

S t a r t e r s

Soup of the moment 12
market inspired

Fattoush 10

Swank Farms greens, ugly ripe tomatoes, sumac onion,
crispy zahtar pita, labneh and lemon vinaigrette

Arugula salad 12

grilled vegetable carpaccio, pignoli, parmesan, orange segments,
tahini peppers and piquillo pepper and olive vinaigrette

Seared diver scallops 15

asparagus, fennel purée, orange and almond bubble

Pan seared ahi tuna 14

wild cress mix, pickled beets, tempura Spanish anchovy
and herb emulsion

Grilled colossal prawns 15

crispy pork belly, fennel, gigante beans
and harissa sauce

Vitello tonnato 13

orange gremolata, Swank Farms mustard greens,
parmesan shavings, black olive and tuna aioli

Lamb ribs 14

papas bravas, pepperonata, chorizo and salsa verde

Duck fatayer 18

foie gras, duck stuffed pastry, spinach
and cucumber tatziki

Braised octopus 14

baby artichokes 'a la grecque', carrot, pearl onion
and barigoule broth

Cielo

P a s t a

House made tortelli 13/24

eggplant, mozzarella and tomato vinaigrette

Maine lobster risotto 16/30

rock shrimp, scallops, broccoli florets
and uni emulsion

House made tagliatelle 14/26

speck ham, peas, truffles and organic egg

S i d e s

Garlic spinach 7

Parmesan asparagus with bacon and olives 7

Sautéed seasonal mushrooms 7

Fingerling potatoes 7

Moroccan vegetable couscous 7

M a i n C o u r s e

Florida coast mahi mahi 28

sunchoke, baby artichokes, fennel, oven roasted tomatoes
and lemon caper sauce

Pan seared halibut 32

chargrilled leeks, romesco compote, white grape
and almond gazpacho

Organic salmon cacciucco 31

white bean ragout, smoked chorizo, rock shrimp,
uni butter and clams

Oven roasted branzino 34

fingerling potatoes, grape tomato, black olive,
preserved lemon and chermoula sauce

Bell Evans chicken Mediterraneo 28

olive and black trumpet tapenade rub, artichokes 'a la grecque',
asparagus and spinach falafel

Grilled rack of lamb 35

Swank Farms baby vegetables, spring onions
English peas, couscous, raisins and preserved lemons

Beef short ribs osso bucco 34

parmesan semolina gnocchi, seasonal mushrooms
and daube sauce

Parmesan crusted veal chop 38

arugula and shaved fennel salad, pomegranate vinaigrette
and chargrilled serano ham bruschetta

main course split charge of 10

an 18% service charge will be added to your final bill

Head Chef: Nader Jaouhar
General Manager: Amber Renberg
Operated by: Michela Larson