

Antipasti Braceria

<i>Zuppa del Giorno</i>	9
<i>Soup of the day</i>	
<i>Insalata di Rucola</i>	12
<i>Fresh Rocket, parmesan cheese, cherry tomatoes with balsamic dressing</i>	
<i>Insalata Mista</i>	12
<i>Mix salad with carrots and cheese in balsamic dressing</i>	
<i>Parmigiana Di Melanzane</i>	14
<i>Baked layered eggplants with tomato sauce, parmesan cheese and mozzarella cheese</i>	
<i>Trippa Al Forno</i>	14
<i>Stew veal tripe in tomato and herbs</i>	
<i>Carpaccio di Rucola e Parmiggiano</i>	16
<i>Thin sliced raw beef tenderloin with lemon and olive served with rocket and parmesan</i>	
<i>Carpaccio di Pesce</i>	18
<i>Air flow fish carpaccio in olive oil lemon sauce</i>	
<i>Insalata Portobello</i>	18
<i>Grilled Portobello salad with rocket Parma ham in truffle vinegar flavor</i>	
<i>Scamorza Al Forno con Prosciutto di Parma</i>	18
<i>Oven baked smoked mozzarella combined with Parma ham</i>	
<i>Sauté Di Vongole</i>	22
<i>Sauté Clams in white wine sauce</i>	
<i>Antipasto Braceria</i>	42
<i>Burrata (300gm) served with mix grilled vegetables and cold cuts (For 2 pax)</i>	

All prices are subject to 10% service charge

Pasta

<i>Orechiette broccoli e sausage</i>	18
<i>Ear shape pasta with homemade sausage and broccoli</i>	
<i>Ravioli della Casa</i>	18
<i>Home made Ravioli stuffed with Ricotta, mascarpone cheese and porcini Mushroom in light parmesan sauce</i>	
<i>Lasagna</i>	19
<i>Home made mamma recipe</i>	
<i>Pappardelle al Cinghiale</i>	22
<i>Pappardelle with wild boar</i>	
<i>Fettuccine con Crema di Tartufo</i>	24
<i>Fettuccine with truffle sauce</i>	

Risotto

<i>Risotto con Porcini e Profumo di tartufo</i>	24
<i>Risotto with porcini mushrooms and truffles aroma</i>	

Seafood Pasta Specialties

<i>Spaghetti alle Vongole</i>	22
<i>Spaghetti tossed with clams in white wine sauce</i>	
<i>Fettuccine Al nero Di seppia</i>	22
<i>Fettuccine pasta with black ink sauce and mix seafood</i>	
<i>Linguine Al Granchio</i>	22
<i>Linguine tossed with fresh crab meat in light tomato and brandy</i>	
<i>Spaghetti al Cartoccio</i>	24
<i>Spaghetti with mix seafood served wrap and baked in oven</i>	

OUR MEAT DISHES

Scaloppine di Vitello alla griglia con Porcini	26
<i>Pan fried slice veal tenderloin served with porcini mushrooms</i>	
Bocconcini di Cotoletta Alla Milanese	29
<i>Veal loin cutlet Milanese served with fresh salad</i>	
Filleteo di Manzo	32
<i>Grilled tenderloin served with red wine sauce</i>	
Agnello Grigliato	32
<i>Grilled lamb chop served with the side dish of the day</i>	
Ossobuco alla Milanese	36
<i>Braised veal shank served with saffron risotto</i>	
Bistecca Grigliata	55
<i>Grilled US Rib-eye served with the side dish of the day (450g -500g)</i>	
Bistecca Alla Fiorentina	M.P.
<i>T-bone steak 900 grams – 1 kg grilled, (Florentine style) (Certified Black Angus)</i>	

Pesce

(fish of the day)

Fritto Misto	24
<i>Fresh deep fried squid and prawns</i>	
Merluzzo con Brodetto di pesce	28
<i>Pan fried cod fish with sauté zucchini and asparagus in seafood broth</i>	

Pizza from Naples (12 inches)
Red Pizza

Margherita	16
<i>Tomato, mozzarella and fresh basil</i>	
Diavola	18
<i>Tomato, mozzarella and salami</i>	
Prosciutto e funghi	18
<i>Tomato, mozzarella, cooked ham and mushroom</i>	
Quattro Stagioni (4 seasons)	18
<i>Tomato, mozzarella, cooked ham, mushrooms, artichokes and black olives</i>	
Calzone	21
<i>Folded pizza with tomato, mozzarella, cooked ham, mushrooms And parmesan cheese</i>	
Rucola Prosciutto di Parma	24
<i>Mozzarella, cherry tomatoes, fresh rocket salad, parmesan cheese And Parma ham</i>	
Pizza Bufala e Pecorino	24
<i>Tomato sauce, bufala mozzarella, pecorino cheese and basil leaves... The best way to enjoy pizza</i>	

White pizza

Quattro Formaggi	21
<i>Mozzarella, gorgonzola, provolone and parmesan cheese</i>	
Salsiccia e broccoli	21
<i>Mozzarella, home-made sausage and broccoli</i>	
Vegetariana Bianca	21
<i>Mozzarella with mixed grilled vegetables</i>	
Alla Braceria	23
<i>Mozzarella, Beef tenderloin, porcini mushrooms and parmesan Cheese (highly recommended)</i>	

(Dessert)

<i>Tiramisu</i>	9
<i>Famous Italian cheese cake</i>	
<i>Pannacotta</i>	9
<i>Creamy Italian pudding with fresh cut strawberry topping</i>	
<i>Affogato al Café</i>	
<i>Vanilla gelato dessert drowned in Italian espresso</i>	9
<i>Braceria Cheese cake (must try)</i>	9
<i>Lava cake</i>	
<i>Warmed chocolate lava cake served with grand Marnier flavor</i>	9
<i>Mamma Cake</i>	9
<i>Amaretto flavored cream cake with almond sprinkled with crunchy Biscuits</i>	
<i>Profiteroles</i>	9
<i>Choux pastry filled with vanilla cream and topped with chocolate</i>	

Selection of Gelato

<i>Sorbetto al Limone (1 Scoop)</i>	5
<i>vanilla</i>	5
<i>strawberry</i>	5
<i>Pistachio</i>	5
<i>chocolate</i>	5

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Aperitif

<i>Campari</i>	12
<i>Martini Bianco</i>	10
<i>Martini Rosso</i>	10
<i>Martini Dry</i>	10
<i>Ricard</i>	12

Digestive

<i>Amaretto</i>	9
<i>Fernet bianco</i>	9
<i>Grappa</i>	9
<i>Limoncello</i>	9
<i>Port Wine</i>	12
<i>Sambucca black</i>	9
<i>Sambucca White</i>	9

House Wine

<i>Italian Wine by glass</i>	
<i>Red wine</i>	10
<i>White wine</i>	10
<i>Prosecco</i>	15

House Pour

<i>Gin</i>	12
<i>Vodka</i>	12
<i>Rum</i>	12
<i>Brandy</i>	12
<i>Whisky</i>	12

Beer

<i>Carlsberg</i>	10
<i>Italian Beer (ask the staff)</i>	10

Juices

<i>Cranberry Juice</i>	5
<i>Orange Juice</i>	5
<i>Apple Juice</i>	5
<i>Lime juice</i>	5

Mineral water and Soft drink

<i>Mineral water (750ml)</i>	7
<i>Sparkling mineral water (750ml)</i>	7
<i>Coke</i>	4.50
<i>7-up</i>	4.50
<i>sprite</i>	4.50
<i>Ice lemon tea</i>	4.50
<i>Soda water</i>	4.50
<i>Tonic water</i>	4.50

Hot beverages

<i>Espresso</i>	3.50
<i>Regular coffee</i>	3.50
<i>Espresso macchiato</i>	3.50
<i>Cappuccino</i>	5.50
<i>Coffee latte</i>	5.50
<i>Hot Chocolate</i>	5.50

Hot Tea

<i>Peppermint tea</i>	4.50
<i>Chamomile tea</i>	4.50
<i>English breakfast tea</i>	4.50
<i>Green tea</i>	4.50
<i>Earl gray Tea</i>	4.50

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