

LUNCHEON MENU

30.00* / 35.00*

*PLUS TAX & GRATUITY

COLD APPETIZER

Served Family-style

Homemade Mozzarella, Roasted Peppers, Tomatoes,
Prosciutto, Olives, Salami, Provolone
(*\$35 Menu only*)

FIRST COURSE

Choice of One (1)

House Salad

Romaine, Tomato, Onion, House Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

SECOND COURSE

Choice of One (1)

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Penne Pesto

Penne Pasta, Basil, Pesto Sauce

Penne alla Vodka

Penne Pasta, Vodka Cream Sauce

MAIN COURSE

Choice of Three (3)

Bass Livornese

White Filet of Bass, sautéed Cherry Tomatoes,
Capers, Onions, Olives, Touch of Tomato Sauce

Pollo Tradizionale

Boneless Chicken Breast, Marsala, Francese, Piccata or Parmigiana-style

Porco Tradizionale (Veal add \$3)

Pork Tenderloin, Marsala, Francese, Piccata or Parmigiana-style

DESSERT

Choice of One (1) (Served Individually)

Tiramisu or Cheesecake

Made fresh on the premises

BEVERAGES

House Wine & Beer (Budweiser and Coors Light)

All entrées are served with potato and vegetable of the day

Coffee, Tea and Soda Included

AVAILABLE MONDAY THRU FRIDAY (11:00 AM – 5:00 PM)

CUSTOMIZED PARTY MENUS AVAILABLE UPON REQUEST

PRICES SUBJECT TO CHANGE

SHOWER MENU

45.00*

*PLUS TAX & GRATUITY

FIRST COURSE

Choice of One (1)

Italian Salad

Romaine, Tomato, Onion, Sun-Dried Tomatoes,
Shaved Parmesan, Italian Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Tre Colori Salad

Arugula, Endive, Radicchio, Vinaigrette

Finocchio Salad

Fennel, Endive, Asparagus, Cherry Tomatoes,
Olive Oil and Lemon dressing

SECOND COURSE

Choice of One (1)

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Penne Pesto

Penne Pasta, Basil, Pesto Sauce

Penne alla Vodka

Penne Pasta, Vodka Cream Sauce

MAIN COURSE

Choice of Three (3)

Bass Oreganata

Oven-Baked White Filet of Bass, Breadcrumbs, White Wine-Lemon Sauce

Bronzino alla Griglia

Grilled Filet of Mediterranean Sea Bass

Pollo/Eggplant Tradizionale

Boneless Chicken Breast or Eggplant
Marsala, Francese, Piccata or Parmigiana-style

All entrées are served with potato and vegetable of the day

Coffee, Tea, Wine, Sangria, Mimosa, Soda and Sheet Cake Included

AVAILABLE FRIDAY & SATURDAY AFTERNOONS & SUNDAY

COCKTAIL MENU #1

28.00*

*PLUS TAX & GRATUITY

Hors D'Oeuvres (Passing or Stationary) choice of four (4)

Stuffed Mushrooms	Eggplant Rollatini
Caprese Sticks	Grilled Sausage
Focaccia	Rice/Meatballs
Bruschetta	Italian, Caesar or Tri-colored Salad
Shrimp Cocktail, Fried Calamari or Crab Cakes (*add 4.00)	

2-hr Open Bar (*Top Shelf add \$10 per person)

Coffee, Tea, Wine, Beer and Soda Included
Cocktail Party Availability upon Cielo Approval

COCKTAIL MENU #2

40.00*

*PLUS TAX & GRATUITY

Hors D'Oeuvres (Passing or Stationary)

choice of four (4)

Stuffed Mushrooms	Eggplant Rollatini
Caprese Sticks	Grilled Sausage
Focaccia	Rice/Meatballs
Bruschetta	Italian, Caesar or Tri-colored Salad
Shrimp Cocktail, Fried Calamari or Crab Cakes (*add 4.00)	

Main Course Station

choice of four (4)

Rigatoni Bolognese

Rigatoni, Savory Bolognese Meat Sauce

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Mushroom Risotto

Arborio Rice, Mixed Mushrooms, Brown Sauce

Chicken Tradizionale

Marsala, Francese, Piccata or Parmigiana-style

3-hr Open Bar (Top Shelf add \$8 per person)

Coffee, Tea, Wine, Beer and Soda Included

PARTY ENHANCEMENTS

BEVERAGES

All prices are per person

Unlimited Soda	3.50
Unlimited Beer, Wine and Soda (Bottled Budweiser and Coors Light)	12
Unlimited Wine, Mimosa and Soda	12
Unlimited Wine and Soda	9
Additional Mimosas	3
Champagne Toast	2.50
Sangria (In addition to Wine Packages)	3
3-hr Open Bar (\$50 Bartender Fee applies)	22
3-hr Open Bar (Saturday Night) (\$50 Bartender Fee applies)	25

FOOD

All prices are per person

Passing Hors D'Oeuvres choice of four (4)	12
Stuffed Mushrooms	Eggplant Rollatini
Caprese Sticks	Grilled Sausage
Focaccia	Rice/Meatballs
Bruschetta	Shrimp Cocktail (*add 2.50)
Crab Cakes (*add 2.50)	Fried Calamari (*add 2.50)
Fried Calamari	4
Fried Zucchini	3
NY Strip Steak	15
Lamb Chops	15
Shrimp	12
Bronzino	12
Occasional Cake (\$30 Cake Service Fee)	MP
Homemade Tiramisu	3
Homemade Cheesecake	3
Fresh Fruit (per table)	25
Espresso or Cappuccino	3



FINE ITALIAN
CUISINE

PARTY
MENUS



1435 HYLAN BOULEVARD
STATEN ISLAND, NY 10305

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MENU #1

30.00*

*PLUS TAX & GRATUITY

FIRST COURSE

Choice of One (1)

House Salad

Romaine, Tomato, Onion, House Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

SECOND COURSE

Choice of One (1)

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Penne Pesto

Penne Pasta, Basil, Pesto Sauce

Penne alla Vodka

Penne Pasta, Vodka Cream Sauce

MAIN COURSE

Choice of Three (3)

Bass Oreganata

Oven-Baked White Filet of Bass, Breadcrumbs, White Wine-Lemon Sauce

Bass Livornese

White Filet of Bass, sautéed Cherry Tomatoes, Capers, Onions, Olives, Touch of Tomato Sauce

Pollo Tradizionale

Boneless Chicken Breast, Marsala, Francese, Piccata or Parmigiana-style

Porco Tradizionale

Choice of Pork or Veal Scaloppine (Add \$3)
Marsala, Francese, Piccata or Parmigiana-Style

All entrées are served with potato and vegetable of the day

Coffee and Tea included

ADDITIONAL CHARGE OF \$5 PER PERSON FOR SATURDAY NIGHT PARTY

CIELO POLICIES

- Saturday Night Party Menus (add \$5 per/person)
- Party Menus can be altered to your preferences.
- Gratuity and Tax are not included on party prices
- For booking your date, deposit of \$300 (\$500 April, May, June) is required.
- Three private rooms available. Accommodation up to 120 people.
- Background Italian music is provided by restaurant.
- Live Entertainment and DJ available in private party rooms with approval.
- Restaurant and Valet parking available

CUSTOMIZED PARTY MENUS AVAILABLE UPON REQUEST

PRICES SUBJECT TO CHANGE

MENU #2

36.00*

*PLUS TAX & GRATUITY

APPETIZER

Served Family-style

Mozzarella Caprese and Eggplant Rollatini
(Served with Marinara Sauce)

FIRST COURSE

Choice of One (1)

Italian Salad

Romaine, Tomato, Onion, Sun-Dried Tomatoes,
Shaved Parmesan, Italian Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Tre Colori Salad

Arugula, Endive, Radicchio, Vinaigrette

SECOND COURSE

Choice of One (1)

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Fusilli Pesto

Corkscrew-Shaped Pasta, Basil, Pesto Sauce

Rigatoni Bolognese

Rigatoni, Savory Bolognese Meat Sauce

MAIN COURSE

Choice of Three (3)

Bass Livornese

White Filet of Bass, Sautéed Cherry Tomatoes,
Capers, Onions, Olives, Touch of Tomato Sauce

Filet of Sole Oreganata

Oven-Baked White Filet of Sole,
Breadcrumbs, White Wine-Lemon Sauce

Pollo Tradizionale

Boneless Chicken Breast, Marsala, Francese, Piccata or Parmigiana-Style

Pollo Funghi

Breast of Chicken, sautéed Mixed Mushrooms, Brown Gravy

Vitello Tradizionale

Veal Scaloppine, Marsala, Francese, Piccata or Parmigiana-Style

Vitello Pizzaiola

Veal Scaloppine, sautéed with Mushrooms,
Roasted Peppers, Light Tomato Sauce

All entrées are served with potato and vegetable of the day

Coffee and Tea included

MENU #3

42.00*

*PLUS TAX & GRATUITY

Choice of One (1)

HOT APPETIZER

Fried Calamari and Eggplant Rollatini, Marinara sauce

COLD APPETIZER

Homemade Mozzarella, Roasted Peppers, Tomatoes,
Prosciutto, Olives, Salami, Provolone

SECOND COURSE

Choice of One (1)

Rigatoni Bolognese

Rigatoni, Savory Bolognese Meat Sauce

Campanelle Pesto

Bell-Shaped Pasta, Basil, Pesto Sauce

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Mushroom Risotto

Arborio Rice, Mixed Mushrooms, Brown Sauce

MID-COURSE SALAD

Choice of One (1)

Italian Salad

Romaine, Tomato, Onion, Sun-Dried Tomatoes,
Shaved Parmesan, Italian Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Tre Colori Salad

Arugula, Endive, Radicchio, Vinaigrette

MAIN COURSE

Choice of Three (3)

Bass Francese

White Golden Filet of Bass, sautéed in White Wine-Lemon Sauce

Salmon Mediterraneo

Sautéed Salmon, Cherry Tomatoes, Onions,
Garlic, Olive Oil, Touch of Tomato Sauce

Bronzino alla Griglia (add \$4)

Grilled Filet of Mediterranean Sea Bass

Pollo Martini

Parmesan-encrusted Chicken Breast,
Sautéed Baby Artichokes, White Wine-Lemon Sauce

Pollo Sorrentina

Breast of Chicken, Prosciutto Di Parma, Eggplant,
Fresh Mozzarella, Brown Sauce

Vitello Saltimboca

Veal Scaloppine, Prosciutto Di Parma, Spinach, Brown Gravy

Vitello Florio

Sautéed Veal Scaloppine, Mushrooms, Sun-Dried Tomatoes,
Asparagus, Marsala Wine Sauce

All entrées are served with potato and vegetable of the day

Coffee or Tea, Included

MENU #4

52.00*

*PLUS TAX & GRATUITY

HOT APPETIZER

Served Family-style

Baked Clams, Shrimp, Stuffed Mushrooms,
Eggplant Rollatini, Fried Calamari, Mozzarella in Carrozza

COLD APPETIZER

Served Family-style

Homemade Mozzarella, Roasted Peppers, Tomatoes,
Prosciutto, Olives, Salami, Provolone

SECOND COURSE

Choice of One (1)

Rigatoni Bolognese

Rigatoni, Savory Bolognese Meat Sauce

Campanelle Pesto

Bell-Shaped Pasta, Basil, Pesto Sauce

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Risotto Frutti di Mare

Arborio Rice, Mixed Seafood

MID-COURSE SALAD

Choice of One (1)

Finocchio Salad

Fennel, Endive, Asparagus, Cherry Tomatoes, Olive Oil- Lemon Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Tre Colori Salad

Arugula, Endive, Radicchio, Vinaigrette

MAIN COURSE

Choice of Three (3)

Dentice Funghetto

Red Snapper sautéed with Mushrooms and Saffron Sauce

Filet of Sole Oreganata

Oven-Baked White Filet of Sole, Breadcrumbs, White Wine-Lemon Sauce

Bronzino alla Griglia (add \$4)

Grilled Filet of Mediterranean Sea Bass

Pollo Paesano

Breast of Chicken. Sausage, Roasted Peppers,
Fresh Mozzarella, Light Marinara Sauce

Pollo Portobello

Breast of Chicken, Portobello Mushroom,
Mozzarella, Light Balsamic Sauce

Vitello Abruzzi

Veal Scaloppine, sautéed with Prosciutto,
Peas and Mixed Mushrooms, Light Brown Gravy

Bistecca alla Griglia (add \$10)

New York Strip Steak Grilled to Perfection

All entrées are served with potato and vegetable of the day

Coffee, Tea, Espresso or Cappuccino Included