

SET SPECIALS

\$39++ Choice of appetiser and pasta or pizza
\$45++ Choice of appetiser and main course

Appetiser (CHOOSE ONE)

- C** **Zuppa ai Funghi (V | D)**
Creamy mushroom soup, truffle oil, croutons
- D** **Zuppetta al Granchio (S | GF)**
Crab bisque soup, torched crab claw, basil oil
- B** **Arugula Salad (V | D)**
Arugula, balsamic dressing, tomatoes, Parmesan cheese
- C** **Burrata Timbale (V | N | GF)**
Mashed burrata cheese, cherry tomatoes, arugula
- C** **Salmon Caesar (S | D)**
Romaine lettuce, breadcrumbs, Parmesan cheese, smoked salmon
- B** **Prosciutto e Melone (P | GF)**
Thinly sliced Parma ham, melon, arugula

Pasta or Pizza (CHOOSE ONE)

- C** **Fusilli alla Genovese (V | D)**
Basil and pine nut pesto, oyster mushroom, sundried cherry tomatoes
- C** **Linguine Mamma Rosa (V | D)**
Creamy tomato sauce with ricotta cheese, red capsicum, black olive
- C** **Rigatoni Amatriciana (P | D)**
Tomato sauce with roasted onion, pork bacon, Parmesan cheese
- E** **Spaghetti Bolognese (D)**
Braised Angus beef ragout, tomato passata, grated Parmesan cheese

Top up \$10++ for a glass of:

Tiger (330ml) | Heineken (330ml) | Peroni (330ml) |
Montepulciano D'Abruzzo | Pinot Grigio

- C** **Linguine ai Gamberi (S)**
Stir-fried king prawns, spicy aglio olio sauce, toasted breadcrumbs
- C** **Pizza Tartufata (V | D)**
White base with fior di latte mozzarella, mushroom, black truffle cream
- E** **Pizza Pepperoni (D)**
Tomato base with fior di latte mozzarella, beef salami, Parmesan cheese
- C** **Pizza Tonno e Cipolla (S | D)**
Tomato base with fior di latte mozzarella, chilli, tuna chunks, onion

Main Course (CHOOSE ONE)

- E** **Tagliata di Manzo (D | GF)**
Angus beef flank steak, red wine jus, arugula salad with dried tomatoes and Parmesan cheese
- C** **Pollo alla Diavola (D | GF)**
Spiced boneless chicken leg, garlic potato mash, red capsicum chimichurri
- C** **Salmone alla Puttanesca (S | GF)**
Oven-baked ASC-certified salmon fillet, charred broccolini, puttanesca sauce, olive, capers, garlic
- C** **Parmigiana (V | D)**
Eggplant layered Italian-style with tomato passata, mozzarella cheese, pesto, Parmesan cheese

V: Vegetarian | VE: Vegan | P: Pork | S: Seafood
A: Alcohol | D: Dairy | E: Eggs | N: Nuts
GF: Gluten-free | GFO: Gluten-free option available

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

IL CIELO À LA CARTE SIGNATURE

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| D Burrata Pugliese (V D)
Apulian burrata cheese, roasted cherry tomatoes, homemade basil pesto
Add thinly sliced 20 months-aged Parma ham | 28
+8 | C Pizza Calabrese (P D)
Tomato base with fior di latte mozzarella, Italian Nduja sausage, Spanish red onion, chilli oil | 33 |
| C Summer Peach (V D N)
Fresh peach, passion fruit, mashed burrata cheese, locally grown mesclun salad, white balsamic glaze | 26 | E Manzo Brasato (D A)
Red wine-braised Angus beef rib, green kale, "Agliaia Monferrina" salsa, dried tomatoes, pine nuts | 44 |
| E Fritto Misto (S V D E)
Traditional Amalfi fried calamari, soft shell crab, whitebait, locally grown tiger prawn, vegetables, lemon aioli | 26 | D Pollo al Tartufo (D GF)
Chicken roulade with foie gras, potato mash, oyster mushroom, shaved black truffle, truffle jus | 45 |
| E Tagliatelle Manzo e Tartufo (D E A GFO)
Tagliatelle pasta, Marsala wine and Parmesan emulsion, Wagyu beef, shaved black truffle | 40 | C Trota Salmonata (S D GF)
Ocean trout fillet, salmon ikura, grain mustard, yoghurt and tarragon emulsion, charred broccolini | 44 |
| D Pappardelle all' Anatra (D E GFO)
Braised and shredded duck ragout, tomatoes, Tuscan pappardelle pasta, olive, orange zest | 34 | E Branzino (S D GF)
Farmed Atlantic sea bass fillet, potato terrine, MSC-certified Arenkha caviar, Hokkaido sea urchin, cream of celeriac and parsley oil | 58 |
| C Granchio al Nero (S GFO)
Responsibly sourced crab meat claw ragout, green asparagus, black ink angel hair pasta, tomato sauce, chilli oil | 34 | | |
| D Pizza Burrata e Tartufo (V D)
White base with fior di latte mozzarella, sautéed mushroom, burrata cheese, black truffle cream | 35 | | |



Carbon labelled by **Klimato**

Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato.



SCAN FOR
MORE DETAILS



SCAN FOR
QUESTIONNAIRE

LUNCH MENU

Available Tuesday to Saturday, 12pm – 3pm
(last order at 2:15pm)

Food allergies and intolerances:

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. If anyone in your party has a food allergy, kindly inform a member of the team before placing your order.