



2006

3 COURSE MENU \$35

CHOOSE ONE APPETIZER, MAIN COURSE AND DESSERT WITH COFFEE INCLUDED

APPETIZERS

ROASTED PORTOBELLO MUSHROOMS WITH GOATS CHEESE & TOMATO TARTARE

SALT & PEPPER CALAMARI WITH LEMON, ROCKET & ALMOND AIOLI

ROAST TOMATO, GARLIC & SAFFRON SOUP WITH PESTO FOCCACIA

CIELO SALAD WITH ASPARAGUS, BEETROOT, CUCUMBER, TOMATO & WALNUT VINAIGRETTE

MAIN COURSES

ORIGINAL LASAGNA WITH SLOW COOKED BEEF, TOMATO, GARLIC & MOZZARELLA

LINGUINE WITH SMOKED SALMON, VODKA, CHERRY TOMATOES, CREAM & DILL

CHICKEN CACCIATORE WITH BRAISED THIGH, GRILLED BREAST, MUSHROOMS & LINGUINE

TILAPIA FILLETS WITH GREEN LENTIL RISOTTO, CELERY, ALMONDS & BLACK OLIVE TAPENADE

DESSERTS

CHOCOLATE MOUSSE CAKE WITH DRUNKEN CRANBERRIES & CANDIED MACADAMIAS

HOME MADE CARAMEL ICE CREAM WITH STRAWBERRIES & BALSAMIC CARAMEL

CIELO'S ORIGINAL TIRAMISU WITH BRANDY SOAKED RAISINS

SORBETS & ICE CREAMS WITH PASSIONFRUIT-CARAMEL



APPETIZERS

CHILLED FRUITS OF THE SEA - SHRIMP, SCALLOPS & MUSSELS WITH OLIVES, PARSLEY & GARLIC	\$13
CAPRESE SALAD - TOMATOES THREE WAYS WITH BOCONCINI & BASIL	\$9
CIELO SALAD WITH ASPARAGUS, BEETROOT, CUCUMBER, TOMATO & WALNUT VINAIGRETTE	\$9
BEEF CARPACCIO WITH CAPERS, PARMESAN CHEESE & TRUFFLE OIL	\$12
SALT & PEPPER CALAMARI WITH LEMON, ROCKET & ALMOND AIOLI	\$11
ROASTED PORTOBELLO MUSHROOMS WITH GOATS CHEESE & TOMATO TARTARE	\$9
ANTIPASTI PLATE: SHAVED PROSCIUTTO, BRESAOLA & SWORDFISH WITH PECORINO CHEESE, MARINATED OLIVES, ARTICHOKE & GRISSINI STICKS	\$12

SOUPS

ROAST TOMATO, GARLIC & SAFFRON SOUP WITH PESTO FOCACCIA	\$7
STRACCIATELLI – CHICKEN BROTH WITH PASTA, EGG & LEMON	\$7

PASTAS

ORIGINAL LASAGNA WITH SLOW COOKED BEEF, TOMATO, GARLIC & MOZZARELLA	\$18
ROASTED CAULIFLOWER RISOTTO WITH GORGONZOLA, WALNUTS & HONEY	A- \$13 ~ M- \$18
PUMPKIN & PARMESAN MALFATTI WITH ZUCCHINI, SUNFLOWER SEEDS & ROASTED PEPPERS	A- \$12 ~ M- \$17



PASTA SELECTION:

CHOOSE LINGUINE, PENNE OR FARFALLE

PASTA SAUCE SELECTION:

SHRIMPS, SCALLOPS, MUSSELS & GROUPER WITH CHILLI & GARLIC CREAM	A - \$16 ~ M - \$22
PUTTANESCA WITH TOMATO, ANCHOVIES, GARLIC, OLIVES, CAPERS & BASIL	A - \$11 ~ M - \$16
CARBONARA WITH PANCETTA, ONIONS, GARLIC, PARSLEY & EGG YOLK	A - \$12 ~ M - \$17
RAGOUT OF BEEF TENDERLOIN WITH RED WINE, TOMATO & BASIL	A - \$15 ~ M - \$21
SMOKED SALMON WITH VODKA, CHERRY TOMATOES, CREAM & DILL	A - \$14 ~ M - \$20
POMODORO WITH ONIONS, GARLIC & PARSLEY	A - \$10 ~ M - \$14

A = APPETIZER M = MAIN COURSE

MAIN COURSES

GRILLED FILLET OF SALMON WITH CRUSHED PEAS, FETA CHEESE, THYME & SALSA VERDE	\$25
PAN ROASTED PRIME RIB OF BEEF WITH LEEK FONDUE, CROQUETTE POTATOES & HOLLANDAISE SAUCE	\$30
TILAPIA FILLETS WITH GREEN LENTIL RISOTTO, CELERY, ALMONDS & BLACK OLIVE TAPENADE	\$24
TENDERLOIN OF BEEF WITH FONDANT POTATOES, BROCCOLI & PINE NUT GREMOLATA	\$25
CHICKEN CACCIATORE WITH BRAISED THIGH, GRILLED BREAST, MUSHROOMS & LINGUINE	\$22
LAMB SHANK OSSO BUCO WITH CARROTS, THYME, TOMATO, BAY LEAVES & PARMESAN RISOTTO	\$23



SIDE DISHES

TOMATO, BASIL & RED ONION BRUSCHETTA – 2 PERSON	<i>\$5</i>
BROCCOLI WITH TOASTED ALMONDS	<i>\$4</i>
MASHED POTATO WITH ROASTED GARLIC & OLIVE OIL	<i>\$3</i>
SIDE SALAD WITH TOMATO, CUCUMBER & OLIVES	<i>\$3</i>
FRENCH FRIES	<i>\$3</i>

DESSERTS

CHOCOLATE MOUSSE CAKE WITH DRUNKEN CRANBERRIES & CANDIED MACADAMIAS	<i>\$8</i>
HOME MADE CARAMEL ICE CREAM WITH STRAWBERRIES & BALSAMIC CARAMEL	<i>\$8</i>
AFFOGATO WITH CHOCOLATE SAUCE, LIQUEUR & ESPRESSO CHOOSE EITHER FRANGELICO, AMARETTO, BAILEYS, KAHLUA OR PONCHE CARIBE LIQUEUR	<i>\$10</i>
CIELO'S ORIGINAL TIRAMISU WITH BRANDY SOAKED RAISINS	<i>\$8</i>
SORBETS & ICE CREAMS WITH PASSIONFRUIT-CARAMEL	<i>\$6</i>