

SMALL PLATES (\$6)

GRILLED OCTOPUS

Fingerling Potato & Celery Salad

CRUNCHY STUFFED OLIVES

Beef, Pork, Veal

CURED SHRIMP

Cauliflower Puree

BRUSCHETTA

Oven-Dried Tomato, Goat Cheese, Pesto, Garlic Baguette

ARANCINI

Wild Mushroom Croquettes, Tomato Sauce

SAVORY CANNOLI

Ricotta, Prosciutto & Olive Cannoli

FOR THE FAMILY (\$24)

Selection of Four Small Plates, Salamino, Almonds, Olives

ANTIPASTI & SALAD

SOUP OF THE DAY (\$8)

WINTER GREEN SALAD (\$8)

Baby Greens, Golden Beets, Carrots, Balsamic-Honey Dressing

CAESAR SALAD (\$9)

White Anchovy, Parmesan, Fabrizio's Caesar Dressing

Peperoncino-Focaccia Crouton

FRISÉE & GOAT CHEESE (\$13)

Piemontese Sauce, Crispy Kale, Pickled Radish & Carrot

PAN SEARED QUAIL (\$12)

Pancetta-Pear Agro Dolce, Fried Brussels Sprouts, Walnuts

SWEETBREADS & ESCARGOT 'TRIFOLATI' (\$13)

Soft Polenta, Balsamic Drizzle

HOUSEMADE DUCK MORTADELLA (\$13)

Mozzarella, Marjoram, Extra Virgin Olive Oil

PORCHETTA (\$13)

Giardiniera, Charred Vegetable Sauce, Wild Arugula

CRAB CAKE (\$12)

Celery Root Salad, Paprika Aioli

TUNA CARPACCIO

Sundried Tomato, Pickled Artichoke Hearts, Shaved Grana Padano

Watercress, Truffle Citronette

ANTIPASTI FOR TWO (\$25)

Selection Of Housemade & Locally Sourced Salumi & Cheese

Pear Mustard, Warm Country Bread, Imported Olives

FOUR COURSE TASTING MENU

Four Courses (\$35)

-first-

SELECT ONE SMALL PLATE

Or

TUNA CARPACCIO

Sundried Tomato, Pickled Artichoke Hearts
Shaved Grana Padano , Watercress, Truffle Citronette
Supplemental Charge Applies (\$8)

Or

FRISÉE & GOAT CHEESE (\$13)

Piemontese Sauce, Crispy Kale, Pickled Radish & Carrot
Supplemental Charge Applies (\$7)

-next-

VEAL & TRUFFLE RAVIOLI

Veal, Ricotta & Spinach Ravioli, Mushroom, Truffle Essence
Parmigiano-Reggiano

Or

TAGLIOLINI WITH SHRIMP

Shrimp, Sautéed Spinach, Cream Sauce

-next-

SEARED AHI TUNA

Eggplant Caponata, Saba, Basil Oil

Or

GRILLED SALMON

Lemon-Thyme Sea Salt
Celery, Garbanzo & Fregola Salad, Apple-Horseradish Sauce

Or

PERONI BEER BRAISED SHORT RIBS

Winter Vegetable Ragout, Garlic Mashed Potatoes

Or

PAN SEARED VEAL

Parmesan Crusted, Porcini Mushroom Glaze

Or

RAIN CROW RANCH FILET or RIBEYE

Supplemental Charge Applies (\$25)

-finally-

SELECT ONE DESSERT

Please inform your server of any allergies or dietary restrictions you may
have as items on the menu contain ingredients that are not listed

Vegetarian



Gluten-Free



Fabrizio Schenardi- Executive Chef

Shimon Diamond- PM Sous Chef

Cory Cuff- Restaurant & Bar Manager

www.cielostlouis.com

HOUSEMADE PASTA & RISOTTO



RISOTTO (\$25)

Prawn, Glazed Butternut Squash, Orange Essence

SAFFRON FETTUCCINE (\$21)

Bolognese, Shaved Pecorino



POTATO GNOCCHI (\$19)

Leek, Gorgonzola & Walnut Sauce

RAVIOLI (\$23)

Veal, Ricotta & Spinach Ravioli, Mushroom

Parmigiano-Reggiano, Truffle Essence

TAGLIOLINI (\$24)

Shrimp, Sautéed Spinach, Cream Sauce

BUCATINI CARBONARA (\$22)

Guanciale, Jones Heritage Farm Egg Yolk

FISH



SEA SCALLOPS (\$28)

Fennel Apple Salad, Oyster Mushroom, Vanilla Bean Agro Dolce

GRILLED SALMON (\$26)

Lemon-Thyme Sea Salt

Celery, Garbanzo & Fregola Salad, Apple-Horseradish Sauce



GRILLED BRANZINO (\$29)

Orange & Fennel Emulsion, Arugula Pesto, Borlotti Beans

SEARED AHI TUNA (\$28)

Eggplant Caponata, Saba, Basil Oil

TRADITIONAL CIOPPINO (\$28)

Seafood Soup, Grilled Garlic Bread

MEAT



ROTISSERIE CHICKEN (\$24)

Brussels Sprouts, Carrots, Garlic & Rosemary Reduction

LAMB SHANK (\$27)

Winter Vegetable Ragout, Lardo, Grilled Polenta



ROSTICCIANA HANGAR STEAK (\$25)

Pumpkin Alla Piastra, Salsa Rossa

PERONI BEER BRAISED SHORT RIBS (\$24)

Winter Vegetable Ragout, Garlic Mashed Potatoes

PAN SEARED VEAL (\$29)

Parmesan Crusted, Porcini Mushroom Glaze

DELMONICO RIBEYE (\$42)

Sunchokes, Escarole, Olives, Peppers, Balsamic Demi

RAIN CROW RANCH FILET MIGNON (\$43)

Gorgonzola Dolce, Potato Leek Torta, Red Wine Sugo

Ozark Forest Mushrooms

A 20% Service Charge will be added to all parties of six (6) or more