

Cielo

Ristorante Italiano

Antipasti

	Naf	\$		Naf	\$
Bruschetta tradition of Rome, Italian toasted bread, olive oil, garlic, tomato and basil or marinated mushrooms	19.47	11.00	Minestrone traditional Italian vegetable soup	19.47	11.00
Tartaro trio of fresh tuna, salmon and grouper tartar	24.78	14.00	Antipasti sundried tomatoes/ marinated olives/ Italian chorizo/ Prosciutto/ marinated artichokes/ marinated zucchini/ grilled ciabiatta	28.32	16.00
Caprese Mozzarella, tomatoes, extra virgin olive oil, fresh basil	23.01	13.00	Cannelloni cannelloni tubes filled with sautéed spinach and ricotta cheese topped with béchamel sauce and Parmesan	33.63	19.00
Carpaccio thinly slice premium tenderloin with mustard, Grana Padano and capers	23.01	13.00	Insalata Mixta mix of green leaves, olives, red onions, dried tomatoes and vinaigrette	12.39	7.00

Pastas

	Naf	\$
Spaghetti ai Frutti di Mare shrimp, scallops, squid, mussels, tomato sauce, garlic and white wine	40.71	23.00
Spaghetti al Salmone pan fried salmon bits with chopped onions, dill & cream mixed with spaghetti	40.71	23.00
Tagliatelle fra Diavolo garlic shrimp and crushed spicy red pepper with tagliatelle pasta in tomato sauce	40.71	23.00
Rigatoni all' Amatriciana pancetta, onions, garlic and tomato sauce	37.17	21.00
Lasagna alla Bolognese traditional home made beef lasagna	38.94	22.00
Vegetarian Lasagna traditional lasagna made with market vegetables & spinach	40.71	23.00
Pasta primavera tagliatelle pasta with sautéed market vegetables & garlic oil	37.17	21.00

Risotto

Risotto ai funghi

arborio rice, wild mushrooms and parmesan cheese

NafI \$
40.71 | 23.00

Risotto con Gamberi

cut asparagus, shrimps, creamy arborio rice and parmesan

42.48 | 25.00

Risotto all'Aragosta

arborio rice cooked with seafood stock mixed with chunks of lobster meat

44.25 | 26.00

Le Carni

Crema di Agnello

Premium New Zealand Lamb Rack with vegetables ratatouille and red wine sauce

NafI \$
67.26 | 38.00

Tagliata di manzo

beef tenderloin, mushrooms, arugula, Grana Padano cheese and balsamic vinegar

67.26 | 38.00

Scaloppine di Vitello

marinated sliced veal with lemon, arugula, Parmesan cheese and roasted potatoes

67.26 | 38.00

Pollo alla Parmigiana

homemade breaded chicken with tomato sauce grated with Parmesan served with mashed potato & grilled asparagus

49.56 | 28.00

IL Pesce

Tonno

grilled tuna with tomatoes, black olives and capers & baby arugula salad

NafI \$
61.95 | 35.00

Cernia

grouper with sliced roasted potatoes, red onions & lemon butter sauce

56.64 | 32.00

Dentice

oven roasted red snapper with pasta aglio e olio & steamed broccoli florets

60.18 | 34.00

Salmone

salmon served with sautéed cabbage with pancetta & cream

61.95 | 35.00

Sides

pasta tomato sauce/ Alfredo sauce

NafI \$
6.20 | 3.50

spaghetti aglio e olio / garlic oil

6.20 | 3.50

mashed potato/ fries

6.20 | 3.50