



MSC-C-54287

Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org).



ASC-C-00537

Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)

Our food may contain allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.

<b>Il Cielo Caesar</b>	18
Baby Romaine Lettuce, Grilled Prawns, Croutons, Grated Parmesan, Caesar Dressing (D, S, GFM)	
<b>Fritto Misto</b>	18
<b>Portion for 2</b>	26
Traditional Amalfi Fried Seafood of Calamari, Prawn, Soft Shell Crab And Whitebait, With Vegetable And Lemon Aioli (S, D, E)	
<b>Carpaccio</b>	28
Angus Beef Tenderloin, Mascarpone, Shimeji Mushroom, 24 Months Parmigiano Reggiano (B, D)	
<b>Impossible meat ball</b>	18
Crispy Plant-Based Meat Ball, Filling of Mozzarella And Olive, Braised Vegetable, Parmesan (V, D)	
<b>Affettati</b>	34
Selection of Cured Meat, 20 Months Prosciutto di Parma, Beef Bresaola, Pork Mortadella With Pistachio, Pork Chorizo Salami, Duck Terrine (B, P)	
<b>Formaggi</b>	32
Italian Assorted Cheeses, Pecorino Toscano DOP, Taleggio DOP, Parmigiano Reggiano DOP, Gorgonzola dolce DOP, Goat Cheese, Fig Jam And Walnuts (D, N, V)	
<b>Fresh Burrata</b>	
Prices Relate to 150gm or 300gm. From Puglia (IT)	
<b>Pomodorini &amp; Rucola</b>	28/46
Grape Tomatoes, Arugula (D, GF, V)	
<b>Prosciutto</b>	30/48
20 Months-aged Parma Ham, Arugula (D, GF, P)	
<b>Siciliana</b>	28/46
Sicilian Vegetable Caponata, Oregano, Pine Nuts (D, GF, V, N)	

## 10" PIZZA

<b>Margherita</b>	22
Tomato Base, Fior di Latte Mozzarella, Oregano (V, D)	
<b>Salami</b>	26
Tomato Base, Fior di Latte Mozzarella, Beef Salami, Chili (B, D)	
<b>Prosciutto Parma</b>	30
Tomato Base, Fior di Latte Mozzarella, 20-Months Parma ham, Arugula, Parmesan Cheese (P, D)	
<b>Burrata e Tartufo</b>	34
Fior di Latte Mozzarella, Mushrooms, Fresh Burrata, Black Truffle (V, D) Add Fresh Black Truffle +5	
<b>6 Cheeses</b>	28
Ricotta Cheese Base, Fior di Latte Mozzarella, Scamorza, Taleggio, Parmesan, Gorgonzola, Black Pepper (V, D)	
<b>Ricotta &amp; Spinaci</b>	28
White Base, Fior di Latte Mozzarella, Garlic Prawns, Sauteed Spinach, Ricotta, Pine Nuts (S, D, N)	

## PASTA &amp; RISOTTO

<b>Cacio &amp; Pepe</b>	28
Classic Angel Hair, Cacio e Pepe Sauce, Fresh Pecorino Cheese, Oyster Mushrooms (V, E, D, GFM)	
<b>Manzo &amp; Tartufo</b>	38
Tagliatelle Pasta, Wagyu Beef, Red Wine & Parmesan Emulsion, Freshly Grated Black Truffle (E, D, B, GFM)	
<b>Arrabiata</b>	30
Gragnano Rigatoni, Spicy House Made Tomato Sauce, Pork Sausage, "Friarielli" (E, P, GFM)	
<b>Granchio &amp; Asparagi</b>	32
Black Ink Angel Hair, Crab Meat Ragout, Green Asparagus, Cherry Tomato (S, E, GFM)	
<b>Al Nero</b>	32
Black ink risotto, Australian MSC Octopus, Crispy Pumpkin Croquette, Spicy Harissa (S, D)	
<b>Impossible Lasagna</b>	26
Plant-Based Impossible Meat, Layers of House Made Pasta, Bechamel Sauce, Parmesan (V, D)	

**SECONDI MAINS**

<b>Pollo al Tartufo</b>	<b>36</b>
Whole Organic Roast Yellow Chicken, Filling of Truffle And Mushroom, Truffled Potato Mash (D, GF)	
<b>Manzo &amp; Cacao</b>	<b>48</b>
Wagyu Beef Striploin, Beef And Cocoa Crema, Corn Hollandaise, Glazed Baby Carrots (B, D, GF)	
<b>Salmon</b>	<b>38</b>
Pan-Fried ASC Salmon Fillet, Balsamic Glazed Red Cabbage & Raisins, Fresh Apulian Gravy of Tomato And Olives (S, GF)	

**SIDES**

<b>Portobello Egg</b>	<b>12</b>
Portobello Mushroom, Baked Egg, Mozzarella, Baby Spinach (V, E, D)	
<b>Parmesan Fries</b>	<b>12</b>
With Grated Parmesan (D, V, VVM)	
<b>Truffled Fries</b>	<b>16</b>
With Truffle Oil And Freshly Grated Truffle (V)	
<b>Broccolini</b>	<b>14</b>
With Grated Parmesan (V, VVM, GF)	
<b>Arugula Salad</b>	<b>12</b>
With Grape Tomatoes, Parmesan, Balsamic Vinegar Dressing (V, GF)	

Available Gluten Free Penne

B: Beef E: Eggs S: Seafood A: Alcohol D: Dairy  
V: Vegetarian GF: Gluten-Free VVM: Vegan Modifiable

DOLCI - DESSERTS

<b>Tiramisu</b>	<b>14</b>
Espresso-Soaked Ladyfingers, Mascarpone & Grand Marnier Cream, Dust of Cocoa (D, A, E)	
<b>Semifreddo al Pistacchio</b>	<b>16</b>
Pistachio Semifreddo, White Chocolate Coverture, Spiced "Amarena" Cherries (D, N, GF)	
<b>Panna Cotta alle Nocchie</b>	<b>16</b>
Hazelnut Praline Panna Cotta, Crunchy Hazelnut, Caramel Fudge, Citrus Marmalade (D, N, GF)	
<b>Cioccolato Fondente</b>	<b>18</b>
Cacao Berry Chocolate Molten Cake, Berry Coulis Filling, Chocolate Sorbet (D, E)	
<b>Affogato</b>	<b>10</b>
Double Shoot of Freshly Brewed Espresso, Vanilla Gelato, Almonds Flakes (D, E, N)	
<b>Gelato Each Scoop</b>	<b>5</b>
Hand Crafted Gelato. Ask About Our Current Flavours (D, E, GF)	