



## **BRADDELL HEIGHTS ESTATE**

15-3 Jalan Riang  
Singapore 358987  
Tel: 6282 5031  
Whatsapp: 9642 2615

## **TEACHERS' ESTATE**

19 Kalidasa Avenue  
Singapore 789398  
Tel: 6455 4648  
Whatsapp: 8181 6925

## **BUKIT TIMAH**

881 Bukit Timah Road  
Singapore 279893  
Tel: 6484 8896  
Whatsapp: 9176 8180

# Antipasti

- Focaccia Aglio, Burro e Mozzarella**  **\$16.90**  
Freshly baked Focaccia bread with Garlic, Butter & Mozzarella Fior di Latte.  
*A must try!*
- Patatine Fritte al Profumo di Tartufo**  **\$17.90**  
Truffle fries with Parmesan cheese and Black Truffle.
- Sfoglia di Melanzane alla Parmigiana**  **\$17.90**  
Baked Eggplant layered in tomato sauce, Mozzarella cheese and Parmesan cheese.
- Portobello with Mozzarella e Tartufo**  **\$19.90**  
Baked portobello mushroom with Mozzarella cheese & Black Truffle.
- Gamberetti e Bianchetti Fritti**  **\$20.90**  
Deep-fried Whitebait and Baby prawns.
- Saute' di Cozze**  **\$20.90**  
Sautéed black mussels with fresh tomato in white wine sauce.
- Mortadella, Brie e Miele Piccante** **\$20.90**  
Premium Mortadella ham served with creamy Brie cheese and spicy honey for a perfect balance of savory & sweet.
- Granchio Cremoso con Formaggio e Crostini**  **\$22.90**  
Delicate Crabmeat blended with Cream Cheese, Onion & Pickled cucumber, served with crispy crackers.

 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, EVOO and Fresh basil leaf.

**Pizza 3 Funghi**  **\$22.90**

Italian tomato sauce, Mozzarella Fior di Latte, Portobello mushroom, Button mushroom, Porcini mushroom.

**Calzone** **\$22.90**

Folded pizza with Italian tomato sauce, Mozzarella Fior di Latte, Cooked ham, and Button mushroom.

**Diavola** **\$23.90**

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

**Hawaiana** **\$23.90**

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** **\$24.90**

Mozzarella Fior di Latte, Crispy bacon, Mushroom and Red onion.



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# Pizza

**Quattro Formaggi & Honey**  **\$25.90**

Mozzarella, Gorgonzola, Parmesan, Smoked scamorza and Honey.

**Pizza Dopia Croccante con Mortadella e Rucola** **\$25.90**

Double-crust crispy pizza with Mozzarella, Mortadella, Pesto sauce and Rocket salad.

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

Italian tomato sauce, Mozzarella Fior di Latte, Bacon, Cooked ham, Pork sausage, and Spicy salami of beef and pork.

**Pizza Gamberi e Crema di Zucchine**  **\$26.90**

Mozzarella Fior di Latte, Cream of Zucchini, Prawns, Italian tomatoes.

**Pizza Portobello, Gorgonzola e Cipolla** **\$26.90**

Tomato sauce, Mozzarella Fior di Latte, Portobello mushroom, Bacon, Blue cheese and Red onion.

**La Pizzaiola Speciale** **\$28.90**

Italian tomato sauce, Mozzarella Fior di Latte, Roast beef slices, Shaved parmesan cheese, Arugula salad and Truffle oil.


**Rucola Parma** **\$28.90**

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** **\$20.90**

Homemade fettuccine with Bacon, Egg, Parmesan cheese and Cream.

**Fettuccine con Pancetta, Funghi e Pomodori Secchi** **\$22.90**

Homemade fettuccine with Bacon, Button mushroom and Sun-dried tomato in cream sauce.

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

Classic lasagna with layers of pasta, Bolognese sauce, Cooked ham, Mozzarella & Parmesan cheese.

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

Spaghetti with Bolognese sauce and Parmesan cheese.

**Pasta Salsiccia Portobello Pomodoro e Panna** **\$22.90**

Spaghetti with Portobello mushroom, Pork sausage in Pink sauce.

**Mafaldine con Mortadella e Pistacchio** **\$22.90**

Ribbon-shaped mafaldine pasta tossed with savory Mortadella and crushed Pistachio in a rich, aromatic sauce.



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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.

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

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

**Gnocchi 4 Formaggi**  **\$24.90**

Homemade potato dumplings in Four cheese sauce baked with Mozzarella cheese.

**Risotto ai Gamberi, Zucchine e Limone**  **\$24.90**

Risotto with Prawns and Zucchini cooked in lemon-zested Prawn bisque.

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

Spaghetti with mix seafood in tomato sauce.

**Tagliolini al Nero di Seppia con Gamberi e Zucchine**  **\$24.90**

Squid-ink pasta with Prawns, elevated with a smooth cream of Zucchini and Italian parsley sauce.



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# Main Course

**Brisket Stufato** **\$32.90**

Braised beef brisket with Beef juice served with Mashed potato & Broccolini.

**Filetto di Branzino all Isolana**  **\$32.90**

Baked seabass fillet, Sliced onions, Capers, Black olives and Tomato in white wine.

**Pollo Biologico alla Diavola** **\$33.90**

Roasted whole organic spring chicken marinated with Italian herbs and spices. Served with Roasted potatoes and Salad.

**Porchetta** **\$33.90**

Roasted pork belly marinated with Italian herbs and spices. Served with Mashed potato, Pork juice and Broccolini.



Vegetarian



Seafood

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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.

# Beverage

## Beer

Dolomiti Pils \$9.00

## Soft Drinks

Coke \$4.00

Coke Zero \$4.00

Sprite \$4.00

## Juices

Apple Juice \$4.50

Orange Juice \$4.50

Homemade Iced Lemon Tea \$4.00

## Free-flow Filtered Water

Sparkling \$1.00/pax

Still \$1.00/pax

## Coffee

Caffe Latte \$4.50

Cappuccino \$4.50

Coffee \$3.50

Espresso \$3.50

Macchiato \$4.50

Iced +\$1.00

Extra Shot +\$1.00

## Tea

Chamomile \$4.50

Earl Grey \$4.50

Peppermint \$4.50

## Digestif

Grappa \$11.50

Limoncello \$11.50

# ITALY WINE MAP



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# Half Bottle

(375ml)



## Red

**Vallepicciola Chianti Classico DOCG 2020** **\$44**

 Sangiovese  Tuscany

*Smooth and velvety tannins with good persistence.*

**Fontanafredda Barolo Seralunga DOCG 2012** **\$79**

 Nebbiolo  Piedmont

*Aromas of red and purple currants. Elegant with subtle mineral tones.*



## Sweet Sparkling

**Michele Chiarlo Nivole Moscato d'Asti 2021** **\$34**



 Moscato  Piedmont



*Sweet, fresh, and aromatic.*



# Sparkling



|  | Glass       | Bottle      |
|--|-------------|-------------|
| <b>Barocco Prosecco DOC NV</b>   | <b>\$10</b> | <b>\$49</b> |
|  Glera  Veneto |             |             |
| <i>Fresh and light on the palate, with balanced acidity and body.</i>  |             |             |

# White


|   |                |             |
|---|----------------|-------------|
| <b>Palumbo La Pergola Bianco Toscana IGT 2022/23</b>  | <b>\$10.50</b> | <b>\$52</b> |
|  Viogner, Malvasia di Candia, Trebbiano  Tuscany |                |             |
| <i>Bright straw yellow color, aromas of hawthorn, acacia flower and tropical fruit.</i>   |                |             |

|  |             |             |
|--|-------------|-------------|
| <b>Tramin Pinot Grigio DOC 2023</b>  | <b>\$12</b> | <b>\$59</b> |
|  Pinot Grigio  Trentino-Alto Adige |             |             |
| <i>Delicate and pleasantly soft with lasting notes of nuts and honey.</i>  |             |             |

|  |  |             |
|--|--|-------------|
| <b>Tramin Chardonnay DOC 2023</b>  |  | <b>\$59</b> |
|  Chardonnay  Trentino-Alto Adige |  |             |
| <i>Fresh and lively with hints of pineapple, pear, citrus and vanilla butter.</i>  |  |             |

|   |  |             |
|---|--|-------------|
| <b>Tramin Sauvignon Blanc DOC 2023</b>  |  | <b>\$69</b> |
|  Sauvignon Blanc  Trentino-Alto Adige |  |             |
| <i>Aromas of grapefruit, melon and cut grass, in addition to classic notes of gooseberries. Light-bodied and balanced on the palate.</i>  |  |             |



# Red

|  | Glass          | Bottle      |
|--|----------------|-------------|
| <b>Palumbo Colle Perticato Chianti DOC 2022/23</b>   | <b>\$10.50</b> | <b>\$52</b> |
|  Sangiovese, Cabernet Sauvignon  Tuscany               |                |             |
| <i>Ruby red with scents of violet, and notes of cherry and plum. Medium-bodied with tannic texture and good length.</i>  |                |             |
| <b>Marchese di Borgosole Salice Salentino DOC Riserva 2020</b>   | <b>\$12</b>    | <b>\$59</b> |
|  Negroamaro  Puglia                                    |                |             |
| <i>Notes of berries and cherries. Soft on palate with velvety tannins.</i>   |                |             |
| <b>Josetta Saffirio Barbera d'Alba Superiore DOC 2021</b>  |                | <b>\$69</b> |
|  Barbera  Piedmont                                     |                |             |
| <i>Violet-red with intense nose of mulberry. Balanced acidity with structured body.</i>  |                |             |
| <b>Il Quadro D'Oro Bruno del Corvellarò IGT 2021</b>   |                | <b>\$69</b> |
|  Merlot, Cabernet Franc, Syrah  Tuscany            |                |             |
| <i>Fruity and floral aroma, fresh and dry with elegant and balanced body.</i>  |                |             |
| <b>Tramin Pinot Noir DOC 2023</b>  |                | <b>\$69</b> |
|  Pinot Noir  Trentino-Alto Adige                   |                |             |
| <i>Velvety soft and a fresh acidity on the palate is framed by fine-grained tannins and slight hint of floral notes.</i>   |                |             |
| <b>Tommaso Bussola Valpolicella Ripasso Superior Ca' del Laito DOC 2018/19</b>   |                | <b>\$69</b> |
|  Corvina Blend  Veneto                             |                |             |
| <i>Cherry and dark chocolate flavors.</i>  |                |             |
| <b>Tenuta dell' Ornellaia Le Volte IGT 2022</b>  |                | <b>\$69</b> |
|  Cabernet Sauvignon, Merlot, Petit Verdot  Tuscany |                |             |
| <i>Ripe fruity aromas of cherries &amp; blackberries. Smooth &amp; enduring tannins with upbeat freshness and pleasurable fruity aroma finish.</i>   |                |             |

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# Red

**Nipozzano Chianti Rufina Riserva DOCG 2021** **\$69**

 Sangiovese  Tuscany



*Clear ruby red in colour with fruity and floral notes with hints of berries. Pleasantly persistent and balanced finish.*

**Castelgiocondo Rosso di Montalcino Campo ai Sassi DOC 2021/23** **\$79**

 Sangiovese  Tuscany

*Elegant with light and delicate tannin texture.*

**Donnefittipaldi Bolgheri Rosso DOC 2022/23** **\$79**

 Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot  Tuscany

*Pleasant and full of character. Round and silky tannins with pleasant and long-tasting finish.*

**Vallepicciola Chianti Classico DOCG 2021** **\$79**

 Sangiovese  Tuscany

*Smooth and velvety tannins with good persistence.*

**Collemattoni Brunello di Montalcino DOCG 2018** **\$129**

 Sangiovese  Tuscany

*Full-bodied, rich and complex palate with firm tannins and balanced acidity.*

**DolceVera Amarone della Valpolicella Classico DOCG 2017/18** **\$129**

 Corvina, Corvinone, Rondinella  Veneto

*Scents of spices and vanilla coffee with a minty note at the end. Warm on palate, intense and persistent.*