



# BRADDELL HEIGHT'S ESTATE

15-3 Jalan Riang

Singapore 358987

Tel: 6282 5031

Whatsapp: 9642 2615

# DUNEARN

Link@896

896 Dunearn Road #01-10

Singapore 589472

Tel: 6484 8896

Whatsapp: 9176 8180

# TEACHER'S ESTATE

19 Kalidasa Avenue


Singapore 789398

Tel: 6455 4648


Whatsapp: 8181 6925

# Antipasti




**Focaccia Aglio, Burro e Mozzarella**  **\$16.90**  
Freshly baked focaccia bread with garlic, butter & Mozzarella Fior di Latte.  
*A must try!*



**Sfoggia di Melanzane alla Parmigiana**  **\$18.90**  
Baked eggplant layered in tomato sauce, mozzarella cheese, and parmesan cheese.



**Sardine Fritte**  **\$20.90**  
Deep-fried breaded fresh sardines.



**Saute' di Cozze**  **\$18.90**  
Sautéed black mussel with fresh tomato in white wine sauce.



**Tagliere di Prosciutto Crudo di Parma** **\$22.90**  
18 months parma ham on a wooden board with marinated whole green olives.



**Porchetta Salad** **\$19.90**  
Thinly sliced roasted pork belly, mustard honey sauce, fresh tomato and rocket salad with balsamic vinaigrette.



**Portobello with Mozzarella e Tartufo** **\$20.90**  
Baked portobello mushroom with mozzarella cheese & black truffle



Vegetarian



Seafood

All Prices are Subjected to 10% Service Charge and Prevailing Government Tax

# Salad



## Caesar Salad

**\$18.90**

Romaine lettuce with bacon bites, croutons, grated parmesan cheese, and sous vide egg in Caesar dressing.



## Insalata di Rucola

**\$19.90**

Arugula salad with sun-dried tomato, shaved parmesan cheese, button mushroom, and black olive in balsamic vinaigrette dressing.

# Soup



## Crema di Funghi

**\$9.90**

Hearty soup of mushroom, cream, and garlic.



## Crema di Zucca con Olio Tartufato

**\$9.90**

Smooth & rich soup of pumpkin, and truffle oil.

*Top up \$1.90 for one homemade bread for any order of soup*



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# Pizza



**Margherita** 

**\$19.90**

Italian tomato sauce, Mozzarella Fior di Latte, EVO, and fresh basil leaf.



**Verdure** 

**\$20.90**

Italian tomato sauce, Mozzarella Fior di Latte, capsicum, eggplant, and zucchini.



**Diavola**

**\$21.90**

Italian tomato sauce, Mozzarella Fior di Latte, and spicy salami of beef and pork.



**Calzone**

**\$22.90**

Folded pizza with Italian tomato sauce, Mozzarella Fior di Latte, cooked ham, and button mushroom.



**Hawaiana**

**\$22.90**

Italian tomato sauce, Mozzarella Fior di Latte, cooked ham, and pineapple.



**Prosciutto e Funghi**

**\$23.90**

Italian tomato sauce, Mozzarella Fior di Latte, cooked ham, and button mushroom.



**Pancetta Affumicata e Funghi**

**\$23.90**

Mozzarella Fior di Latte, crispy bacon, mushroom, and red onion.



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# Pizza



**Tartufo Nero Prosciutto Cotto e Rucola**  **\$24.90**

Mozzarella Fior di Latte, black truffle paste, fresh tomato, and arugula.



**Quattro Formaggi & Honey**  **\$24.90**

Mozzarella Fior di Latte, gorgonzola, parmesan cheese, smoked scarmoza, and honey.



**Salsiccia & Porcini** **\$24.90**

Mozzarella Fior di Latte, beef sausage, and porcini mushroom.



**Carnivora** **\$26.90**

Italian tomato sauce, Mozzarella Fior di Latte, bacon, cooked ham, pork sausage, and spicy salami of beef and pork.



**Gamberi e Calamari**  **\$25.90**

Italian tomato sauce, Mozzarella Fior di Latte, prawn, squid, black olive, tomato, garlic, and pesto sauce.



**La Pizzaiola Speciale** **\$27.90**

Italian tomato sauce, Mozzarella Fior di Latte, roast beef slices, shaved parmesan cheese, arugula salad, and truffle oil.



**Rucola Parma** **\$27.90**

Italian tomato sauce, Mozzarella Fior di Latte, parma ham slices, and arugula salad.



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# Pasta



**Ravioli Ricotta e Spinaci al Burro e Salvia**  **\$18.90**

Homemade ravioli filled with ricotta cheese & spinach in butter, and sage sauce.



**Fettuccine alla Carbonara** **\$19.90**

Homemade fettuccine with bacon, egg, parmesan cheese, and cream



**Fettuccine con Pancetta, Funghi e Pomodori Secchi** **\$21.90**

Homemade fettuccine with bacon, button mushroom, and sun-dried tomato in cream sauce.



**Fettuccine Portobello e Pesto**  **\$22.90**

Homemade fettuccine with portobello mushroom in pesto sauce, and a touch of cream.



**Lasagna** **\$22.90**

Classic lasagna with layers of pasta, Bolognese sauce, cooked ham, mozzarella & parmesan cheese



**Gnocchi Formaggi**  **\$22.90**

Homemade potato dumplings in four cheese sauce baked with mozzarella cheese



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# Pasta



**Tagliolini al Nero di Seppia con Salsa di Granchio**  **\$22.90**

Homemade squid-ink tagliolini with crabmeat, and tomato in white wine sauce



**Spaghetti alla Bolognese** **\$22.90**

Spaghetti with Bolognese sauce, and parmesan cheese



**Tagliatelle con Capesante, Capperi e Pomodoro**  **\$22.90**

Homemade tagliatelle with scallop, capers, and fresh tomato.



**Ravioli Truffle**  **\$23.90**

Homemade ravioli filled with vegetable, and truffle in creamy truffle porcini mushroom sauce



**Spaghetti ai Frutti di Mare**  **\$24.90**

Spaghetti with mix seafood in tomato sauce



**Risotto ai Funghi Porcini e Tartufo**  **\$26.90**

Risotto with porcini mushroom, and truffle oil



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# Main Course



## **Anatra all Aceto Balsamico**

**\$30.90**

Baked duck leg glazed with balsamic vinegar and served with mashed pumpkin and broccolini.



## **Pollo Biologico alla Diavola**

**\$33.90**

Roasted whole organic spring chicken marinated with Italian herbs, and spices. Served with roasted potatoes and salad.



## **Porchetta con Patate**

**\$33.90**

Roasted pork belly marinated with Italian herbs, and spices. Served with mashed potato, pork juice, and broccolini.



## **Rib-eye Arrosto**

**\$34.90**

250 grams roasted rib eye steak served with roasted potatoes, salad, and red wine sauce.



## **Sogliola**

**\$32.90**

Deep-fried lemon sole served with salad & mayonnaise.



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# Dessert



## **Affogato al Caffè**

**\$9.90**

Milk ice cream served with a shot of espresso.



## **Panna Cotta**

**\$10.90**

Italian custard with mixed berries.



## **Tiramisu**

**\$11.90**

The classic coffee Italian dessert.



## **Crème Brûlée**

**\$12.90**

Rich custard base topped with a layer of caramelized sugar. Served cold on the bottom and warm on top.



## **Melting Chocolate Cake**

**\$14.90**

Classic lava cake served with milk ice cream, crumble, and caramel sauce.



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# Beverage

## Beer

**Menabrea**

## Soft Drinks

**Coke**

**Coke Zero**

**Sprite**

## Fresh Juices

**Fresh Lime Juice**

**Fresh Orange Juice**

**Homemade Iced Lemon Tea**

## Mineral Water

**Sparkling**

**Still**

## Coffee

**Caffe Latte**

**Cappuccino**

**Coffee**

**Espresso**

**Double Espresso**

**Macchiato**

**Iced**

## Tea

**Chamomile**

**Earl Grey**

**Peppermint**

## Digestif

**Grappa**

**Limoncello**

# Half Bottle

(375ml)

## Red

### **Antinori Peppoli Chianti Classico DOCG 2018/19**

 Sangiovese Blend

*Intense and floral nose with taste of fruits and oak aging.*

### **Antinori Il Bruciato Bolgheri DOC 2019**

 Cabernet Sauvignon, Merlot and Syrah

*Nose of ripe red berry fruit and sweet spices. The palate offers a fine structure, balance, and drinking pleasure.*

## Sweet Sparkling


### **Michele Chiarlo Nivole Moscato d'Asti 2021**

 Moscato

*Sweet, fresh, and aromatic.*

# Sparkling

## **Bel Star Prosecco DOC NV**

 Glera (Prosecco)

*Elegant, dry and refreshing.*


# White

## **Mantellassi Masso Bianco 2020/21**

 Trebbiano Blend

*Light, fresh and aromatic.*

## **Pighin Pinot Grigio Friuli Grave DOC 2020/21**

 Pinot Grigio

*Fine flowery and fresh fruit scents with bright acidity.*

## **Terlano Chardonnay 2020**

 Chardonnay

*Light, crisp and dry.*

## **Livio Felluga Sauvignon 2020**

 Sauvignon Blanc

*Intense with prominent passion fruit, white melon, elderflower and orange blossom flavours.*


## **Tormaresca Pietrabbianca Castel del Monte DOC 2015/19 (Organic)**

 Chardonnay Blend

*Floral nose, light oak and great finish.*

# Red

**Mantellassi Il Canneto Sangiovese Maremma  
Toscana IGT 2020**

 Sangiovese

*Fresh, light with nose of berries.*

**Bottere Corte Ottone Copertino DOC Riserva 2017**

 Negroamaro

*Notes of berries and cherries. Soft on palate with velvety tannins.*

**Garofoli Piancarda Rosso Conero DOC 2018/19**

 Montepulciano

*Full body with aromas of cherries.*

**Mantellassi Puntón del Sorbo IGT 2019**

 Cabernet Sauvignon

*Fruity and elegant bouquet with good structure and balance.*

**Antinori Peppoli Chianti Classico DOCG 2019**

 Sangiovese Blend

*Intense and floral nose with taste of fruits and oak aging.*

**Tommaso Bussola Valpolicella Ripasso Superior  
Ca' del Laito 2016**

 Corvina Blend

*Cherry and dark chocolate flavors.*

**Terlan Alto Adige Pinot Noir Riserva Monticol 2018**

 Pinot Noir

*Freshness with nose of Alpine wild flowers.*

**La Bracesca Vino Nobile di Montepulciano DOCG 2016**

 Sangiovese Blend

*Aromas of violets and vanilla, and hints of cherries and strawberries on the palate.*

# Red

## **Carpineto Chianti Classico Riserva DOCG 2017**

 Sangiovese Blend

*Elegant with aromas of vanilla and raspberry. Long finish.*

## **Prunotto Barolo DOCG 2016**

 Nebbiolo

*Well-balanced wine with aromas of violets and berry fruits.*

## **Carpineto Brunello di Montalcino DOCG 2016**

 Sangiovese

*Dry, Smooth, well-textured, with hints of vanilla, cherries and raspberry.*

## **Tommaso Bussola Amarone della Valpolicella Classico DOCG 2015**

 Corvina Blend


*Sweet black cherry and tobacco nose. Perfect with meat.*

## **Villa Girardi Amarone della Valpolicella Classico DOCG 2016**

 Corvina Blend

*Full-bodied and complex wine with aromas of ripe cherries and plums.*

## **Guado al Tasso Bolgheri Superiore DOC 2018**

 Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot

*Wine of great elegance and finesse. Aromas of dark fruit, plum, blackberry, savoury spice, tobacco and leather.*

## **Tignanello Toscana IGT 2018**

 Sangiovese, Cabernet Sauvignon and Cabernet Franc

*Notes of ripe red fruits such as cherries preserved in spirits, sour cherries, raspberries and plums complement delicate spicy aromas of cloves and licorice.*