

# 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)

B: Beef E: Eggs N: Nuts S: Seafood D: Dairy

V: Vegetarian GF: Gluten-Free

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