

IL CIELO

ANTIPASTI

- Fritto misto**  26
Traditional Amalfi fried seafood of calamari, prawn, soft shell crab and whitebait, with vegetables and lemon aioli (S, D, E)
- Carpaccio** 32
Carpaccio of Angus beef tenderloin, Stracciatella cheese, figs, aged balsamic vinegar, beef jus (B, D)
- Impepata di cozze**  30
Roman style peppered black mussels, stew in garlic & white wine, fresh cherry tomatoes sauce (S, A, GF)
- Arancini**  24
Deep fried tomato & Nduja sausage arancini, artisanal Buffalo ricotta, extra virgin olive oil (P, D, E)
- Prosciutto di Parma**   32
Thin sliced 24-months aged Parma ham with charred Piedmont Tomino cheese (P, D)

FRESH BURRATA

- Prosciutto di Parma** 32
150gm of Apulian burrata cheese, thin sliced 24-months aged Parma ham, Italian arugula (P, D, GF)
- Pomodoro & rucola** 30
150gm of Apulian burrata cheese, cherry tomato on vine, Italian arugula, balsamic dressing (V, D, GF)





SALADS & SIDES

- Summer peach**  26
Fresh peach & basil, mashed burrata, passionfruit, white balsamic glaze (V, D)
- Arugula salad** 16
Peppery Italian arugula, grape tomatoes, parmesan, balsamic vinegar dressing (V, D, GF)
- Broccolini** 18
Pan fried and tossed in parmesan dressing, grated pecorino cheese and cured egg yolk (V, D, E, GF)
- Patate al tartufo**   18
Roasted baby potato, truffle & cheddar cheese foam, crispy bacon (P, D, GF)
Add fresh black truffle +5

GOURMET PIZZA

- Burrata e tartufo**  34
Fior di latte mozzarella, sauteed mixed mushrooms, black truffle cream, fresh burrata cheese (V, D)
Add fresh black truffle +5
- Tartare** 34
Tomato base, fresh burrata cheese, Angus tenderloin tartare chopped with artichokes and Ligurian olives, grain mustard (B, D)
- Amatrice**   32
Tomato base, fior di latte mozzarella, tomato braised pork sausage, Spanish red onion, chili oil (P, D)
- Capesante**  36
White base, fior di latte mozzarella, thin sliced Hokkaido scallops, freshly grated black truffle (S, D)




PASTA

- Gluten-free penne available
- Genovese**  32
Housemade spinach angel hair, classic basil pesto Genovese, sundried cherry tomatoes, mashed burrata cheese (V, E, D, N)
- Manzo & tartufo**  40
Fresh tagliatelle pasta, Wagyu beef, red wine & parmesan emulsion, freshly grated black truffle (E, D, B, GFOA, A)
- Pappardelle all' anatra**   34
Housemade Tuscan pappardelle, shredded confit duck ragout, kalamata olives, cherry tomato sauce, grated parmesan (E, D, GFM)
- Arrabiata** 32
"Gragnano" rigatoni, spicy tomato sauce, garlic & chili confit, pork sausage, fresh basil (P, GFM)
- Gamberi di Mazara** 36
House made classic angel hair, creamy Neapolitan puttanesca sauce, lemon marinated Red Prawn, Avruga caviar (S, D, E, GFOA)
- Al granchio**  34
Fusilli pasta "Giuseppe Cocco" in spicy cherry tomato sauce, crab meat claw ragout, green asparagus (S, GFOA)

SECONDI MAINS

- Manzo** 40
Red wine-braised angus beef rib, "Agliata Monferrina", red Treviso lettuce, pickled baby pear (B, D, A)
- Pollo al tartufo**   42
Foie gras & chicken roulade, oyster mushrooms, garlic puree, truffle jus, fresh truffle (D, GF)
- Trota salmonata** 42
Ocean trout fillet, stir-fry broccolini, buttermilk emulsion, salmon roe, grain mustard, basil oil (S, GF)
- Orata** For 3-4 pax   78
Butterfly cut Mediterranean seabream fillet, lemon & caper sauce "al Guazzetto di Vongole", baked potato (S, D)
- Costine di maiale** For 3-4 pax 72
800gm of Iberian roast pork ribs. Dry-rubbed on spices & burnt brown sugar glaze. Grilled baby capsicum (P, D, GF)

DESSERTS

- Cheesecake**   20
Gluten free house made pistachio flavoured cheesecake, coffee glaze, candied pistachio (GF, D, E, N)
- Tiramisu** 16
Kahlua-soaked ladyfingers, tempered by mascarpone cream and cocoa dust (D, A, E)
- Cioccolato fondente**  18
Cacao Berry 55% dark chocolate molten cake, mixed berry coulis filling, chocolate sorbet (D, E)
- Panna votta alle nocciole** 16
Hazelnut praline panna cotta, crunchy hazelnut, caramel fudge & orange marmalade (D, N, A)

 New menu items  Chef's recommendation

P: Pork B: Beef E: Eggs N: Nuts S: Seafood A: Alcohol D: Dairy

V: Vegetarian VV: Vegan GF: Gluten-free

VOA: Vegan option available GFOA: Gluten-free option available

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