



Chef de Cuisine Yohhei Sasaki welcomes you to il Cielo, through his distinctive culinary artistry, savour Italian cuisine perfected with unique Japanese flair.

Our food may contain 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.



# AUTUMN TASTING MENU

## Takibi

Marinated Sanma Fish, Charcoal Grissini, Eggplant Bagna Cauda Sauce, Smoked Burrata Cheese Sauce, Smoked Caviar  
or

## Zuppa di Zucca e Foie Gras

Italian Pumpkin Soup, Roasted Foie Gras, Pumpkin Gnocchetti, Wild Rice, Truffle Sauce

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4 Course 138  
+50 for wine

Choice of one starter,  
pasta, main course  
& dessert

## Fungi Italiano alla Carbonara

Porcini and Chantarella Mushroom Ragout, Guanciale, Autumn Black Truffle, Deep Fried Pasta, Organic Egg yolk

or

5 Course 158  
+60 for wine

Choice of two starters,  
pasta, main course &  
dessert

## Risotto ai Fungi Giapponese con Scampi

Salted Konbu Risotto, Deep Fried Japanese Scampi, Autumn Japanese Mushrooms, Scampi Bisque Sauce

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7 Course 188  
+80 for wine

Choice of two starters,  
two pasta, fish, meat,  
& dessert

## Grigliato Palamita con Caviare

Smoked Bonito, Italian Baeri Caviar, Green Apple Wasabi Sauce, Beetroot Powder

or

## Autunno di Giappone

Miyazaki Wagyu A4 Striploin, Fried Lotus root, Burdock Puree, Japanese Pumpkin Puree

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## Special Aglio Olio Peperoncino Special

Your Preferred Portion

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## Castagna

Chestnut in Syrup, Chestnut Cream, White Truffle Gelato, Cacao Grissini and Crumble

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# ITALIAN DEGUSTAZIONE MENU

Tasting Menu 138 | With Wine 188

Amuse Bouche

Bruschetta al Pomodoro e Burrata

Burrata Cheese, Datterini Tomato Sorbet, Basil Crumbles, Parma Ham, Balsamic Butter

Insalata alla Cacciatore

European Organic Chicken Mousse, Dried Tomato Powder, Olive Powder, Mushroom Mayonnaise, Marinated Lettuce Butter

Cappellini Burro e Timo

Homemade Capellini Maine Lobster, Thyme Butter Sauce, Porcini Crumble, Black Truffle

Grigliato di Calamaro alla Viareggina

Grilled Italian Squid, Stuffing Viareggio style Prawn and Pine Nuts, Bagna Cauda Cream Sauce, Squid Ink Herb powder

or

Anatra Arrosto

Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette, Hazelnut, Raspberry Sauce

Tramonto

Strawberry Granite, Yogurt Gelato, White Chocolate Yogurt Espuma, Yogurt Meringue

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# JAPANESE DEGUSTAZIONE MENU

Tasting Menu 148 | With Wine 198

Amuse Bouche

Carpaccio di Kinmedai 🌸★

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

Welcome to the Sea

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

Spaghetti ai Ricci di Mare ★

Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Capesante Inpanata

Charcoal Crust Hokkaido Scallop, Italian Black Truffle, Truffle Mayonnaise, Organic Japanese Cauliflower Salad

or

Costina di Manzo 'Miyazaki Wagyu A4' 🌸

Caramelized Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto, Lemon Gel, Italian Parsley Sauce

La Sfera ★


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

★ Chef's Signature Dish 🌸 Gluten-Free

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Insalata alla Cacciatore	29
Marinated Lettuce Butter, European Organic Chicken Mousse, Mushroom Mayonnaise, Dried Tomato Powder, Olive Powder,	
Carpaccio di Kinmedai ★ ✿	36
Kinmedai Carpaccio, Seaweed Tuile, Madeira Wine Dressing, Pink Grapefruit Snow	
Bruschetta al Pomodoro e Burrata ✿	26
Burrata Cheese, Datterini Tomato Sorbet, Basil Crumbles, Parma Ham, Balsamic Butter	
Insalata il Cielo ● ✿	18
Seasonal Mixed Salad, Bocconcini Cheese, Taggiasca Olives, Deep Fried Wild Rice	
Takibi ☁	38
Marinated Sanma Fish, Charcoal Grissini, Eggplant Bagna Cauda Sauce, Smoked Burrata Cheese Sauce, Smoked Caviar	
Zuppa di Zucca e Foie Gras ☁	36
Italian Pumpkin Soup, Roasted Foie Gras, Pumpkin Gnocchetti, Wild Rice, Truffle Sauce	

ZUPPA - SOUPS

- Welcome to the Sea 30  
 Hokkaido Sea Urchin, Abalone, Sakura Ebi Crumble,  
 Asari Gelato, Seaweed
- Zuppa del Giorno  16  
 Seasonal Vegetable Soup

PRIMI PIATTI - PASTA

- Spaghetti ai Ricci di Mare  48  
 Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu
- Cappellini Burro e Timo 34  
 Homemade Capellini, MSC Lobster, Thyme Butter Sauce,  
 Porcini Crumble, Black Truffle
- Fungi Italiano alla Carbonara  38  
 Porcini and Chantarella Mushroom Ragout, Guanciale,  
 Autumn Black Truffle, Deep Fried Pasta, Organic Egg yolk
- Risotto ai Fungi Giapponese con Scampi  42  
 Salted Konbu Risotto, Deep Fried Japanese Scampi, Autumn Japanese  
 Mushrooms, Scampi Bisque Sauce

SECONDI PIATTI DI PESCE  
SEAFOOD MAINS

- Capesante Inpanata 48  
Charcoal Crust Hokkaido Scallop, Italian Black Truffle,  
Truffle Mayonnaise, Organic Japanese Cauliflower Salad
- Grigliato di Calamaro alla Viareggina 46  
Grilled Italian Squid, Stuffing Viareggio-style Prawn  
and Pine Nuts, Bagna Cauda Cream Sauce, Squid Ink Herb Powder
- Grigliato Palamita con Caviare 🌧️ 64  
Smoked Bonito, Italian Baeri Caviar, Green Apple Wasabi Sauce,  
Beetroot Powder

SECONDI PIATTI CARNE  
MEAT MAINS

- Anatra Arrosto 48  
Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette,  
Hazelnut, Raspberry Sauce
- Costina di Manzo **'Miyazaki Wagyu A4'** 🌸 56  
Braised Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,  
Lemon Gel, Italian Parsley Sauce
- Autunno di Giappone 🌧️ 82  
120g Miyazaki Wagyu A4 Striploin, Fried Lotus root, Burdock Puree,  
Japanese Pumpkin Puree

DOLCI - DESSERTS

Tramonto ★	18
Strawberry Granite, Yogurt Gelato, White Chocolate Yogurt Espuma, Yogurt Meringue	
La Sfera ★	20
Yuzu Sphere, Ricotta Cheese Espuma, Lemon Sorbet, Acacia Honey Gel	
Castagna ☁	22
Chestnut in Syrup, Chestnut Cream, White Truffle Gelato, Cacao Grissini and Crumble	
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	