



RANA PESCATRICE 
Porcini and truffle crusted Monkfish fillet



LA VENDÈMMIA

9 SEP - 25 OCT



CURATE
CUCINA PISANA

AGNOLOTTI 
Gorgonzola and walnuts filled
homemade pasta 'Agnolotti'



CURATE
CUCINA PISANA

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Querciabella
Organic since 1988. Biodynamic since 2000.



LA VENDemmIA

THE HARVEST 09 SEP - 25 OCT

Savour a harvest of Italy's finest produce, like Tuscany's truffles, Sardinia's saffron, Gorgonzola cheese and more.

CARPACCIO E FUNGHETTI

\$32

Thin slices of cured venison tenderloin "Carpaccio" style, Vincotto dressing, ice plant
Thyme scented chestnuts cream, pickled forest mushrooms, toasted pine nuts

AGNOLOTTI

\$34

Gorgonzola and walnuts filled homemade pasta "Agnolotti"
Porcini mushroom cream, black pork Pancetta ham, seasonal Italian truffle shavings

POLLETTO

\$52

Roasted organic yellow corn-fed chicken breast served with Palieri grape and Chianti wine sauce
Pickled forest mushrooms and saffron scented mashed potatoes

RANA PESCATRICE

\$62

Porcini and truffle crusted monkfish fillet
Served with clams in their broth, green peas and baby leeks

CASTAGNE E AMARETTI

\$18

Chestnuts gelato by Alfero served with Amaretti cookies crumbles
Marron glacé and dark chocolate shavings

MAREMMA, TOSCANA

GLASS / BOTTLE

MONGRANA BIANCO 2020

\$18 / \$80

Vermentino, Viognier

TURPINO 2017

\$28 / \$140

Cabernet Franc, Syrah, Merlot

GREVE, TOSCANA

CHIANTI CLASSICO 2019

\$22 / \$100

Sangiovese

Please notify our service associate if you have any special dietary requirements or food allergies.
All prices are subject to prevailing service charge and government tax.

