

# LA BRACERIA

PIZZA & GRILL

## *Special Of The Week*

**Burrata Con Caviale** \$32  
Half Burrata Cheese with 2g Fresh River Beluga Caviar

**Burrata Con Tartufo Nero** \$32  
Half Burrata Cheese & Rocket Salad Served With 2g  
Fresh Black Truffle From Italy

**Fettuccine Al Tartufo Nero** \$32  
Fettuccine with 2g Fresh Black Truffle

**Spaghetti con Riccio Di Mare e Bottarga** \$38  
Spaghetti with Sea Urchin and bottarga in Aglio Olio Style

**Linguine Alla Salsa d Anatra** \$28  
Linguine tossed with fresh Duck Meat in Light Bisque Sauce

### *Important Notice*

La braceria cease all the liquor sales and consumption by 10.30pm.  
Hope all the customers will support us to follow the new rules and regulations  
as we enter phase 2 of the circuit breaker.

**Thank you for your understanding.**

# LA BRACERIA

PIZZA & GRILL

## SALADS

<b>Insalata Cesare</b>	\$12
Romaine Lettuce, Croutons, Egg White and Parmesan Cheese in Caesar Dressing	
<b>Insalata Sophia Loren</b>	\$14
Mix Salad with Tomatos,Red Onions,Black Olives and Buffalo Mozzarella	
<b>Insalata Mediterranea</b>	\$16
Italian Cherry Tomatoes, Cucumber, Olives, Feta Cheese, Onions and Basil	
<b>Insalata Portobello</b>	\$19
Grilled Portobello Salad with Rockets and Parma Ham in Truffle Vinegar Dressing	
<b>Insalata Caprese</b>	\$19
Bufala Mozzarella Combined with Italian Cherry Tomatoes, Dressed in Olive Oil and Basil	

## STARTERS

<b>Antipasto Braceria</b>	\$52
Burrata Cheese (250gm) served with Mix Grilled Vegetables and Cold Cuts (for 2-3 pax)	
<b>Burrata e Prosciutto di Parma</b>	\$24
Half Burrata Cheese served with Parma Ham and Italian Cherry Tomatoes	
<b>Scamorza al Forno</b>	\$22
Oven Baked Smoked Mozzarella served with Parma Ham	
<b>Trippa Al Forno</b>	\$16
Stew Veal Tripe in Tomato and Herbs	
<b>Parmigiana di Melanzane</b>	\$16
Baked Layered Eggplants with Tomato Sauce, Mozzarella and Parmesan Cheese	
<b>Asparagi alla Bismark con Tartufo Nero</b>	\$24
Asparagus served with Egg, Parmesan Cheese and Fresh Black Truffle	
<b>Fritto Di Calamaretti</b>	\$28
Deep Fried Fresh Mediterranean Baby Squid	
<b>Sauté Di Vongole</b>	\$26
Sauté Canadian Clams in White Wine Sauce	
<b>Zuppa Di Pesce</b>	\$28
Fresch Mix Seafood in Clear Fish Broth	

All prices are subjected to 10% service charge and 7% GST

# LA BRACERIA

PIZZA & GRILL

## PASTA

<b>Penne Bolognese</b> Penne with a Hearty Beef Ragu (Using Prime Beef)	\$19
<b>Risotto Porcini</b> Risotto with Porcini Mushrooms	\$24
<b>Gnocchi alla Sorrentina</b> Homemade Gnocchi in Tomato Sauce and Mozzarella Cheese	\$19
<b>Lasagna al Forno</b> Homemade Lasagna in Creamy Bolognese Sauce	\$19
<b>Ravioli di Ricotta e Spinaci</b> Homemade Ravioli Stuffed Ricotta Cheese and Spinach in Butter Sage Sauce	\$22
<b>Fettuccine Norcina</b> Fettuccine with Homemade Sausage, Mix Mushrooms and Fresh Black Truffle	\$36
<b>Linguine con Funghi e Straccetti di Manzo</b> Linguine with Mushroom and Beef Strips	\$28
<b>Spaghetti alle Vongole Veraci</b> Spaghetti tossed with Canadian Clams in White Wine Sauce	\$28
<b>Linguine al Nero di Seppia</b> Linguine with Black Ink Sauce and Fresh Squid	\$22
<b>Linguine Alla Polpa di Granchio</b> Linguine tossed with fresh Crab Meat in Light Bisque Sauce	\$24
<b>Linguine All Aragosta</b> Fresh Half Lobster with Linguine in Bisque Sauce	\$38
<b>Spaghetti Frutti di Mare</b> Spaghetti with mix Seafood in Light Bisque Sauce	\$28

All prices are subjected to 10% service charge and 7% GST

# LA BRACERIA

PIZZA & GRILL

## M E A T

<b>Cotoletta di Vitello Alla Milanese</b> Veal Loin Cutlet Milanese Style	\$32
<b>Galletto alla Diavola</b> Grilled Crispy Chicken. Spicy Aromatic Sauce on the side. (Minimum waiting time for grill is 30min)	\$29
<b>Costolette di Agnello Grigliate</b> Grilled Baby Lamb Rack	\$39
<b>Filetto di Manzo Angus</b> 180g Grilled Tenderloin Angus MB5 (AUS)	\$52
<b>Bistecca di Controfiletto Wagyu</b> 300g Grilled StripLoin Wagyu MB5 (AUS)	\$62

## S E A F O O D

<b>Filetto di Branzino alla Mediterranea</b> 140g Single Fillet of Seabream in White Wine base with Capers, Olives and Garlic	\$30
<b>Grigliata di Pesce</b> Mix Seafood Platter. (Half Boston Lobster, Fish of the Day, Squid and Prawns) (Good for 2 pax)	\$78
<b>Pesce Italiano del Giorno</b> Grilled Italian (Whole) Fish of the Day 600 – 800g	\$68

## S P E C I A L C U T M E A T

<b>1 Kg Bistecca alla Fiorentina</b>	<b>\$158</b>
U.S. Prime Porterhouse Steak (150 days grain-fed)	
<b>1.2kg Tomahawk Wagyu (MBS 4/5)</b>	<b>\$188</b>

All prices are subjected to 10% service charge and 7% GST

# LA BRACERIA

PIZZA & GRILL

## PIZZA

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

<b>Margherita</b> Tomato, mozzarella and fresh basil	\$18
<b>Diavola</b> Tomato, mozzarella and spicy salami	\$22
<b>Prosciutto e Funghi</b> Tomato, mozzarella, honey glazed ham and mushroom	\$23
<b>Quattro Stagioni (4 seasons)</b> Tomato, mozzarella, honey galzed ham, mushrooms, artichokes and black olives	\$25
<b>Calzone</b> Folded pizza with tomato, mozzarella, cooked ham, mushrooms and parmesan cheese	\$23
<b>Frutti di Mare</b> Tomato, mozzarella and mix seafood	\$26
<b>Carnivora</b> Tomato, mozzarella, pork sausage, bacon, honey ham and spicy salami (For Meat Lover)	\$26
<b>Rucola Prosciutto di Parma</b> Tomato, mozzarella, cherry tomatoes, rocket salad, parmesan cheese and Parma ham	\$28
<b>Bufala</b> Tomato, bufala mozzarella and basil leaves	\$26
<b>Napoletana</b> Tomato, mozzarella, anchovies and oregano	\$24
<b>Quattro Formaggi (4 Cheese)</b> Mozzarella, gorgonzola, emmental and parmesan cheese	\$24
<b>Vegetariana Bianca</b> Mozzarella and mixed grilled vegetables	\$23
<b>Alla Braceria</b> Mozzarella, Minced beef, mix mushrooms and parmesan cheese	\$26
<b>Alla Bismark</b> Mozzarella, cooked ham, egg and creamy truffle aroma	\$25

(For make Half-and-Half Pizzas we charge additional \$5)

# LA BRACERIA

PIZZA & GRILL

## DESSERT

<b>Tiramisù</b>	<b>\$12</b>
Famous Italian cheese cake made of ladyfingers dipped in coffee, layered with mascarpone, flavored with liquor and top with cocoa powder.	
<b>Pannacotta</b>	<b>\$10</b>
Creamy Italian pudding with mix berries puree	
<b>Affogato al Caffé</b>	<b>\$12</b>
Vanilla gelato dessert drowned in Italian espresso	
<b>Braceria Cheese Cake (must try)</b>	<b>\$12</b>
<b>Tortino al Limoncello</b>	<b>\$14</b>
Warm Limoncello Cake served with Italian Gelato	

## GELATO

<b>Vanilla</b>	<b>\$7</b>
<b>Chocolate</b>	<b>\$7</b>
<b>Lemon Sorbet</b>	<b>\$7</b>
<b>Strawberry Sorbet</b>	<b>\$7</b>

All prices are subjected to 10% service charge and 7% GST

# LA BRACERIA

PIZZA & GRILL

## J U I C E

Cranberry	\$5
Orange	\$5
Apple	\$5
Lime	\$5

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

Aqua Panna (750ml)	\$7
San Pelligrino (750ml)	\$7
Coke	\$5
Sprite	\$5
Ginger Ale	\$5
Ice Lemon Tea	\$5
Soda Water	\$5
Tonic Water	\$5

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

Espresso	\$5
Regular Coffee	\$5
Espresso Macchiato	\$5
Cappuccino	\$6
Coffee Latte	\$6
Café Mocha	\$7
Hot Chocolate	\$6

## T E A

Peppermint	\$5
Chamomile	\$5
English Breakfast	\$5
Jasmine and Green	\$5
Earl Grey	\$5

All prices are subjected to 10% service charge and 7% GST

# LA BRACERIA

PIZZA & GRILL

## 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	\$14
Martini Bianco	\$10
Martini Rosso	\$10
Martini Dry	\$10
Ricard	\$12

## H O U S E W I N E

Montepulciano D'Abruzzo (Italy)	\$10
Shiraz Barossa Valley (Australia)	\$14
Pinot Grigio (Italy)	\$10
Chardonnay Hunter Valley (Australia)	\$13
Proseco Extra Dry (Italy)	\$13

## D I G E S T I V E

Amaretto	\$9
Fernet Branca	\$9
Grappa	\$9
Limoncello	\$9
Sambuca	\$9
Port Wine	\$12

## H O U S E P O U R

Gin	\$12
Vodka	\$12
Rum	\$12
Brandy	\$12
Whisky	\$12
Tequila	\$12

## B E E R

Menabrea Italian Beer	\$9
-----------------------	-----