

CIELO





APPETIZERS

ANTIPASTO DAL MARE

YELLOW FIN TUNA TARTARE, SOFT HERBS, ON AVOCADO
CITRUS AND DILL CURED SALMON, WHIPPED CHEVRE, CHIVES
SEARED SCALLOPS, PEAS, MICRO GREENS

OCTOPUS AND BABY POTATO SALAD 🌱🌱🌱

CHERRY TOMATOES CONFIT, ASPARAGUS, SUNDRIED TOMATO PESTO, LEMON VINAIGRETTE

WAGYU BEEF FILLET CARPACCIO 🌱

GRANA PADANO SLIVERS, EMILIA ROMAGNA WHITE BALSAMIC, ROCKET LEAVES,
FRESH GREEN CRACKED PEPPER CORNS AND MALDON SALT

CAPRESE SALAD 🌱🌱🌱

FRESH MOZZARELLA, TOMATOES, BASIL LEAVES, AGED BALSAMIC VINEGAR REDUCTION,
BASIL PESTO SAUCE

SEAFOOD SOUP

"LIVORNESE" STYLE, SEAFOOD BROTH, FOCACCIA

MINESTRONE 🌱

AROMATIC VEGETABLES SOUP, PASTA, BEANS, PARMESAN CHEESE



RISOTTOS

PORCINI RISOTTO

WILD PORCINI MUSHROOMS RISOTTO WITH TRUFFLE

SEAFOOD RISOTTO

MUSSELS, SQUIDS, PRAWN TAILS, CHERRY TOMATOES

BAROLO WINE RISOTTO

CRISP PORK "SPECK"

PASTAS

CAPPELLETTI

RABBIT, ITALIAN CHEESE CREAM, FOAM OF DRIED FOREST MUSHROOMS

GNOCCHI

GARLIC CONFIT PUREE, BLACK TRUFFLE, ARTICHOKE, SUN DRIED TOMATOES

MALFATTI

TOMATO SAUCE, TOASTED PINE SEEDS, BASIL, FLAT PARSLEY



RED MEATS AND POULTRY

DUO OF BLACK ANGUS BEEF

BRAISED BEEF SHORT RIBS, SOUS VIDE RIBEYE STEAK, PUMPKIN PUREE, SMOKED POTATO, ROASTED TOMATO AND SPINACH, RUM LACED GRAVY

WAGYU BEEF FILLET STEAK MB5

BUTTERED ASPARAGUS, SAFFRON POTATO PUREE, GLAZED SHALLOTS, AGED BALSAMIC VINEGAR JUS

AUSTRALIAN LAMB LOIN AND GREMOLATA CRUSTED LAMB CUTLETS

BELL PEPPERS CAPONATA, BAKED POLENTA, GRAIN MUSTARD AND MINT GRAVY

VALENCA FREE RANGE PORK TENDERLOIN

GARLIC AND CARROT PUREE, CRISP PUMPKIN FLOWER, APPLE JELLY, CALVADOS JUS

FREE RANGE GRILLED DUCK BREAST

DUCK FOIE GRAS, SEARED, PARSNIP PUREE, TRUFFLE JUS

SOUS VIDE FREE-RANGE CHICKEN FILLET

ASPARAGUS, CREAMED MOREL AND CHANTERELLES, VIOLET MASH, THYME AND ONION JUS

FISH AND SHELLFISH

ROASTED MALDIVIAN LANGOUSTINE TAIL

OREGANO AND CHILI SPRINKLED SEASONAL VEGETABLES KABOB,
CLASSIC LEMON BUTTER WITH CAPERS.

PROSCUITTO WRAPPED SCALLOPS AND SCAMPI

BISQUE, SQUASH PUREE, MICRO GREENS

SEARED NORWEGIAN SALMON STEAK

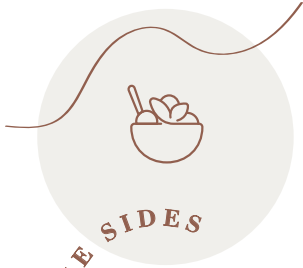
CHORIZO AND OLIVE CRUST, PEAS PUREE, SAUCE VIERGE

SEARED YELLOW FIN TUNA STEAK

PISTACHIO CRUST, BASIL ALMOND PASTE, SEASONAL VEGETABLES, MILD AJI SAUCE

PAN FRIED REEF FISH STEAK

CHARRED ARTICHOKE, ROASTED CARROTS, GARLIC AND ANCHOVIES SAUCE



THE SIDES

MESCLUN MIX  
OVEN DRIED TOMATOES, LEMON OLIVE OIL DRESSING

CREAMED SPINACH 
WILD MUSHROOMS

ROASTED BABY POTATOES  
ROSEMARY, CHILI FLAKES



ESPRESSO PEBBLES

AS A "PETIT GATEAU", ESPRESSO CREAM, ROBUSTA JELLY, LIGHT BISCUIT,
DARK CHOCOLATE CRUNCH, ARABICA SAUCE

THIN DULCEY CHOCOLATE TART

ALMOND CRUST, BLOND CHOCOLATE GANACHE, DARK CHOCOLATE SAUCE, MILK ICE CREAM

COMPRESSED WATERMELON

WATERMELON INFUSED WITH ITALIAN BASIL, GREEN APPLE SORBET, LIME CRUMBLE

ITALIAN CHEESECAKE

MASCARPONE BAKED CHEESECAKE, CRUNCHY BASE, STRAWBERRY ICE CREAM,
GLAZED RED FRUITS, WHITE CHOCOLATE, STRAWBERRY SAUCE

FRUIT PLATE

SEASONAL FRUITS & BERRIES

ICE CREAMS & SORBETS (2 SCOOPS)

ICE CREAMS - VANILLA, DARK CHOCOLATE, PRALINE, STRAWBERRY, YOGHURT, MANGO,
MINT CHOCOLATE, COCONUT, ARABICA
SORBETS - LEMON, LIME, RASPBERRY, RED FRUITS, GREEN APPLE & BASIL