

LA BRACERIA

PIZZA & GRILL

S P E C I A L O F T H E W E E K

Burrata Con Caviale Half Burrata Cheese with 2g Fresh River Beluga Caviar (additional 1g Caviar = \$12)	\$32
Burrata Con Tartufo Nero Half Burrata Cheese & Rocket Salad Served With 2g Fresh Black Truffle From Italy	\$32
Fettuccine Al Tartufo Nero Fettuccine with 2g Fresh Black Truffle (additional 1g = \$9)	\$32
Spaghetti con Riccio Di Mare e Bottarga Spaghetti with Sea Urchin and bottarga in Aglio Olio Style	\$38

buon appetito

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S A L A D S

Insalata Cesare	\$14
Romaine Lettuce, Croutons, Egg White and Parmesan Cheese in Caesar Dressing	
Insalata Sophia Loren	\$14
Mix Salad with Tomatos,Red Onions,Black Olives and Buffalo Mozzarella	
Insalata Mediterranea	\$16
Italian Cherry Tomatoes, Cucumber, Olives, Feta Cheese, Onions and Basil	
Insalata Portobello	\$22
Grilled Portobello Salad with Rockets and Parma Ham in Truffle Vinegar Dressing	
Insalata Caprese	\$22
Bufala Mozzarella Combined with Italian Cherry Tomatoes, Dressed in Olive Oil and Basil	

S T A R T E R S

Antipasto Braceria	\$56
Burrata Cheese (250gm) served with Mix Grilled Vegetables and Cold Cuts (for 2-3 pax)	
Burrata e Prosciutto di Parma	\$26
Half Burrata Cheese served with Parma Ham and Italian Cherry Tomatoes	
Scamorza al Forno	\$24
Oven Baked Smoked Mozzarella served with Parma Ham	
Trippa Al Forno	\$18
Stew Veal Tripe in Tomato and Herbs	
Parmigiana di Melanzane	\$19
Baked Layered Eggplants with Tomato Sauce, Mozzarella and Parmesan Cheese	
Asparagi alla Bismark con Tartufo Nero	\$26
Asparagus served with Egg, Parmesan Cheese and Fresh Black Truffle	
Fritto Di Calamaretti	\$28
Deep Fried Fresh Mediterranean Squid	
Sauté Di Vongole	\$26
Sauté Japanese Asari Clams in White Wine Sauce	
Zuppa Di Pesce	\$28
Fresh Mix Seafood in Clear Fish Broth	

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PASTA

Penne Bolognese Penne with a Hearty Beef Ragu (Using Prime Beef)	\$22
Risotto Porcini Risotto with Porcini Mushrooms	\$26
Gnocchi alla Sorrentina Homemade Gnocchi in Tomato Sauce and Mozzarella Cheese	\$22
Lasagna al Forno Homemade Lasagna in Creamy Bolognese Sauce	\$24
Ravioli di Ricotta e Spinaci Homemade Ravioli Stuffed Ricotta Cheese and Spinach in Butter Sage Sauce	\$24
Fettuccine Norcina Fettuccine with Homemade Sausage, Mix Mushrooms and Fresh Black Truffle (Extra Truffle 1g = \$9)	\$36
Linguine con Funghi e Straccetti di Manzo Linguine with Mushroom and Beef Strips	\$32
Spaghetti alle Vongole Veraci Spaghetti tossed with Canadian Clams in White Wine Sauce	\$32
Linguine al Nero di Seppia Linguine with Black Ink Sauce and Fresh Squid	\$24
Linguine Alla Polpa di Granchio Linguine tossed with fresh Crab Meat in Light Bisque Sauce	\$26
Linguine All Aragosta Fresh Half Lobster with Linguine in Bisque Sauce	\$38
Spaghetti Frutti di Mare Spaghetti with mix Seafood in Light Bisque Sauce	\$32

[Please note - extra Pasta \$5 and each additional topping will be \$5]

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SPECIAL CUT MEAT

1 Kg Bistecca alla Fiorentina \$168
U.S. Prime Porterhouse Steak (150 days grain-fed)

Tomahawk Wagyu (MBS 4/5) \$198
1.2 Kg

MEAT

Cotoletta di Vitello Alla Milanese \$34
Veal Loin Cutlet Milanese Style

Galletto alla Diavola \$32
Grilled Crispy Chicken. Spicy Aromatic Sauce on the side.
(Minimum waiting time for grill is 30min)

Costolette di Agnello Grigliate \$39
Grilled Baby Lamb Rack

Filetto di Manzo Angus Organic USDA \$54
180g Grilled Organic Tenderloin Wagyu MB5 (AUS)

Bistecca di Controfiletto organica USDA \$64
300g Grilled Organic StripLoin Wagyu MB5 (AUS)

SEAFOOD

Filetto di Branzino alla Mediterranea \$30
140g Single Fillet of Seabream in White Wine base with Capers, Olives and Garlic

(Good for 2 pax)
Grigliata di Pesce \$78
Mix Seafood Platter. (Half Boston Lobster, Fish of the Day, Squid and Prawns)

Pesce Italiano del Giorno \$68
Grilled Italian (Whole) Fish of the Day 600 – 800g

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DESSERT

Tiramisu

Famous Italian cheese cake made of ladyfingers dipped in coffee, layered with mascarpone, flavored with liquor and top with cocoa powder.

\$12

Pannacotta

Creamy Italian pudding with mix berries puree

\$10

Affogato al Caffé

Vanilla gelato dessert drowned in Italian espresso

\$12

Braceria Cheese Cake (must try)

\$12

Tortino al Limoncello

Warm Limoncello Cake served with Italian Gelato

\$14

GELATO

Vanilla

\$7

Chocolate

\$7

Lemon Sorbet

\$7

Strawberry Sorbet

\$7

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J U I C E

Cranberry	\$5.50
Orange	\$5.50
Apple	\$5.50
Lime	\$5.50

M I N E R A L W A T E R & S O D A

Aqua Panna (750ml)	\$8
San Pelligrino (750ml)	\$8
Coke	\$5.50
Sprite	\$5.50
Ginger Ale	\$5.50
Ice Lemon Tea	\$5.50
Soda Water	\$5.50
Tonic Water	\$5.50

H O T B E V E R A G E S

Espresso	\$5.50
Regular Coffee	\$5.50
Espresso Macchiato	\$5.50
Cappuccino	\$6.50
Coffee Latte	\$6.50
Café Mocha	\$7.50
Hot Chocolate	\$6.50

T E A

Peppermint	\$5.50
Chamomile	\$5.50
English Breakfast	\$5.50
Jasmine and Green	\$5.50
Earl Grey	\$5.50

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PIZZA

Our pizza is made in traditional napoletan style, the place where pizza originated.
(Minimum waiting time in peak hours is 30min)

Margherita Tomato, mozzarella and fresh basil	\$19
Diavola Tomato, mozzarella and spicy salami	\$24
Prosciutto e Funghi Tomato, mozzarella, honey glazed ham and mushroom	\$24
Quattro Stagioni (4 seasons) Tomato, mozzarella, honey galzed ham, mushrooms, artichokes and black olives	\$26
Calzone Folded Pizza with tomato, mozzarella, cooked ham, mushrooms and parmesan cheese	\$24
Frutti di Mare Tomato, mozzarella and mix seafood	\$28
Carnivora Tomato, mozzarella, sausage, bacon, honey ham and spicy salami (For Meat Lover)	\$28
Rucola Prosciutto di Parma Tomato, mozzarella, cherry tomatoes, rocket salad, parmesan cheese and Parma ham	\$28
Bufala Tomato, bufala mozzarella and basil leaves	\$26
Napoletana Tomato, mozzarella, anchovies and oregano	\$26
Quattro Formaggi (4 Cheese) Mozzarella, gorgonzola, emmental and parmesan cheese	\$26
Vegetariana Bianca Mozzarella and mixed grilled vegetables	\$25
Alla Braceri Mozzarella, minced beef, mix mushrooms and parmesan cheese	\$28
Alla Bismark Mozzarella, cooked ham, egg and creamy truffle aroma	\$26

(for make Half-and-Half Pizzas we charge additional \$5 & extra topping request will be \$7)

Pizza Bread (Focaccia) - \$10

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A P E R I T I F

Americano (Vermouth, Campari, Soda)	\$16
Aperol Spritz (Aperol, Prosecco, Soda)	\$16
Limoncello Spritz (Limoncello, White Wine, Soda)	\$16
Negroni (Vermouth, Gin, Campari)	\$16
Campari Orange	\$16
Martini Bianco	\$16
Martini Rosso	\$16
Martini Dry	\$16
Ricard	\$12

H O U S E W I N E

Montepulciano D'Abruzzo (Italy)	\$12
Shiraz Barossa Valley (Australia)	\$15
Pinot Grigio (Italy)	\$12
Chardonnay Hunter Valley (Australia)	\$15
Proseco Extra Dry (Italy)	\$15

D I G E S T I V E

Amaretto	\$10
Fernet Branca	\$10
Grappa	\$10
Limoncello	\$10
Sambuca	\$10
Port Wine	\$14

H O U S E P O U R

Gin	\$14
Vodka	\$14
Rum	\$14
Brandy	\$14
Whisky	\$14
Tequila	\$14

B E E R

Menabrea Italian Beer	\$10
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