Cioccolata - Flourless chocolate cake layered with dark chocolate mousse and fresh raspberries. **18** gf
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IL CIELO'S HOURS

DINNER: Tuesday - Sunday 5:00PM-10:00PM
BRUNCH: Saturday & Sunday 11:00AM - 3:00PM

v = vegetarian, gf = gluten free, pb = plant based

Please ask your server if you have any allergies!

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gluten free bread pasta and pizza available on request. A 20% service charge will be added to groups of six or more.