

## Brunch

*Begin with a complimentary mimosa or prosecco. A warm welcome to you.*

### BRUNCH

**Blueberry Pancakes** Vermont Maple Syrup · Powdered Sugar · Fresh Blueberries · Edible Flower **18** *veg*

**Le Uova su Ciabatta** Parmigiano Scrambled Eggs  
Crispy Prosciutto · Chives · Toasted Ciabatta **18**

**Frittata alle Verdure** 3-Egg Vegetable Frittata · Roasted Potatoes · Side of Il Cielo's Famed Pesto Sauce **20** *gf*

**Piatto di Brunch** 2 Eggs Any Style · Chicken Sausage  
Roasted Potatoes · Roasted Cherry Tomatoes  
Arugula **22** *gf*

**Manzo e le Uova** Seared & Sliced 6oz Prime Beef Filet Mignon · 2 Eggs Any Style · Roasted Potatoes  
Arugula **38** *gf*

### ANTIPASTI E L'INSALATE

**Zuppa del Giorno** Il Cielo's Soup of the Day **14** *v*

**Calamari Fritti** Lightly Fried Calamari Topped with Parsley · Grilled Lemon Wedge · Marinara Sauce **22**

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

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

**L'Insalata Patrizia** Chopped Romaine · Beets · Grilled Corn · Avocado · Grilled Scallion · Cherry Tomatoes  
Grilled Chicken · Lime Citronette Dressing **18** *v*

**Cesare** Chopped Romaine · Shaved Parmigiano Cheese  
Thin Crispy Ciabatta Bread **18** *veg*

### ADD PROTEIN

**Grilled Baby Scampi** **12** *gf*

**Grilled Herbed 4 oz Chicken Breast** **10** *gf*

**Chicken Sausage** **8** *gf*

**Prosciutto di San Daniele** **10** *gf*

**Grilled Thinly Sliced 3 oz Prime Steak** **16** *gf*

### PASTA E RISOTTO

*Gluten-free pasta available upon request*

**Pappardelle con Pomodorini** Homemade Pappardelle  
Cherry Tomato Sauce · Parmigiano Reggiano **26** *v*

**Ravioli di Spinaci e Ricotta** Toasted Breadcrumbs  
Aromatic Sage · Melted Butter Sauce **36** *veg*

**Tagliatelle al Pesto** Homemade Tagliatelle · Roasted Pine Nuts · Parmigiano · Basil · Touch of Cream **30** *veg*

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

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

**Linguine alle Vongole** Manila Clams · White Wine  
Touch of Butter · Garlic · Parsley **38**

**Tagliolini alla Bolognese** Slow-Braised Filet Mignon  
Ragù · Parmigiano · Barolo Wine **38**

### SECONDI

**Salmone Arrosto** Grilled 6oz Scottish Salmon · Sardinian Fregola · Heirloom Tomato Salpicon · Oil-Cured Olive Sea Salt **36**

**Branzino** 6oz Filet Grilled Mediterranean Sea Bass  
Grilled Lemon · Roasted Potatoes · Sautéed Broccolini  
Herb Sauce **32** *gf*

**Pollo alla Milanese** Pounded Chicken Breast Lightly  
Fried & Baked in Ciabatta Breadcrumbs · Roasted  
Potatoes · Arugula Salad with Cherry Tomatoes **32**

### CONTORNI

**Side of Eggs** 2, Any Style **6** *veg gf*

**Sliced Avocado** **6** *v*

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

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

**Roasted Potatoes** Garlic · Herbs **14** *v gf*

### BEVANDE

**Mimosa · Bellini · Prosecco** per glass **15**

**Bottomless Sparkling** Mimosa · Bellini · Prosecco **35**

**Iced Cappuccino** **8**

**Cappuccino** **6**

**Americano · Espresso** **4**

*v* *vegan* · *veg* *vegetarian* · *gf* *gluten free*

*A 20% service charge applies to romantic packages and parties of 5 or more.*

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