

IL CIELO

ANTIPASTI

Fritto Misto	18
Portion for 2	26
Traditional Amalfi fried seafood of calamari, prawn, soft shell crab and whitebait, with vegetables and lemon aioli (S, D, E)	
Salmone	24
In house citrus cured salmon, fresh roots coleslaw, Bloody Mary salsa, blackberries (S, A, D, GF)	
Carpaccio	28
Angus beef tenderloin, mascarpone, shimeji mushroom, 24 months Parmigiano Reggiano (B, D)	
Tonnato	22
Slow-roasted pork belly, Piedmont Tonnato sauce, white anchovy fillets, crispy capers, chilli oil (P, S, D)	
Impossible Meatball	18
Crispy plant-based meatball, filling of mozzarella and olive, braised vegetables, parmesan (V, D)	

FRESH BURRATA

From Puglia (IT) 150gm/300gm

Pomodorini & Rucola	30/48
Grape tomatoes, arugula (D, GF, V)	
Prosciutto di Parma	32/50
20 months-aged Parma ham, arugula (D, GF, P)	
Siciliana	30/48
With braised Sicilian eggplant caponata, olives, celery, pine nut (D, GF, V, N)	

SIDES

Melanzana	16
Braised whole eggplant, buffalo mozzarella, romesco sauce (V, D, GF)	
Cavolo Gratinato	14
Cauliflower gratin, Dijon flavoured bechamel sauce, grated parmesan (V, D)	
Broccolini	14
With grated parmesan (V, VVM, GF)	
Parmesan Fries	12
With grated parmesan (D, V, VVM)	
Truffle Fries	16
With truffle oil and freshly grated truffle (V)	
Arugula Salad	12
With grape tomatoes, parmesan, balsamic vinegar dressing (V, D, GF)	

10" PIZZA

Ortolana	28
Tomato base, buffalo mozzarella DOP & gorgonzola cheese, confit green asparagus, roasted potato cream, caramelized onion (V, D)	
Marinara	30
Tomato base, buffalo mozzarella DOP, white anchovy, grated Sardinian bottarga, basil pesto & lemon zest (S, D, N)	
Tartare	34
Tomato base, fresh burrata cheese, Angus tenderloin tartare chopped with artichokes and Ligurian olives, grain mustard (B, D)	
Affumicata	32
Fior di latte mozzarella, smoked Norwegian salmon, marinated fennel, pickled red onion, charcoal dust (S, D)	
Burrata e Tartufo	34
Fior di latte mozzarella, sauteed mixed mushrooms, black truffle cream, fresh burrata cheese (V, D) Add fresh black truffle +5	

SECONDI MAINS

Individual portion

Pollo al Tartufo	36
Whole organic roast yellow chicken, filling of truffles and mushrooms, truffled potato mash (D, GF)	
Manzo Brasato	40
Red wine-braised angus beef rib, goat cheese curd, red Treviso lettuce, herb gremolada, pickled baby pear (B, D, A)	
Trota Salmonata	42
MSC ocean trout fillet, stir-fried green beans, grain mustard & buttermilk emulsion, salmon roe, basil oil (S, GF)	
Al Nero	36
Black ink risotto, Australian MSC octopus, crispy pumpkin croquette, spicy harissa (S, D)	
Sharing for 2 pax	
Costine di Maiale	72
800gm of Iberian roast pork ribs (P, D, GF) Dry rub with spices, burnt brown sugar glaze, confit green onion & grilled baby capsicums	
Cioppino di Pesce	82
Locally farmed seabass & tiger prawns, MSC scallops, New Zealand green mussels, white clams (S, A, GF) Stew in white wine & clam Juice, tomato, olives, and seasonal vegetables	

PASTA & RISOTTO

Cacio e Pepe	28
House made angel hair, creamy cacio e pepe, fresh pecorino cheese, oyster mushrooms (V, E, D, GFM)	
Manzo & Tartufo	40
Fresh tagliatelle pasta, Wagyu beef, red wine & parmesan emulsion, freshly grated black truffle (E, D, B, GFM, A)	
Arrabiata	32
Gragnano rigatoni, spicy tomato sauce, garlic & chili confit, pork sausage, fresh basil (P, GFM)	
Tagliolini al Granchio	34
Black Ink angel hair in spicy cherry tomato sauce, crab meat claw ragout, green asparagus (S, E, GFM)	
Gamberi di Mazara	34
Gragnano linguine, creamy Neapolitan puttanesca sauce, lemon marinated Sicilian red prawn, smoked caviar (S, D, N)	

DESSERTS

Basque Cheesecake	20
300gm of gluten free house made pistachio flavoured burnt Basque cheesecake (GF, D, E, N)	
Tiramisu	16
Espresso-soaked ladyfingers, mascarpone & Grand Marnier cream, dust of cocoa (D, A, E)	
Panna Cotta alle Nocciole	16
Hazelnut praline panna cotta, crunchy hazelnut, caramel fudge & citrusmarmalade (D, N, A)	
Cioccolato Fondente	18
Cacao berry chocolate molten cake, berry coulis filling, chocolate sorbet (D, E)	
Affogato	10
Double shoot of freshly brewed espresso, vanilla gelato, almonds flakes (D, E, N)	

P: Pork B: Beef E: Eggs N: Nuts S: Seafood A: Alcohol D: Dairy
V: Vegetarian VV: Vegan GF: Gluten-Free
VVM: Vegan Modifiable GFM: Gluten-Free Modifiable
All prices are subject to 10% service charge and prevailing government taxes.