



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 all' Aglio e Olio**  **\$9.90**
Garlic, extra virgin olive oil & sea salt. Served with homemade tomato chutney
- Sfoglia di Melanzane alla Parmigiana**  **\$15.90**
Baked layered eggplant in tomato sauce with mozzarella & parmesan cheese
- Caponato con Uovo e Parmigiano Croccante**  **\$16.90**
Capsicum, eggplant, red onion, black olives, peeled tomato topped with sous vide egg & parmesan cheese crisp
- Portobello with Mozzarella e Tartufo**  **\$17.90**
Baked portobello mushroom with mozzarella cheese & black truffle
- Trippa con Fagioli** **\$17.90**
Stew veal tripe in tomato sauce with white beans, herbs & Parmigiano Reggiano cheese
- Saute' di Cozze**  **\$18.90**
Sautéed black mussels with tomatoes in white wine sauce
- Polpo e Patate**  **\$29.90**
Octopus leg with mashed potato & Italian parsley sauce





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

Salad

- Caesar Salad** **\$16.90**
Romaine lettuce with bacon bites, croutons, grated parmesan cheese & sous vide egg in Caesar dressing
- Insalata di Rucola**  **\$18.90**
Arugula salad with sun-dried tomato, shaved parmesan cheese, button mushroom & black olives in balsamic vinegar dressing

Soup

- Crema di Funghi**  **\$9.90**
Hearty soup made with mushroom, cream & garlic
- Crema di Zucca con Olio Tartufato**  **\$9.90**
Smooth & rich soup made with pumpkin, cream & a drizzle of truffle oil



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

Pizza

Margherita  **\$16.90**

Tomato sauce & mozzarella cheese

Diavola **\$18.90**

Tomato sauce, mozzarella cheese & spicy beef & pork salami

Napoletana  **\$18.90**

Tomato sauce, mozzarella cheese, anchovies & capers

Verdure  **\$18.90**

Tomato sauce, mozzarella cheese, capsicum, eggplant & zucchini

Calzone **\$19.90**

Folded pizza with tomato sauce, mozzarella cheese, cooked ham & button mushroom

Hawaiiana **\$19.90**

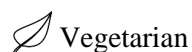
Tomato sauce, mozzarella cheese, cooked ham & pineapple

Prosciutto e Funghi **\$19.90**

Tomato sauce, mozzarella cheese, cooked ham & button mushroom

Pizza con Vongole  **\$21.90**

Mozzarella cheese, clam meat, garlic & Italian herbs



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


Pizza

- Quattro Stagioni** **\$21.90**
Tomato sauce, mozzarella cheese, artichoke, black olives, cooked ham & button mushroom
- Quattro Formaggi**  **\$22.90**
Mozzarella cheese, gorgonzola, parmesan cheese & smoked cheese
- Salsiccia & Porcini** **\$23.90**
Mozzarella cheese, beef sausage, porcini mushroom & red onion
- Carnivora** **\$24.90**
Tomato sauce, mozzarella, bacon, cooked ham, pork sausage & spicy beef & pork salami
- Gamberi e Calamari**  **\$24.90**
Tomato sauce, mozzarella cheese, prawns, squid, black olives, tomatoes, garlic & a drizzle of pesto sauce
- La Pizzaiola Speciale** **\$25.90**
Tomato sauce, mozzarella cheese, roast beef slices, shaved parmesan cheese, arugula salad & a drizzle of truffle oil
- Rucola Parma** **\$25.90**
Tomato sauce, mozzarella cheese, parma ham slices & arugula salad



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

Pasta

Ravioli Ricotta e Spinaci al Burro e Salvia  **\$16.90**

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

Fettuccine alla Carbonara **\$17.90**

Homemade fettuccine with bacon, egg, parmesan cheese & cream

Fettuccine con Pancetta, Funghi e Pomodori Secchi **\$19.90**

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

Lasagna **\$19.90**

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

Fettuccine Portobello e Pesto  **\$20.90**

Homemade fettuccine with portobello mushroom in pesto sauce



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

Pasta

Tagliolini al Nero di Seppia con Salsa di Granchio  **\$20.90**

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

Gnocchi Bolognese **\$20.90**

Homemade potato dumplings with Bolognese sauce & parmesan cheese

Conchiglie con Gamberi, Granchio e Capesante  **\$21.90**

Giant conchiglie stuffed with mix seafood in tomato sauce with a touch of cream

Ravioli Truffle  **\$21.90**

Homemade ravioli filled with vegetables & truffle in creamy truffle porcini mushroom sauce

Spaghetti ai Frutti di Mare  **\$22.90**

Spaghetti with mix seafood in tomato sauce

Risotto al Nero di Seppia e Gamberi  **\$25.90**

Risotto with squid & prawns in squid-ink sauce



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

Main Course

Pollo alla Diavola **\$28.90**

Roasted whole spring chicken marinated with Italian herbs & spices.

Served with roasted potato & salad

Rib-eye Arrosto **\$31.90**

250 grams roasted rib eye steak. Served with roasted potato, salad & red wine sauce

Arrosto di Agnello **\$32.90**

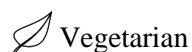
Slow cooked lamb shoulder with Italian herbs. Served with mashed potato, salad & porcini red wine sauce

Porchetta con Patate e Peperoni Arrosto **\$33.90**

Roasted pork belly marinated with Italian herbs & spices. Served with capsicum salad & roasted potato

Fish of The Day 

Please refer to our friendly service staff



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

Dessert

Affogato al Caffè **\$9.90**

Vanilla ice-cream served with a shot of espresso

Panna Cotta **\$9.90**

Italian custard with mixed berries

Tiramisu **\$9.90**

The classic coffee Italian dessert

Crème Brûlée **\$10.90**

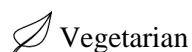
Rich custard base topped with a layer of caramelized sugar. Served cold on the bottom & warm on top

Melting Chocolate Cake **\$10.90**

Classic lava cake served with vanilla ice-cream, crumble & caramel sauce

Torta Pistocchi **\$10.90**

Deliciously rich dark chocolate cake from *Florence* for the chocolate lovers



Vegetarian

|



Seafood

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

Beverage

Beer

Menabrea **\$8.50**

Soft Drinks

Coke **\$3.50**

Coke Zero **\$3.50**

Sprite **\$3.50**

Fresh Juices

Fresh Lime Juice **\$4.00**

Fresh Orange Juice **\$4.00**

Homemade Iced Lemon Tea **\$3.50**

Mineral Water

Sparkling **\$6.50**

Still **\$6.50**

Coffee

Caffe Latte **\$4.50**

Cappuccino **\$4.50**

Coffee **\$3.50**

Espresso **\$3.50**

Double Espresso **\$5.50**

Macchiato **\$4.50**

Iced **+\$0.50**

Tea

Chamomile **\$4.50**

Earl Grey **\$4.50**

Peppermint **\$4.50**

Digestif

Grappa **\$11.00**

Limoncello **\$11.00**

Half Bottle

(375ml)

Red

Antinori Peppoli Chianti Classico DOCG 2018 **\$39**

 Sangiovese Blend

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

Antinori Il Bruciato Bolgheri DOC 2019 **\$49**

 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 2020/21 **\$32**






 Moscato

Sweet, fresh, and aromatic.








Sparkling

	Glass	Bottle
Bel Star Prosecco DOC NV	\$10	\$49
 Glera (Prosecco)		
<i>Elegant, dry and refreshing.</i>		

White

Mantellassi Masso Bianco 2019/20	\$10	\$49
 Trebbiano Blend		
<i>Light, fresh and aromatic.</i>		
Pighin Pinot Grigio Friuli Grave DOC 2020	\$12	\$59
 Pinot Grigio		
<i>Fine flowery and fresh fruit scents with bright acidity.</i>		
Falesco Tellus Chardonnay Umbria IGP 2015		\$59
 Chardonnay		
<i>Light, crisp and dry.</i>		
Livio Felluga Sauvignon 2020		\$69
 Sauvignon Blanc		
<i>Intense with prominent passion fruit, white melon, elderflower and orange blossom flavours.</i>		
Tormaresca Pietrabilanca Castel del Monte DOC 2015/19 (Organic)		\$69
 Chardonnay Blend		
<i>Floral nose, light oak and great finish.</i>		

Red

	Glass	Bottle
Mantellassi Il Canneto Sangiovese Maremma Toscana IGT 2019/20	\$10	\$49
 Sangiovese		
<i>Fresh, light with nose of berries.</i>		
Bottere Corte Ottone Copertino DOC Riserva 2017	\$12	\$59
 Negroamaro		
<i>Notes of berries and cherries. Soft on palate with velvety tannins.</i>		
Garofoli Piancarda Rosso Conero DOC 2018	\$13	\$69
 Montepulciano		
<i>Full body with aromas of cherries.</i>		
Mantellassi Puntón del Sorbo IGT 2017		\$69
 Cabernet Sauvignon		
<i>Fruity and elegant bouquet with good structure and balance.</i>		
Antinori Peppoli Chianti Classico DOCG 2018		\$69
 Sangiovese Blend		
<i>Intense and floral nose with taste of fruits and oak aging.</i>		
Tommaso Bussola Valpolicella Ripasso Superior Ca' del Laito 2016		\$79
 Corvina Blend		
<i>Cherry and dark chocolate flavors.</i>		
La Bracesca Vino Nobile di Montepulciano DOCG 2016		\$79
 Sangiovese Blend		
<i>Aromas of violets and vanilla, and hints of cherries and strawberries on the palate.</i>		

Red

Carpineto Chianti Classico Riserva DOCG 2016 **\$89**

 Sangiovese Blend

Elegant with aromas of vanilla and raspberry. Long finish.

Prunotto Barolo DOCG 2016 **\$99**

 Nebbiolo

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

Carpineto Brunello di Montalcino DOCG 2016 **\$129**

 Sangiovese

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

**Tommaso Bussola Amarone della Valpolicella
Classico DOCG 2015** **\$129**

 Corvina Blend


Sweet black cherry and tobacco nose. Perfect with meat.

Villa Girardi Amarone della Valpolicella Classico DOCG 2016 **\$129**

 Corvina Blend

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

Guado al Tasso Bolgheri Superiore DOC 2015/17 **\$209**

 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 2017/18 **\$219**

 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.