



ZUPPA

Del Giorno | Il Cielo's Soup of the Day | 14 *v*

ANTIPASTI

Carciofi Arrosto | Baby Roasted Artichoke Hearts | Sautéed with: Herbs, Garlic & Lemon Zest | 28 *gf v*

Calamari Fritti | Lightly Fired Calamari | Grilled Lemon Wedge | Marinara Sauce | 22

Tonno | Ahi Tuna Tartare | Avocado | Sturgeon Caviar | Black Sea Salt | 26

Polipo | Char Broiled Octopus | Poached Potato | Caper Berries | Soppresata Vinaigrette Dressing | 24 *gf*

Polpette | Filet Mignon Meatballs | Marinara Sauce | Shaved Parmigiano Reggiano | Toasted Ciabatta | 22

Carpaccio di Manzo | Raw Filet Mignon | Arugula | Lemon Dressing | Parmigiano Reggiano | 28 *gf*

INSALATE

Burrata Pugliese | Heirloom Cherry Tomatoes | Oil-Cured Olive Crumble | Basil Oil | 24 *veg gf*

Toscana | Butter Lettuce | Red Endive | Shaved Pecorino Toscano & Fuji Apples
Roasted Almonds | Honey Mustard Dressing | 20 *gf veg*

Cesare | Chopped Romaine | Shaved Parmigiano Cheese | Thin Toasted Ciabatta Bread | 18 *veg*

CONTORNI

Truffle Parmigiano Fries | Herbs | Ketchup | 20 *veg gf*

Broccolini | Extra Virgin Olive Oil | Herbs | 18 *gf v*

Roasted Potatoes | Garlic | Mixed Herbs | 14 *v gf*

Sautéed Spinach | Garlic | Olive Oil | 15 *gf v*

Mashed Potatoes | Butter and Cream | 14 *veg gf*

Sautéed Asparagus | Shallots | Thyme Lemon Wedge | 18 *gf v*

V vegan . Veg Vegetarian . GF Gluten Free

A 20% service charge applies to romantic packages and parties of 5+. Homemade focaccia: \$1.50 per person.

Il Cielo is not responsible for lost or damaged personal items.

IL CIELO Since 1986, Beverly Hills



RISOTTO E PASTA

Gluten-free pasta is available upon request

Tagliolini al Pesto | Homemade Tagliolini | Sauce: Roasted Nine Nuts, Parmigiano, Basil, Touch of Cream | 30 *veg*

Spaghetti Latini | Imported Durum Wheat Spaghetti | Spicy Italian Peppers | Cherry Tomatoes | Garlic Confit | 34 *v*

Ravioli Spinach and Ricotta | Crispy Toasted Breadcrumbs | Aromatic Sage | Melted Butter Sauce | 36 *veg*

Risotto Funghi Porcini | Arborio Rice | Parmigiano | White Wine | Porcini Mushrooms | 36 *gf*

Pappardelle al Tartufo Bianco | Homemade Pappardelle | White Truffle Sauce | 42 *veg*

Paccheri all'Amatriciana | Bucatini Pasta | Pancetta | Parmigiano | Onions | Plum Tomatoes | Touch of Spice | 34

Tagliolini alla Bolognese | Slow Braised Filet Mignon Ragù | Parmigiano | Barolo Wine | 38

Pappardelle al Cinghiale | Homemade Pappardelle | Roasted Wild Boar | Natural Au Jus | Barolo Wine | 38

Tagliolini Frutti di Mare | Homemade Tagliolini | Mix Seafood | light White Wine Sauce | Tomato Concasse | 48

Aragosta Alla Sorrentina | Homemade Pappardelle | Cherry Tomato Sauce | ½ Maine Lobster 64 *or* Whole Maine Lobster 94

SECONDI

Salmone Arrosto | Grilled 6oz Norwegian Salmon | Sardinian Fregola
Heirloom Tomato Salpicon | Oil-Cured Olive Sea Salt | 38

Branzino | Grilled Whole Mediterranean Sea Bass | Grilled Lemon | Mixed Green Herb Sauce | 48 *gf*

Arragosta Grigliata | Grilled Maine Lobster | Herbs & Grilled Lemon | (½ lobster 62 or Whole lobster 92 *gf*)

Pollo Arrosto | ½ Jidori Chicken | Smashed Potatoes | Broccolini | Au Jus & Balsamic Sauce | 38 *gf*

Agnello | Roasted Australian Lamb Chops | Sweet Potato Puree | Baby Rainbow Carrots | Barolo Wine Reduction | 62 *gf*

Filetto di Manzo | Grilled 8oz Prime Beef Filet Mignon | Crispy Red Onion Strings | Demi-Galce Barolo Sauce | 64 *gf*

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