

## SET SPECIALS

\$35++ Choice of appetiser and pasta or pizza  
\$41++ 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

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