

IL CIELO

ANTIPASTI

- Burrata Pugliese (V | D)** 28
Apulian burrata cheese, roasted cherry tomatoes, homemade basil pesto
Add thinly sliced 20 months-aged Parma ham +8
- Burrata e Tartufo (V | D | GF)** 34
Pan brioche, Apulian burrata cheese, honeycomb, shaved black truffle, fig
- Summer Peach (V | D | N)** 26
Fresh peach, passion fruit, mashed burrata cheese, locally grown mesclun salad, white balsamic glaze
- Fritto Misto (S | D | E)** 26
Traditional Amalfi fried calamari, soft shell crab, whitebait, locally grown tiger prawn, vegetables, lemon aioli
- Carpaccio di Manzo (D)** 32
Angus beef tenderloin carpaccio, fig, beef jus, aged balsamic vinegar, stracciatella cheese
- Crudo di Branzino (P | S)** 32
Herb-marinated Mediterranean sea bream, melon-wrapped Parma ham, dried tomatoes, citrus, caper berries
- Broccolini (V | D | E | GF)** 18
Pan-fried broccolini tossed in Parmesan dressing, grated Parmesan cheese, cured egg yolk

VEGAN

- Pizza Siciliana (VE | N)** 28
Tomato base with grilled bell pepper, vegan paprika cheese, toasted hazelnut, caper berries
- Beet Tagliolini (VE)** 32
Eggless beetroot angel hair pasta, micro cress, green asparagus emulsion, vegan Greek feta cheese

GOURMET PIZZA

- Burrata e Tartufo (V | D)** 35
White base with fior di latte mozzarella, sautéed mushroom, burrata cheese, black truffle cream
- Tartare (D)** 36
Tomato base with fresh burrata cheese, Angus tenderloin tartare chopped with artichokes and Taggiasca olives, grain mustard
- Parma (P | D)** 34
Tomato base with fior di latte mozzarella, fig, thinly sliced 20 months-aged Parma ham, grated Parmesan cheese
- Calabrese (P | D)** 33
Tomato base with fior di latte mozzarella, Italian Nduja sausage, Spanish red onion, chilli oil
- Astice (S | D)** 42
White base with fior di latte mozzarella, tobiko, edible flowers, poached rock lobster tail, broccolini

PASTA

(A gluten-free option is available where indicated)

- Tagliolini alla Genovese (V | D | N | E)** 32
Classic basil pesto Genovese, sundried tomatoes, spinach angel hair pasta, mashed burrata cheese
- Tagliatelle Manzo e Tartufo (D | E | A | GFO)** 40
Tagliatelle pasta, Marsala wine and Parmesan emulsion, Wagyu beef, shaved black truffle
- Pappardelle all' Anatra (D | E | GFO)** 34
Braised and shredded duck ragout, tomatoes, Tuscan pappardelle pasta, olive, orange zest
- Fusilli Arrabbiata (P | GFO)** 34
Spicy Calabrian Nduja sausage, spicy tomato sauce, "Giuseppe Cocco" fusilli pasta, fresh basil, garlic and chili confit
- Tagliolini ai Gamberi (S | D | E | GFO)** 38
Sicilian red prawn tartare, MSC-certified Arenkha caviar, creamy Neapolitan puttanesca sauce, classic angel hair pasta, squid ink emulsion
- Granchio al Nero (S | GFO)** 34
Responsibly sourced crab meat claw ragout, green asparagus, black ink angel hair pasta, tomato sauce, chilli oil

SECONDI

- Costine di Maiale (P | GF)** 38
Dry-rubbed spiced and roasted Iberian pork rib, burnt brown sugar glaze, charred spring onion
- Manzo Brasato (D | A)** 44
Red wine-braised Angus beef rib, green kale, pine nuts, "Agliata Monferrina" salsa, dried tomatoes
- Pollo al Tartufo (D | GF)** 45
Chicken roulade with foie gras, potato mash, oyster mushroom, shaved black truffle, truffle jus
- Trota Salmonata (S | D | GF)** 44
Ocean trout fillet, salmon ikura, grain mustard, yoghurt and tarragon emulsion, charred broccolini
- Branzino (S | D | GF)** 58
Farmed Atlantic sea bass fillet, potato terrine, MSC-certified Arenkha caviar, Hokkaido sea urchin, cream of celeriac and parsley oil

DINNER MENU

Available Tuesday to Saturday, 5pm - 10pm (last order at 9.15pm)

P: Pork | E: Eggs | N: Nuts | S: Seafood | A: Alcohol | D: Dairy | V: Vegetarian | VE: Vegan | GF: Gluten-free | GFO: Gluten-free option available

Food allergies and intolerances:

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. If anyone in your party has a food allergy, kindly inform a member of the team before placing your order.

All prices are subject to 10% service charge and prevailing government taxes.