

MEZZODI'

IL CIELO SET LUNCH

Wednesday to Friday

3-course | \$34

2-course | \$28

House wine by the glass

Red or white | \$14

APPETIZER

Chef's Soup

Creamy celeriac soup, walnuts, basil oil (V, GF)

OR

Tonnato

Slow-roasted pork belly, Piedmont tonnato sauce, white anchovy fillets, crispy capers (P, S, D)

OR

Burrata, Pomodorini & Rucola additional \$8

150g fresh burrata, grape tomatoes, arugula (D, GF, V)

MAINS

Pappardelle

Pappardelle pasta, shredded lamb ragout, artichokes, parmesan cheese (D)

OR

Pizza Ricotta & Spinaci

Tomato base, for di latte mozzarella, ricotta cheese, sauteed spinach, black olives (V, D)

OR

Manzo Brasato additional \$10

Red wine-braised Angus beef rib, goat cheese curd, red Treviso lettuce, pickled baby pear (B, D, A)

DESSERT

Panna Cotta alla Vaniglia

Vanilla panna cotta, pitted cherries glaze, vanilla crumbs (D)

OR

Artisanal Gelato

Hand-crafted gelato; check in with our hosts on available flavours (D, E, GF)

Black coffee, English Breakfast or Green Tea

*Add \$3 for Cappuccino, Latte, Iced Coffee/Tea or premium selection tea

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.

IL CIELO

WHITE ASPARAGUS

With spring comes the harvesting of white asparagus, a tender and sweeter variety compared to its green counterpart. The white asparagus is known for its pale colour and sweet and sour aroma which makes it well-suited for rich and creamy dishes. Found in the ideal environment of North Italy, with its sandy, soft soil and mild climate, this delicacy is recognized by food lovers around the world for its quality.

Vitello tonnato 28

Slow cooked loin of veal, buttered white asparagus, tuna aioli, king oyster mushroom, caperberries
(B, D, E, GF)

Risotto al Tomino 26

Carnaroli risotto, white asparagus, grilled Piedmont Tomino cheese, sweet balsamic, fried thyme
(V, D, GF)

Merluzzo 45

Almond-crusted cod fish fillet, pan-fried white asparagus, creamy gorgonzola and bisque velouté, mussel
(S, D, N)

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

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10" PIZZA

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

PASTA & RISOTTO

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

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SECONDI MAINS

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

SIDES

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

Available Gluten Free Penne

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DOLCI - DESSERTS

Tiramisu	14
Espresso-Soaked Ladyfingers, Mascarpone & Grand Marnier Cream, Dust of Cocoa (D, A, E)	
Semifreddo al Pistacchio	16
Pistachio Semifreddo, White Chocolate Coverture, Spiced "Amarena" Cherries (D, N, GF)	
Panna Cotta alle Nocchie	16
Hazelnut Praline Panna Cotta, Crunchy Hazelnut, Caramel Fudge, Citrus Marmalade (D, N, GF)	
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)	
Gelato Each Scoop	5
Hand Crafted Gelato. Ask About Our Current Flavours (D, E, GF)	