



## **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.
- Salsiccia al Pomodoro** **\$21.90**  
Homemade Pork sausage in tomato sauce.



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*



|



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

# Pizza

**Margherita**  **\$19.90**

Italian tomato sauce, Mozzarella Fior di Latte, EVOO and Fresh basil leaf.

**Verdure**  **\$21.90**

Italian tomato sauce, Mozzarella Fior di Latte, Capsicum, Eggplant and Zucchini.

**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.

**Hawaiiana** **\$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.



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

# Pizza

**Pancetta Affumicata e Funghi** **\$24.90**

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

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

Mozzarella Fior di Latte, Gorgonzola, Parmesan cheese, Smoked scamorza and Honey.

**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**  **\$26.90**

Italian tomato sauce, Mozzarella Fior di Latte, Prawn, Squid, Black olive, Tomato, Garlic and Pesto sauce.

**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.



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

# 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.



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

# 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.

**Pasta Moscardini e Capisante**  **\$24.90**

Spaghetti with Baby cuttlefish, Baby scallop, Tomato & Italian parsley in white wine sauce.



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

# 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.



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

# 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



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

# 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>Trediberri Barbera d'Alba DOC 2021</b>		<b>\$69</b>
 Barbera  Piedmont		
<i>Full-bodied with highlight on fruity characters.</i>		
<b>Il Quadro D'Oro Bruno del Corvellararo 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>		

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

# 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.*