

# CIELO

RESTAURANT

TERRITORIALITY AND CREATIVITY OF THE APULIAN “CIELO”

*Art, style, Land and Sea*

Tradition and innovation come together in the culinary art that I have practiced with passion for years.

I believe in the importance of local products by respecting seasonality.

These elements, together with curiosity and experimentation,  
constitute the engine that fuels the cohesion of the working in group.

Executive Chef  
Angelo Convertini

**“IL PRISCIO DEL RIENTRO A CASA”**

The joy to return home,  
My way to propose what i've learnt from people  
and places in the past years.

**Tasting menu**

Five course menu 120

Seven course menu 150

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## TERRA AGRICOLA APERITIF

expression of territory of women and men who dedicate themselves to the vegetable world.

## THE OYSTER

row, black little piggy foot, sorrel sauce

14.6.9.12

## CATALOGNA

stewed, grilled lamb "coratella" and sweet and sour "lampascioni"

12.

## SPAGHETTONE

smoked, garlic, oil and chilli pepper, strong ricotta fondue and anchovies

1.7.4.12

## FAVA BEAN LASAGNE

lamb in pignata, chicory and cardoncelli mushrooms

9.

## Podolic Cow

grilled, Polignano potatoes whipped in oil and mustard

1.9.10

## CIALLEDDA

the conjunction between main course and dessert

1.

## THE WHITE CITY

almond, peas and olive oil

3.7.8

## "DA U NUCER"

spring comes with fruit and vegetables

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RESTAURANT

**A LA CARTE**

Enjoy la carte as if it was a set menu

Three courses 80

Four courses 110

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**THE BEGINNING**

**THE ASPARAGUS**

steamed in sauce, soft egg, black lemon and tarragon

3

**THE COD**

marinated and fried, caroselle of fennel in vinegar and parsley

1.4.12

**RABBIT**

in porchetta, apple and turnip tops

9.10

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**IN BETWEEN**

**I RAVIOLI**

stuffed with stracchino cheese, hen broth and smirnio herb

1.3.7.9

**RISOTTO**

smoked cream, Gallipoli purple prawns and dill

2.7

**LA SAGNA RICCIA**

with datterino tomatoes, olives, capers, mackerel and sea oregano

1.4.12

**GNOCCHETTI**

of peas, roasted sponsali and local rosemary lard

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## MAIN

### THE RED SNAPPER

dry-aged, nduja, cannellini beans and seaweed

4.

### LAMB

sirloin with aromatic butter, fresh fava beans, pecorino cheese and  
bianchetto truffle

7.

### THE ARTICHOKE

fried, caper mayonnaise, yuzu and wild mixed salad

3.9.12

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**SWEETNESS**

**SHAPES OF MILK**

Selection of Apulian cheeses, chestnut honey, Falanghina gelè

And citrus fruit compote

7,12.

**THE CHOCOLATES**

Single origin dark chocolates, sheep's fiordilatte and bergamot

3.7

**APPLE**

Sauteed, thyme whipped cream and timut cake

1.3.7

**FRISA**

Crispy with strawberry and rosemary

1.3



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## RESTAURANT

\*Dear Guest, based on local market availability some of the products might have been frozen

We inform our guests that in foods and beverages prepared and administered in this restaurant, can contain ingredients or adjuvants considered allergens

*1 cereals containing gluten (wheat, rye, barley, oats, spelled, kamut)*

*2 crustaceans and products based on shellfish*

*3 eggs and egg products*

*4 fish and products based on fish*

*5 peanuts and peanut-based products*

*6 soy and soy-based products*

*7 milk and products made from milk*

*8 nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)*

*9 Celery and products based on celery*

*10 Mustard and products containing mustard*

*11 Sesame seeds and products based on sesame*

*12 sulphites at concentrations greater than 10mg/kg*

*13 lupins and products based on lupins*

*14 molluscs and products based on shellfish*