

# STARTERS

## **BRUSCHETTA (V) 5.95**

Bruschetta of plum tomatoes, red onion, basil, Extra Virgin olive oil, topped with Grana Padano

## **GOAT'S CHEESE (V) 8.50 GF**

Gratin of grilled goat's cheese, toasted pine nuts, rocket, beetroot carpaccio, balsamic reduction

## **PORTOBELLO MUSHROOM (V) 8.95**

Portobello mushroom filled with Gorgonzola, herb crust, white truffle oil, wild rocket leaves

## **KING SCALLOPS 12.95**

Seared Black Pearl scallops, salmon caviar, pea purée, black pudding, vin blanc sauce

## **ANTIPASTO 9.95**

A selection of Italian cured meats, artichoke, pickles sun dried tomatoes, baby mozzarella, crostini bread

## **CALAMARI & WHITEBAIT 9.95**

Duo of deep fried calamari rings and whitebait, served with lemon wedge & garlic mayonnaise

## **TEMPURA PRAWNS 11.95**

Deep fried prawns crevette, chilli & garlic batter, mango & pomegranate salad, sweet chilli, lime

## **INSALATA TRICOLORE (V) 8.95 GF**

Buffalo mozzarella, beef tomato, avocado, oregano, fresh basil, Extra Virgin olive oil

## **PROSCIUTTO DI PARMA 9.95 GF**

Grilled asparagus spears, poached egg, topped with Parma ham, hollandaise sauce

## **SEAFOOD MEDLEY 11.95 GF**

Smoked salmon, Atlantic prawns, prawn crevette, avocado, mixed leaves, Marie-Rose sauce, lemon

**V** – Vegetarian

**GF** – Gluten Free

A discretionary 10% service charge will be added to your bill

# PASTA & RISOTTI

## **SEAFOOD RISOTTO 9.50 / 16.95 GF**

Arborio rice risotto, mussels, prawns, calamari, prawn crevette, tomato & lobster bisque sauce

## **CRAB LINGUINE or CRAB RAVIOLI 9.95 / 17.95**

Linguine past, crab meat, spinach, garlic and chilli, **OR** Ravioli filled with crab meat, prawn crevette, lobster bisque

## **RISOTTO FUNGHI (V) 9.50 / 16.95 GF**

Arborio rice risotto, Porcini & Oyster mushrooms, sage, white wine, cream, grated Grana Padano

## **TAGLIATELLE FIORENTINA 8.95 / 15.95**

Tagliatelle pasta, chicken breast, wild mushrooms, fresh plum tomatoes, cream and white wine sauce

## **CANNELLONI (V) 8.50 / 14.95**

Cannelloni pasta filled with ricotta cheese & spinach, béchamel, passata sauce, Parmesan, grated mozzarella

## **SALMON RIGATONI 9.95 / 17.95**

Rigatoni pasta, flakes of smoked salmon, English mustard, fresh spinach leaves, white wine, cream & lobster bisque

## **SPAGHETTI BOLOGNESE 8.50 / 14.95**

Spaghetti pasta, minced beef, onion, garlic, carrot, mixed herbs in a rich red wine and pomodoro sauce

## **PENNE CHORIZO 8.95 / 15.95**

Penne pasta tubes, chorizo sausage, fresh basil, garlic, fresh chilli, shallots, pomodoro sauce

## **TORTELLONI (V) 8.50 / 14.95**

Tortelloni pasta parcel filled with Gorgonzola & walnuts, served with fresh spinach and Italian cheese sauce

## **SPAGHETTI CARBONARA 8.50 / 14.95**

Spaghetti pasta, smoked pancetta, egg yolk, white wine, cream, grated Parmesan cheese

## **LASAGNE 8.50 / 14.95**

Layers of fresh pasta, minced beef, béchamel, passata sauce, grated Grana Padano cheese

**V** – Vegetarian

**GF** – Gluten Free

# MEAT & FISH

## **CHICKEN SUPREME 19.95 GF**

Chicken breast with Parma ham, Fontina & asparagus, sautéed potatoes, tomato velouté sauce, white truffle oil

## **T-BONE STEAK 27.95**

Farm assured T-Bone steak, Portobello mushroom, grilled tomato, French fries, red wine reduction

## **CALVES LIVER 23.95 GF**

Dutch calves liver, julienne of white onion, tian of mash, rosemary & red wine reduction

## **CANNON OF LAMB 24.95 GF**

Cornish cannon of lamb fillet, minted mash, parsnip purée honey glazed carrots, roasted shallots, rosemary & red wine

## **FILLET STEAK 27.95**

Aged farm assured Angus fillet of beef, chunky chips, green pepper corn sauce

## **TOURNEDO ROSSINI 29.95**

Angus fillet of beef, sautéed garlic spinach, enriched duck liver, black truffle, red wine jus

## **PORK LOIN 19.95 GF**

Medallions of pork fillet, sautéed hispi cabbage, celeriac purée, glazed salsify, Madeira wine jus

## **SEA BASS 19.95**

Fillets of sea bass, prawn crevette, wilted spinach, Devon crab ravioloni, pea purée, shellfish sauce

## **LEMON SOLE 24.95 GF**

Grilled fillets of lemon sole, Dauphinoise gratin, samphire, pimento purée, garlic, white wine, caper & lemon butter

## **TIGER PRAWNS 25.95**

Pan fried Tiger prawns in garlic, chilli, basil & lemon butter, served with a bowl of French fries and a seasonal salad

## **SWORDFISH STEAK 22.95 GF**

Grilled swordfish, sautéed potatoes, asparagus spears, roasted fennel, heritage tomato, basil, lemon, olive oil

**V** – Vegetarian

**GF** – Gluten Free

A discretionary 10% service charge will be added to your bill

# DESSERTS

## **TIRAMISU 6.95**

Italian dessert with amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa

## **CARAMEL PANNACOTTA 6.95**

Vanilla & caramel pannacotta served with caramelised peach slices & physalis fruit

## **CHOCOLATE FONDANT 7.95**

Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries

## **EXOTIC FRESH FRUIT 6.95**

Exotic fresh fruit in a brandy snap basket, lemon and lime sorbet, raspberry coulis

## **ICE CREAMS 5.95**

Selection of Mövenpick ice creams served with chocolate wafer curls

## **SORBETS 5.95**

Selection of Mövenpick sorbets served with chocolate wafer curls

## **ORANGE CRÈME BRÛLÉE 6.95 GF**

Orange crème brûlée, physalis fruit served with glazed orange segments

## **TRIO DI DOLCI 7.95**

Caramel pannacotta, poached pear, mango and passion fruit cheesecake

## **MANGO & PASSION FRUIT CHEESECAKE 6.95**

Mango and passion fruit cheesecake, served with fresh mango & strawberries

## **CHEESE BOARD 8.95**

Selection of Italian cheeses, quince jelly, celery sticks, grapes and savoury biscuits

**V** – Vegetarian

**GF** – Gluten Free

# COFFEE & TEAS

Filter Coffee	1.95
Single Espresso	1.95
Double Espresso	2.95
Cappuccino	2.95
Caffe Latte	2.95
Pot of Tea	1.95

## **LIQUEUR COFFEES 5.95**

Irish, Amaretto, Rum, Tia Maria

**OTHERS AVAILABLE ON REQUEST**

## **DESSERT WINES**

### **Dindarello, Maculan, Veneto Italy 2007 (Half Bottle)**

Intense nose of Muscat grapes, honey & flowers leads to vibrant palate, sweetness is balanced by fresh flavour and a delicate mouth feel.

**75ml 7.95    ½ Bottle (37.5cl) 32.95**

### **Aleatico, Fattoria Aldobrandesca, Italy 2006/07 (50cl Bottle)**

Ruby red in color with aromas of roses – typical of the Aleatico grape, Palate is well-balanced, complex & pleasingly sweet, long, & aromatic

**75ml 8.50    ½ Bottle (50cl) 46.95**

**GF** – GLUTEN FREE DISHES

20 % VAT IS INCLUDED IN ALL PRICES

**(V)** – DISHES SUITABLE FOR VEGETARIANS

A 10% DISCRETIONARY CHARGE WILL BE ADDED TO YOUR BILL

IT IS THE POLICY OF CIELO NOT TO USE GENETICALLY MODIFIED PRODUCTS

ALL OF OUR DISHES ARE PREPARED IN A KITCHEN WHERE ALLERGENS ARE PRESENT, THEREFORE WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY FREE FROM ALLERGENS.

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST, PLEASE ASK YOUR WAITER BEFORE ORDERING AND THEY WILL BE ABLE TO ASSIST WITH YOUR CHOICE.

**PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN PLACING YOUR ORDER.**