



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.

Insalata alla Cacciatore	29
European Organic Chicken Mousse, Dried Tomato Powder, Olive Powder, Mushroom Mayonnaise, Marinated Lettuce Butter	
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	
Confit Salmone al Giappone 'Sakura Masu' ☁	34
Cherry Salmon with Marinated Japanese Spring Mountain Vegetables and Bottarga Mayonnaise	
Moscardini alla Ligure ☁	28
Ligurian-style Italian Baby Octopus with Tangy Tomato Sauce, Basil Bread Crumbs and sprinkled with Black Olive Powder	

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 38
Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

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

Chitarra al Ragu di Takenoko 42
Sakura Ebi Chitarra Pasta, Japanese Bamboo Shoot Ragout,
Italian Baeri Caviar

Risotto alla Carbonara 36
Grilled White Asparagus, Guanciale, Organic Egg Yolk Powder,
freshly shaved Spring Black Truffle

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
- Arrosto di Pesce Primavera 'Sawara'** 52
Roasted Japanese Sawara Fish, White Soya Mustard Sauce,
Pomelo, Deep Fried Fukinotou

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
Caramelized Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,
Lemon Gel, Italian Parsley Sauce
- Duo di Maiale** 50
Braised and Grilled Miyazaki Wine Pork, Spring Onion Espuma,
Black Garlic Crumble, Spring Truffle Sabayon Sauce,
Green and White Asparagus

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	
Sakura ☁	22
Valrhona Chocolate Terrine Wrapped in Sakura Leaf with Sakura Gelato, Japanese Yurine, Tapioca	
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	