

**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**  
Pepperoncini, Fresh Mint, Red  
Pepper Flakes, Olive Oil  
**14**

**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.

**Berry and Kale Salad (VG)**  
Strawberries, Crow's Dairy Goat Cheese,  
Red Wine Vinaigrette  
**13**

**Heirloom Tomato and Burrata (VG)**  
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**

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

**Kaluga Caviar**  
Traditional Accoutrement, Toast Points,  
Crème Fraiche (1oz)  
**65**

**MAINS**

**Roasted Kvaroy Arctic Salmon \* (GF)**  
Farmers Market Vegetable Fricassee, Saffron Jus  
**35**

**Bronzed Southwest KC Steak\* (GF)**  
with Sweet Garlic, Grilled Street Corn  
**52**

**Bell and Evans Brick Chicken (GF)**  
Whole Grain Mustard, Lemon, Rosemary  
Olive Oil, Broccolini  
**35**

**Filet Mignon\* (GF)**  
Coffee Rubbed Tenderloin, Braised Cipolline Onions,  
Port Wine Demi  
**58**

**Roasted Branzino (GF)**  
Fennel, Fresh Herbs, Blistered Tomatoes, Umbrian Olive Oil  
**40**

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

**Fazzoletto Pasta**  
Spinach, Ricotta Cheese, Porcini Mushroom Sauce  
**26**

**Santa Monica Farmer's Bounty**  
Grilled, Roasted & Blistered Seasonal Vegetables, Micro  
Greens, Bamford Harissa Glaze, Lemon Straggisto  
**28**

**ADERO Burger \***  
Ground Brisket and Chuck, Springhill Farm Cheddar Cheese  
Served with Hayden Mills Cheesy Polenta Fries  
Substitute Turkey Patty or Beyond Meat Patty (V)  
**26**

**SIDES**

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

**Yukon Gold Mashed Potatoes (VG)**  
Available with Toasted Garlic,  
Horseradish, or Gorgonzola  
**8**

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

**Steamed Jumbo Asparagus (V, GF)**  
**8**

**Pan Roasted Baby Rainbow Carrots (V, GF)**  
**8**

**Sauteed Spinach (V, GF)**  
**8**

**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.