

# MEZZODI'

## IL CIELO SET LUNCH

Wednesday to Friday

3-course | \$34

2-course | \$28

House wine by the glass

Red or white | \$10

## APPETIZER

**Chef's Soup**

Minestrone bean soup, basil pesto (V, D, N)

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

**Fusilli al Pesto**

Fusilli with home-made Genovese basil pesto, roasted cherry tomatoes, pine nuts (V, D, N)

OR

**Polpette al Forno**

Oven-braised pork and capsicum tomatoes in house-made tomato sauce, served with sourdough bread (P, D)

OR

**Tagliata di Manzo** additional \$10

Seared beef flank rubbed in spices, peppery Italian arugula, parmesan cheese (B, D, GF)

## DESSERT

**Panna Cotta alla Cioccolato**

Dark chocolate panna cotta with with glazed cherries (D, A)

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

## SUMMER BLACK TRUFFLE

One of the most well-loved seasonal ingredient available from May to August, summer black truffle has a light and delicate aroma and flavour, with hints of earthiness, hazelnuts, chocolate, and vanilla.

Menu available till 28 August, from Wednesdays to Saturdays.

### Hatching Egg 34

Crispy truffle-crumbed cage-free egg, crab claw, turnip mash, filo pastry, freshly grated black truffles (S, D, E)

### Ravioli al Tartufo 38

Ravioli with shredded braised beef and truffle, marsala and parmesan emulsion, spiced red wine gel, freshly shaved black truffles (B, D, E)

## GOOD FOR SHARING

### Bundle Tre 98 (U.P. \$106)

Hatching Egg, Ravioli al Tartufo, Pizza Burrata e Tartufo

### Bundle Cinque 148 (U.P. \$158)

Hatching Egg, Ravioli al Tartufo, Pizza Burrata e Tartufo, Pollo al Tartufo, Truffled Fries

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

V: Vegetarian GF: Gluten-Free

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# IL CIELO

## ANTIPASTI

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

## FRESH BURRATA

From Puglia (IT) 150gm/300gm

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

## SIDES

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

## 10" PIZZA

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

## SECONDI MAINS

Individual portion

<b>Pollo al Tartufo</b>	<b>36</b>
Whole organic roast yellow chicken, filling of truffles and mushrooms, truffled potato mash (D, GF)	
<b>Manzo Brasato</b>	<b>40</b>
Red wine-braised angus beef rib, goat cheese curd, red Treviso lettuce, herb gremolada, pickled baby pear (B, D, A)	
<b>Trota Salmonata</b>	<b>42</b>
MSC ocean trout fillet, stir-fried green beans, grain mustard & buttermilk emulsion, salmon roe, basil oil (S, GF)	
<b>Al Nero</b>	<b>36</b>
Black ink risotto, Australian MSC octopus, crispy pumpkin croquette, spicy harissa (S, D)	
<b>Sharing for 2 pax</b>	
<b>Costine di Maiale</b>	<b>72</b>
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>	<b>82</b>
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	

## PASTA & RISOTTO

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

## DESSERTS

<b>Basque Cheesecake</b>	<b>20</b>
300gm of gluten free house made pistachio flavoured burnt Basque cheesecake (GF, D, E, N)	
<b>Tiramisu</b>	<b>16</b>
Espresso-soaked ladyfingers, mascarpone & Grand Marnier cream, dust of cocoa (D, A, E)	
<b>Panna Cotta alle Nocciole</b>	<b>16</b>
Hazelnut praline panna cotta, crunchy hazelnut, caramel fudge & citrusmarmalade (D, N, A)	
<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)	

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