

# PROSECCO BRUNCH

EVERY FRIDAY AND SATURDAY 12pm – 4pm

2 COURSE MEAL  
WITH UNLIMITED PROSECCO

**£35PP**  
(T&C'S APPLY)

## FIXED LUNCH

EVERY FRIDAY AND SATURDAY  
12pm - 4pm

CHILDREN .....	9
2 COURSES .....	18
3 COURSES .....	24

## SUNDAY LUNCH

12pm - 7pm

CHILDREN .....	9
2 COURSES .....	19
3 COURSES .....	25

## NEW OPENING HOURS

MONDAY .....	CLOSED
TUESDAY .....	CLOSED
WEDNESDAY .....	5pm – 10pm
THURSDAY .....	5pm – 10pm
FRIDAY .....	12pm – 11pm
SATURDAY .....	12pm – 11pm
SUNDAY .....	12pm – 8pm



cielo  
ITALIAN

DINE



6 Oozells Square, Brindleyplace, Birmingham, B1 2JB

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## STARTERS

BRUSCHETTA (V) .....	6
Bruschetta of plum tomatoes, red onion, basil, Extra Virgin olive oil, topped with Grana Padano	
GOAT'S CHEESE (V) (GF) .....	9
Gratin of grilled goat's cheese, rainbow beetroot, glazed red onion, balsamic & walnut dressing	
KING SCALLOPS .....	13
King scallops, Parmesan galette, salmon caviar, pea purée, black pudding, vin blanc sauce	
CALAMARI (GF) .....	9
Calamari rings lightly dusted with seasoned flour, deep-fried, lemon wedge, garlic mayonnaise	
KING PRAWNS (GF) .....	14
Pan fried King prawns in white wine, garlic, chilli, shallots, chopped tomatoes, basil, & lemon butter	
TOMATO & MOZZARELLA (V) (GF).....	9
Buffalo mozzarella, beef tomatoes, avocado, red onion, oregano, basil, Extra Virgin olive oil	
ANTIPASTO .....	11
A selection of Italian cured meats, artichoke, mixed pickles, baby mozzarella and warm crostini	
TRIO OF SEAFOOD .....	12
Scottish smoked salmon, crab mousse, crayfish, caviar garnish, dill & lemon oil	

## MAINS

CHICKEN SUPREME (GF) .....	19
Supreme of chicken breast, Oyster & wild mushrooms, fondant potato, tarragon, black truffle, vin blanc sauce	
FILLET STEAK (GF) .....	28
Aged farm assured Angus fillet of beef, chunky chips, green pepper corn sauce	
SEA BASS (GF) .....	20
Fillets of sea bass, prawn crevette, wilted spinach, dauphinoise gratin, pea purée, lobster bisque	
MONKFISH TAIL (GF) .....	26
Dauphinoise potatoes, tempura courgette flower, grilled courgette, garlic, black olive & passata	
LEMON SOLE (GF) .....	26
Fillets of lemon sole, dauphinoise gratin, samphire, vine tomatoes, caper & lemon butter	
DUO OF LAMB (GF) .....	25
Cornish canon of lamb & lamb cutlet, glazed baby carrots, tian of mash potato, shallot purée, rosemary & red wine	
DUCK BREAST.....	23
Gressingham duck breast, duck bonbon, pak choi, sweet fondant potato with Grand Marnier reduction	
CALVES LIVER (GF).....	22
Dutch calves liver, tian of mash, julienne of white onion with balsamic & red wine reduction	

## SUNDAY LUNCH 12pm – 7pm

CHILDREN .....	9
2 COURSES .....	19
3 COURSES .....	25
ALL MAINS ARE SERVED WITH EITHER SEASONAL VEGETABLES OR A MIXED SALAD	

(V) = Vegetarian (GF) = Gluten Free A discretionary 10% service charge will be added to your bill

## PASTA & RISOTTI

SEAFOOD LINGUINE / RISOTTO (GF).....	17
Arborio rice risotto, mussels, prawns, calamari, prawn crevette, tomato & lobster bisque sauce	
RISOTTO ASPARAGUS (V) (GF) .....	15
GF Arborio rice risotto, seared asparagus spears, petit pois, spinach leaves, mascarpone cream	
SPAGHETTI FIORENTINA .....	16
Spaghetti pasta, chicken breast, mushrooms, spinach, fresh plum tomatoes, cream, Grana Padano cheese	
CANNELLONI (V).....	15
Cannelloni pasta filled with ricotta cheese & spinach, béchamel, passata sauce, grated mozzarella	
LINGUINE SCALLOPS (V) .....	17
Linguine pasta, King scallops, white wine, garlic, dill & saffron sauce, garnished with black caviar	
SPAGHETTI BOLOGNESE .....	15
Spaghetti pasta, minced beef, onion, garlic, carrot, mixed herbs in a rich red wine and pomodoro sauce	
PENNE CHORIZO .....	16
Penne pasta tubes, chorizo sausage, fresh basil, garlic, fresh chilli, shallots, pomodoro sauce	
LASAGNE .....	15
Layers of fresh pasta, minced beef, béchamel, passata sauce, grated Grana Padano cheese	

## SIDES

BREAD BOARD (V) .....	4
A selection of Artisan bread rolls with butter OR extra virgin olive oil & balsamic vinegar	
MIXED OLIVES (V) (GF) .....	3
Marinated mixed olives served in a chilli, garlic, oregano and citrus zest	
MASH (V) (GF) .....	4
Maris Piper mashed potato, served in creamy butter	
FRENCH FRIES (V) (GF) .....	4
Maris Piper chipped potatoes, seasoned and deep fried	
MIXED VEG (V) (GF) .....	5
French beans, carrot batons, petit pois, broccoli florets	
SPINACH (V) (GF) .....	4
Baby spinach leaves, wilted in garlic butter	
MIXED SALAD (V) (GF) .....	4
Mixed leaves, cherry tomatoes, olives, red onion, capers, cucumber	
ZUCCHINI FRITTI (V) .....	5
Lightly battered, deep fried courgette baton fritters	

## DESSERTS

TIRAMISU (V).....	7
Italian dessert with amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa	
RASPBERRY PANNACOTTA (GF) .....	7
Vanilla & raspberry pannacotta served with caramelised peach slices & winter berries	
CHOCOLATE FONDANT (V).....	8
Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries	
EXOTIC FRESH FRUIT (V).....	7
Exotic fresh fruit in a brandy snap basket, lemon and lime sorbet, raspberry coulis	
ICE CREAMS/SORBETS (V) .....	6
Selection of Mövenpick ice cream or sorbet with chocolate wafer curls	
TRIO DI DOLCI .....	8
Raspberry pannacotta, apricot sorbet, mango and passion fruit cheesecake	
MANGO & PASSION FRUIT CHEESECAKE .....	7
Mango and passion fruit cheesecake, served with exotic fresh fruit	
CHEESE BOARD .....	9
Selection of Italian cheeses, quince jelly, celery sticks, grapes and savoury biscuits	

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