

DINNER MENU

STARTERS

Old School Baja Shrimp Cocktail
with Atomic Horseradish
16

Tuna Poke * (GF)
Avocado, Wakame, Wonton Crisps, Wasabi
Cream, Black Seed
15

Point Judith Crispy Calamari
Sun Dried Tomato, Pepperoncini, Garlic,
Raineri Olive Oil
12

Old World Meatballs
Beef, Petaluma Parmesan, San Marzano
Tomatoes, Grilled Artisan Bread
10

Charcuterie Platter
Assorted Dried and Cured Artisan Meats and
Cheeses, Fig Jam, Cornichons,
Radishes, Arizona Olive Mill Olives,
Whole Grain Mustard, Grilled Crostini
18

Local Brussel Sprouts (VG)
with Worcestershire Gastrique,
Cotija, Truffle Oil
*(can be made vegan upon
request)*
10

French Onion Soup
Sweet Onion, Gruyere, Parmesan, Ciabatta
Crouton
8

SALADS

Note: All salads can be prepared vegan upon request.

Hearts of Palm Salad
Avocado, Tomato, Baby Spinach, White
Balsamic Vinaigrette
15

Heirloom Tomato and Burrata
Micro Greens, Frantoia EVOO
15

CIELO Chopped Salad (VG)
Local Baby Kale, Quinoa, Garbanzos, Crows
Dairy Feta Cheese, Tomato, Cucumbers,
Yams, Red Onions, Minted Cactus Pear
Vinaigrette
14

Caesar Salad*
Romaine, Ciabatta Croutons, Petaluma
Creamery Parmesan, Creamy Garlic Dressing
13

Baby Gem BLT Salad
Duroc Applewood Bacon,
Killer Tomatoes, Torn Bread Croutons,
Homemade Mayo and Buttermilk Dressing
13

Add:
Chicken | 8
Salmon * | 10
Shrimp | 12

MAINS

Roasted Ora King Salmon* (GF)
Farmers Market Vegetable Fricassee, Saffron Jus
34

Bronzed Southwest KC Steak* (GF)
with Sweet Garlic, Grilled Street Corn
50

Roasted Bell and Evans Chicken
with Fresh Herbs, Lemon and Garlic Jus Lie,
Cheesy Hayden Mills Polenta
34

Filet Mignon*
Coffee Rubbed Tenderloin, Braised Cipolline Onions,
Port Wine Demi
58

Roasted Branzino
Fennel, Fresh Herbs, Blistered Tomatoes, Umbrian Olive Oil
40

Bucatini and Old World Meatballs
San Marzano Tomatoes, Garlic, Fresh Basil
23

Ratatouille Braised Cauliflower Steak (V, GF)
Zucchini, Squash, Eggplant, Garlic, San Marzano Tomatoes,
Oregano, Olive Oil
24

ADERO Burger*
Ground Brisket and Chuck, Springhill Farm Cheddar Cheese,
Gem Lettuce, Tomato, Onion, Bun
Substitute Turkey Patty or Beyond Meat Patty (V)
16

SIDES

Southwest Grilled Corn (V, GF)
with Cotija, Cilantro and Chipotle Mayo
(can be made vegan upon request)
9

Yukon Gold Mashed Potatoes Available
with Toasted Garlic, Horseradish, or
Gorgonzola
8

Broccolini (V, GF)
with Lemon Oil and Chilli Flakes
9

Steamed Jumbo Asparagus (V, GF)
8

Ratatouille (V, GF)
Zucchini, Squash, Eggplant, Garlic, San
Marzano Tomatoes, Oregano, Olive Oil
9

Hayden Mills Cheesy Polenta Fries (GF)
with Petaluma Parmesan
10

**Assorted Roasted Forest Mushroom
Fricassee (V, GF)**
Fresh Sage and Garlic
10

**Our chefs are honored to work hand-in-hand with local farmers and purveyors to promote conscious stewardship of our community and the planet.
To provide guests with the freshest ingredients possible, menu items are subject to seasonal modifications.**

*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.

ADERO Scottsdale, Autograph Collection - 13225 North Eagle Road, Scottsdale, Arizona 85268 - USA - 480-333-1880

DESSERT MENU

Crème Brûlée | 10

Chef recommended pairing: Grand Marnier Cordon Rouge (1oz | 8)

Assorted Gelato and Sorbets | 10

Chef recommended pairing: Amaretto Almond Liqueur (1oz | 8)

Sticky Toffee Pudding | 12

Chef recommended pairing: Ardbeg Islay Single Malt (1oz | 9)

Fallen Chocolate Soufflé | 12

Chef recommended pairing: Chambord Raspberry Liqueur (1oz | 7)

CIELO House Made S'mores | 12

Chef recommended pairing: Graham's Tawny Porto (1oz | 9)

AFTER DINNER LIBATIONS

Graham's 20 Year Tawny Port 18	Grappa Nonino 12	Chocolate Martini Chocolate Vodka, Bailey's, Chocolate Syrup 14
Otima 10 Year Tawny Port 12	Amaro Nonino 14	Espresso Martini Vanilla Vodka, Kahlua, Espresso 14
Louis XIII by Remy Martin 1oz 130 2oz 250	Amaro Averna 12	Vieux Carre Rye, Cognac, Sweet Vermouth, Benedictine 15
Cincoro Extra Anejo 1oz 85 2oz 160	Sambuca 10	Warm Sweater Bourbon, Chili Cordial, Herbal Liqueur, Orange Bitters 15
Carreño Espadin 1oz 17 2oz 32	Grand Marnier 12	
	Benedictine 15	
	Remy Martin VSOP 14	
	Torres Brandy 10	
	Liquore Strega 12	
	Disaronno 12	
	Kahlua 10	
	Bailey's 10	