

Antipasti

Insalata Sophia Loren (v)

Fresh romain lattuce with tomatoes, red onions, black olives and buffalo mozzarella

14,00 \$

Caprese (v)

Sliced fresh tomato with Buffalo mozzarella in olive oil and basil

19,00 \$

Parmigiana di Melanzane (v)

Baked eggplant with tomato sauce, parmesan and mozzarella

24,00 \$

Scamorza grigliata con prosciutto di Parma 30 mesi

Grill smoked mozzarella cheese combined with Parma ham 30 months

24,00 \$

Trippa gratinata al forno

Beef tripe stew in light tomato sauce and Italian herbs

24,00 \$

Fresh Burrata cheese (MUST TRY!)

150g Burrata cheese

18,00 \$

Additional Parma ham 30 months 10,00 \$

Additional 1gram fresh black truffle from Alba (Italy) 12,00 \$

Additional Sturia caviar 16,00 \$

Saute' Vongole al profumo di mare

Sauteed clams in white wine sauce

28,00 \$

Asparagi alla Bismark (v)

Green asparagus served with sunny side egg, parmesan cheese and 1gram fresh black Truffle from Alba (Italy)

24,00 \$

Calamaretti di paranza (MUST TRY!)

Deep sea fried Italian baby squid & prawns

32,00 \$

Antipasto Braceria (Good for sharing 2-3 pax)

300g Burrata cheese served with Parma ham 30 months, salame, mortadella and mix grilled vegetables

58,00 \$

Pasta

(Gluten free pasta available, check with Staff)

Gnocchi Sorrentina (v)

Homemade oven baked potato gnocchi with tomato, mozzarella cheese and basil

22,00 \$

Penne alla Bolognese

Penne with hearty beef ragout (using prime beef)

24,00 \$

Lasagna

Homemade Mamma's Recipe (using prime beef)

26,00 \$

Ravioloni ricotta e spinaci, burro e salvia (v)

Homemade ravioli stuffed with spinach and ricotta cheese in light butter and sage sauce

28,00 \$

Spaghetti alle Vongole

Spaghetti tossed with Canadian clams in white wine sauce

29,00 \$

Linguine al granchio

Linguine with fresh crabmeat in light bisque sauce

30,00 \$

Spaghetti frutti di mare

Spaghetti with fresh mix seafood in delicate sauce

32,00 \$

Linguine al nero di seppia

Linguine with squid ink sauce and fresh Hokkaido scallops (Japan)

32,00 \$

Tagliatelle al tartufo nero

Tagliatelle in light creamy sauce served with 3grams of fresh black truffle from Alba (Italy)

38,00 \$

Risotto con funghi porcini (v)

Carnaroli rice with porcini mushrooms

32,00 \$

Mains

(Served with two daily side dishes, except "guazzetto mediterraneo" and "filetto di orata all'acqua pazza")

Bistecca di Capocollo

300g Iberico pork collar steak marinated with mix spices (Spain)

36,00 \$

Braciola di maiale alla milanese

300g Iberico pork chop Milanese style (Spain)

36,00 \$

Galletto alla Diavola

400g Crispy free range spring chicken with spicy rosemary garlic sauce (France)

38,00 \$

Costolette di Agnello alla griglia

Grilled lamb chop served with aromatic herbs (Australia)

42,00 \$

Filetto di Manzo organico

200g Grilled organic angus tenderloin grass fed (Australia)

56,00 \$

Controfiletto grigliato

270g Grilled Tajima wagyu Entrecôte (MbS 6, Victoria - Australia)

68,00 \$

1kg Signature Black Angus beef T-Bone grain fed (Australia)

168,00 \$

1.2kg Prime Tomahawk Wagyu beef (MbS 5, Australia)

198,00 \$

Filetto di Orata Italiano all'acqua pazza (MUST TRY!)

Poached Seabream fillet "crazy water" style (Italy)

30,00 \$

Guazzetto mediterraneo

Mediterranean soup base of fish filet, clams, prawns, squid in natural seafood juice

38,00 \$

Branzino Italiano di profondo mare

650-750g Fresh deep sea Seabass (Italy)

(Minimum waiting time in peak hours is 35min. Grill or baked at your choice)

72,00 \$

Pizza

Our pizza is made in traditional neapolitan style, the place where pizza originated. *Minimum waiting time in peak hours is 20min.*

Half & half pizza available with additional 5,00 \$ on the higher one

Margherita (v)

Tomato, mozzarella and fresh basil

21,00 \$

Calzone

Folded pizza with tomato, mozzarella, cooked ham and mushroom

26,00 \$

Diavola

Tomato, mozzarella and spicy salame

26,00 \$

Broccoli e salsiccia

White base *Mozzarella, broccoli and pork sausage*

28,00 \$

Prosciutto e funghi

Tomato, mozzarella, cooked ham and mushroom

28,00 \$

Alla Bismark

White base *Mozzarella, cooked ham, egg and creamy truffle aroma*

30,00 \$

Vegetariana — Vegetarian (v)

White base *Mozzarella, mixed grilled vegetables and black olives*

30,00 \$

Quattro stagioni — Four Season

Tomato, mozzarella, cooked ham, mushroom, artichokes and black olives

30,00 \$

Quattro formaggi — Four Cheese (v)

White base *with emmental, gorgonzola, mozzarella and parmesan cheese*

30,00 \$

Frutti di mare

Tomato, mozzarella, fresh mixed seafood and fresh parsley

30,00 \$

Alla Braceria

White base, *mozzarella, beef sausage, porcini mushrooms, button mushrooms and parmesan*

30,00 \$

Carnivora

Tomato, mozzarella, pork sausage, cooked ham, bacon and spicy salame

30,00 \$

Rucola e prosciutto di Parma 30 mesi

Tomato, mozzarella, cherry tomatoes, Parma ham 30 months, fresh rocket and parmesan

32,00 \$

Dessert

Homemade artisan Gelato / Sorbet single scoop

Vanilla, Chocolate / Lemon, Strawberry

8,00 \$

Affogato al caffè

Gelato drenched with espresso

12,00 \$

Tipsy Affogato (Frangelico, Amaretto)

Gelato drenched with espresso and liquor

18,00 \$

Limoncello cake

Limoncello liquor infused with almonds and white chocolate served with vanilla Gelato

14,00 \$

Torta al cioccolato

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate mirror

14,00 \$

Braceria cheese cake (MUST TRY!)

14,00 \$

Tiramisu

Mascarpone, espresso and savoiardi

14,00 \$