

# IL CIELO

## ANTIPASTI

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

## FRESH BURRATA

From Puglia (IT) 150gm/300gm

<b>Pomodori &amp; Rucola</b>	30/48
With cherry tomatoes on vine, Italian arugula, balsamic dressing (D, GF, V)	
<b>Prosciutto di Parma</b>	32/50
20 months-aged Parma ham, arugula (D, GF, P)	
<b>Siciliana</b>	30/48
With braised Sicilian eggplant caponata, olives, celery, pine nut (D, GF, V, N)	

## SIDES

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

## 10" PIZZA

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

## PASTA

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

Gluten-free penne available

## SECONDI MAINS

Sharing for 2 pax

<b>Costine di maiale</b>	72
800gm of Iberian roast pork ribs (P, D, GF) Dry rub with spices, burnt brown sugar glaze, confit green onion & grilled baby capsicums	
<b>Cioppino di Pesce</b>	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	

## WEEKEND BRUNCH

<b>Purgatory Egg</b>	24
2 free-range eggs poached in fiery tomato sauce, roast pepper, "salsa verde", spicy Calabrian Nduja sausage on toast (E, P)	
<b>Egg &amp; Steak</b>	31
Angus beef flank steak, sunny side up eggs, "Ras EL Hanout" spices, French fries (E, B, GF)	
<b>Black Truffle Burger</b>	24
Brioche bun, truffle scrambled egg, sauteed mushroom & onion, melting cheese (E, D, V) Add bacon +5	
<b>Portobello Egg</b>	12
Slow-roasted pork belly, Piedmont "Tonnato" sauce, white anchovy fillets, crispy capers, chili oil (P, S, D)	

## DESSERTS

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

V: Vegan Nuts S: Seafood A: Alcohol D: Dairy

P: Prawn GF: Gluten-Free

V: Vegan Modifiable GFM: Gluten-Free Modifiable

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