

# IL CIELO

## SET SPECIALS

\$34++ Choice of appetiser and pasta or pizza

\$40++ Choice of appetiser and main course

\$46++ Choice of appetiser, pasta or pizza and main course

### Appetiser (CHOOSE ONE)

#### Zuppa ai Funghi (V | D)

Creamy mushroom soup, truffle oil, croutons

#### Zuppetta al Granchio (S | GF)

Crab bisque soup, torched crab claw, basil oil

#### Arugula Salad (V | D)

Arugula, balsamic dressing, tomatoes, Parmesan cheese

#### Burrata Timbale (V | N | GF)

Mashed burrata cheese, cherry tomatoes, arugula

#### Salmon Caesar (S | D)

Romaine lettuce, breadcrumbs, Parmesan cheese, smoked salmon

#### Prosciutto e Melone (P | GF)

Thinly sliced Parma ham, melon, arugula

### Pasta or Pizza (CHOOSE ONE)

#### Fusilli alla Genovese (V | D)

Basil and pine nut pesto, oyster mushroom, sundried cherry tomatoes

#### Linguine Mamma Rosa (V | D)

Creamy tomato sauce with ricotta cheese, red capsicum, black olive

#### Rigatoni Amatriciana (P | D)

Tomato sauce with roasted onion, pork bacon, Parmesan cheese

#### Spaghetti Bolognese (D)

Braised Angus beef ragout, tomato passata, grated Parmesan cheese

#### Linguine ai Gamberi (S)

Stir-fried king prawns, spicy aglio olio sauce, toasted breadcrumbs

#### Pizza Tartufata (V | D)

White base with fior di latte mozzarella, mushroom, black truffle cream

#### Pizza Pepperoni (D)

Tomato base with fior di latte mozzarella, beef salami, Parmesan cheese

#### Pizza Tonno e Cipolla (S | D)

Tomato base with fior di latte mozzarella, chilli, tuna chunks, onion

### Main Course (CHOOSE ONE)

#### Tagliata di Manzo (D | GF)

Angus beef flank steak, red wine jus, arugula salad with dried tomatoes and Parmesan cheese

#### Pollo alla Diavola (D | GF)

Spiced boneless chicken leg, garlic potato mash, red capsicum chimichurri

#### Salmone alla Puttanesca (S | GF)

Oven-baked ASC-certified salmon fillet, charred broccolini, puttanesca sauce, olive, capers, garlic

#### Parmigiana (V | D)

Eggplant layered Italian-style with tomato passata, mozzarella cheese, pesto, Parmesan cheese

### IL CIELO À LA CARTE SIGNATURE

#### Burrata Pugliese (V | D) 28

Apulian burrata cheese, roasted cherry tomatoes, homemade basil pesto

Add thinly sliced 20 months-aged Parma ham +8

#### 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

#### 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

#### Granchio al Nero (S | GFO) 34

Responsibly sourced crab meat claw ragout, green asparagus, black ink angel hair pasta, tomato sauce, chilli oil

#### Pizza Burrata e Tartufo (V | D) 35

White base with fior di latte mozzarella, sautéed mushroom, burrata cheese, black truffle cream

#### Pizza Calabrese (P | D) 33

Tomato base with fior di latte mozzarella, Italian Nduja sausage, Spanish red onion, chilli oil

#### Manzo Brasato (D | A) 44

Red wine-braised Angus beef rib, green kale, "Agliata Monferrina" salsa, dried tomatoes, pine nuts

#### 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

## LUNCH MENU

Available Tuesday to Saturday, 12pm – 3pm (last order at 2:15pm)

V: Vegetarian | VE: Vegan | P: Pork | S: Seafood | A: Alcohol | D: Dairy | E: Eggs | N: Nuts  
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.