

Chef de Cuisine Yohhei Sasaki welcomes you to il Cielo, taking you on a journey through his distinctive culinary artistry of Italian cuisine perfected by unique Japanese flair to simulate and satisfy your senses.

ANTIPASTI STARTERS

Calamaro Ripieno alla Viareggina \$29

Stuffed Squid, Squid Ink Bagna Cauda Sauce, Italian Parsley Purée, Squid Ink Powder, Sea Water Foam

Carpaccio di Kinmedai \$36

Kinmedai Carpaccio, Seaweed Tuile, Madeira Wine Dressing, Pink Grapefruit Snow

Burrata Fatta in Casa \$28

Buffalo Milk Burratina, 3 Kinds Tomato Gazpacho Sauce, Guanciale, 12 years Balsamic Jelly, Caviar Oil

Insalata il Cielo \$18

Seasonal Mixed Salad, Bocconcini Cheese, Taggiasca Olives, Deep Fried Wild Rice

ZUPPA SOUP

Welcome to the Sea \$30

Hokkaido Sea Urchin, Abalone, Sakura Ebi Crumble, Asari Gelato, Seaweed

Zuppa del Giorno \$16

Seasonal Vegetable Soup

 vegetarian selection  gluten free  chef's signature dish

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.

PRIMI PIATTI PASTA

Spaghetti ai Ricci di Mare 🍷 \$38
Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Cappellini Burro e Timo \$34
Homemade Capellini, Maine Lobster, Thyme Butter Sauce,
Porcini Crumble, Black Truffle

SECONDI PIATTI DI PESCE FISH/SEAFOOD MAINS

Capesante Inpanata \$48
Charcoal Crust Hokkaido Scallop, Italian Black Truffle, Truffle Mayonnaise,
Organic Japanese Cauliflower Salad

🐟 **Baccala Nero e Bianco** \$46
Pan-Fried Toothfish, Charcoal Fennel Sauce,
Celeriac Purée, White Polenta

SECONDI PIATTI CARNE MEAT MAINS

Anatra Arrosto \$46
Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette,
Coffee Sauce, Italian Chestnut Purée

Costina di Manzo 'Miyazaki Wagyu A4' 🍷 \$56
Caramelized Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,
Lemon Gel, Italian Parsley Sauce

🌾 gluten free 🍷 chef's signature dish

🐟 MSC-C-54287 Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org.

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DOLCI DESSERTS

Il Nostro Tiramisu 🍷 \$16

Mascarpone Cream, Coffee Savoiardi,
Espresso Espuma, Grue di Cacao

La Sfera 🍷 \$20

Yuzu Sphere, Ricotta Cheese Espuma, Lemon Sorbet, Acacia Honey Gel

Affogato \$22

Madagascar Vanilla Gelato and Espresso
With your choice of liquor: Grand Marnier, Amaro, Frangelico or Cointreau

Assortimento di Gelato e Sorbet \$6 per scoop

Selection of Italian Gelato & Sorbet

Assortimento di Formaggi Misti Italiani \$28

Three Types of Italian Cheese

 chef's signature dish