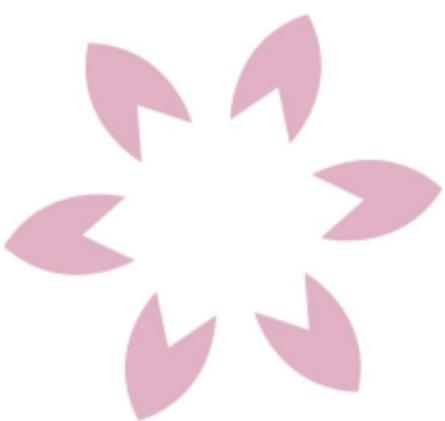


**CURATE**  
CUCINA PISANA

# Dinner Menu





**CURATE**  
CUCINA PISANA



## Set Dinner Menu

5 Course \$128

Wine Pairing \$58

### Antipasto

#### Burratina

Burrata cheese, served in signature pesto, aged balsamic vinegar  
vine ripened tomatoes, rucola, ice plant  
NV. Pizzolato, Spumante Prosecco Brut

### Zuppa

#### Carote

Spiced carrot soup

Marinated sea scallops, rosemary croutons, grated Italian truffle

### Pasta

#### Spaghetti

Spaghetti pasta served in langoustine sauce  
Langoustine tails, artichokes, Colonnata lardo ham  
2019 Corte Giara Soave Allegrini

### Secondo

#### Merluzzo

Atlantic cod fish in rich spicy tomato sauce 'Livornese'  
Garlic mashed potatoes, olives, marinated tomatoes

or

### La Tagliata

Grilled Black Angus striploin "Tagliata" served with truffle sauce  
Caramelized red onions, sautéed porcini "Trifolati", seasonal Italian truffle  
(Supplement of \$16)

2016 La Spinetta 'Il Nero di Casanova' Terre Pisa

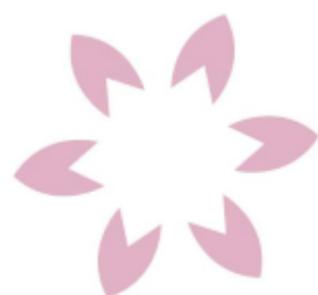
### Dolce

#### Torta co' Bischeri

Pontasserchio rich 70% dark chocolate & risotto cake  
Raisin, pine nuts, candied fruits

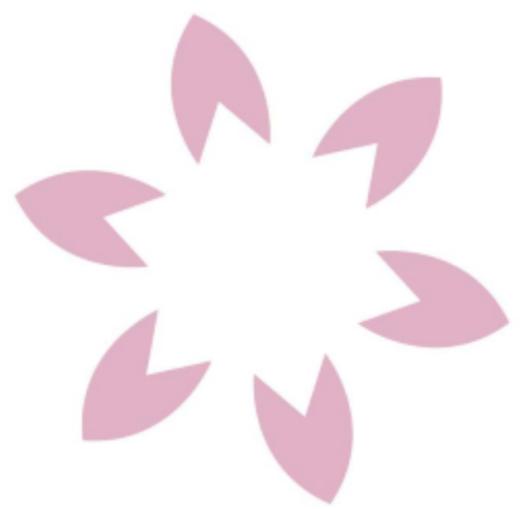
2019 Ca' d'Gal Sant'Ilario Moscato d'Asti

*Set menu is encouraged to entire table  
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*





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## Antipasti

### Tagliere del Pisano

\$68

Tuscan cured meats

Pecorino cheeses, chicken liver paté 'Bruschetta'

(Serves 2)

### Burratina

\$38

Burrata cheese, served in signature pesto, aged balsamic vinegar

Vine ripened tomatoes, rucola, ice plant

With seasonal Italian truffle

Additional \$12

With Prosciutto Toscano

Additional \$18

### Pappa al Pomodoro di Mare

\$28

Ciabatta bread stew in tomato soup

Clams, black mussels, stracciatella cheese, fresh basil

### Baccalà e Ceci

\$28

Cured cod fish 'Baccalà' with Valdarno chickpeas

In-house pickled shallots, semi dried tomatoes

### Carote

\$24

Spiced carrot soup

Marinated sea scallops, rosemary croutons, grated Italian truffle

### Panzanella

\$18

Tuscan salad serve in red wine vinegar dressing

Toasted ciabatta croutons, vine tomatoes, chickpeas, capers, olives

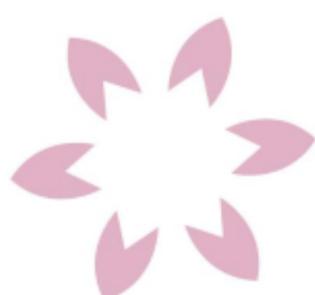
### Il Pane e la Schiacciata

\$16

Freshly baked focaccia bread & ciabatta bun

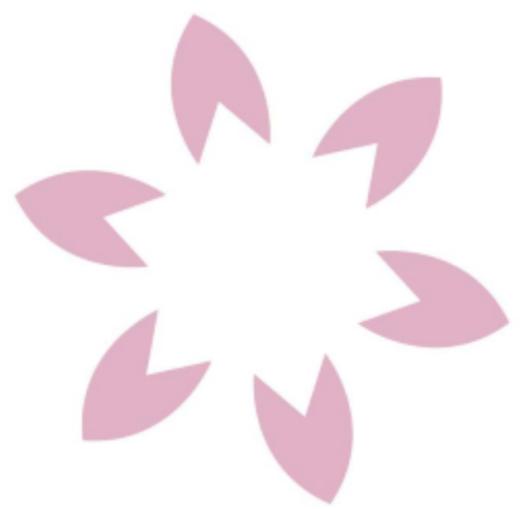
Signature pesto Pisano, aged balsamic vinegar, extra virgin olive oil

(Serves 2)





## CURATE CUCINA PISANA



### Pasta Fatta in Casa

No traditional Italian household is complete without its own generation old family recipe of pasta dishes, handmade by the matriarch and reserved for special guests and family friends. Chef Davide presents you his signature pasta dishes passed down to him from his Nonna e Mamma.

**Casarecci** \$38

Tomato flavored short twist pasta

Sea scallops, signature Pesto Pisano, oven dried vine cherry tomatoes

**Topini** \$34

Tuscan style potatoes dumpling served in roasted cauliflower cream sauce

Pancetta ham, leek ash, crispy sage

With seasonal Italian truffle

Additional \$12

**Reginette** \$34

Long, flat wavy pasta

Porcini mushroom, roasted garlic, seasonal Italian truffle, toasted pine nuts

**Pici alla "Marina di Pisa"** \$96

Tuscan style spaghetti served in rich seafood sauce

Boston lobster, Fremantle octopus, clams, mussels

Vine tomatoes, fresh basil

(Serves 2)

### Pasta by Martelli

Martelli Pasta is a family-run business located in Lari, a small medieval village near Pisa, the family have been making pasta using old-style traditions since 1926

**Fusilli di Pisa** \$66

Pisa Tower shaped Fusilli pasta, Boston lobster

Tomberry, green zucchini, Sardinia's saffron cream sauce

**Spaghetti** \$48

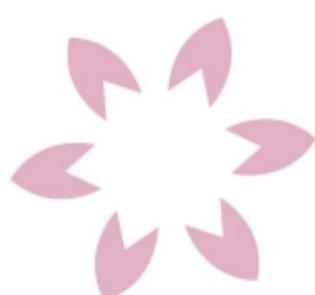
Spaghetti pasta served in langoustine sauce

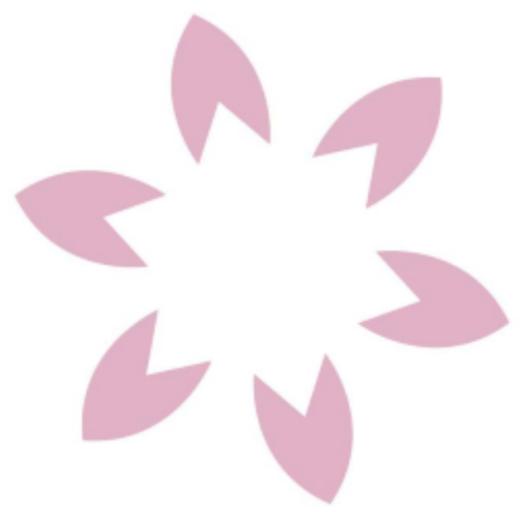
Langoustine tails, artichokes, Colonnata lardo ham

**Maccheroni di Toscana** \$38

Maccheroni pasta, Sangiovese wine tender braised wagyu beef cheek ragout

Volterra's pecorino cheese





## Risotti

**Risotto Nero** \$34

Carnaroli risotto

Squid ink, cured cod fish 'Baccalà', oven dried vine cherry tomatoes, edible gold

**Orzetto** \$34

Barley risotto

In house cured pork sausage, fresh Volterra's Pecorino cheese, smoked sea salt

## Secondi

**Cervo** \$98

Roasted venison rack served with Brunello wine and shallot sauce

Rosemary chickpeas stew, sautéed spinach, chestnuts

(Serves 2)

With seasonal Italian truffle

Additional \$12

**La Tagliata** \$98

Grilled 200gr Black Angus striploin "Tagliata" served with truffle sauce

Caramelized red onions, sautéed porcini "Trifolati", seasonal Italian truffle

**Merluzzo** \$52

Atlantic cod fish in rich spicy tomato sauce 'Livornese'

Garlic mashed potatoes, olives, marinated tomatoes

**Porchetta di Buti** \$52

Roasted suckling pig belly roll serve with Marsala wine sauce

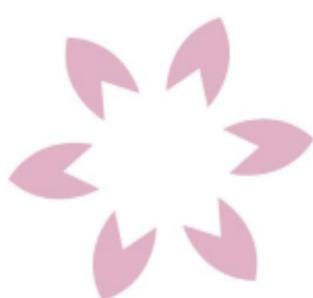
Sautéed spinach, truffle mashed potatoes, Tuscan herbs, pistachio

**Polpo e Patate** \$52

Fremantle octopus leg oven baked in 'Carta Fata' cartoccio style

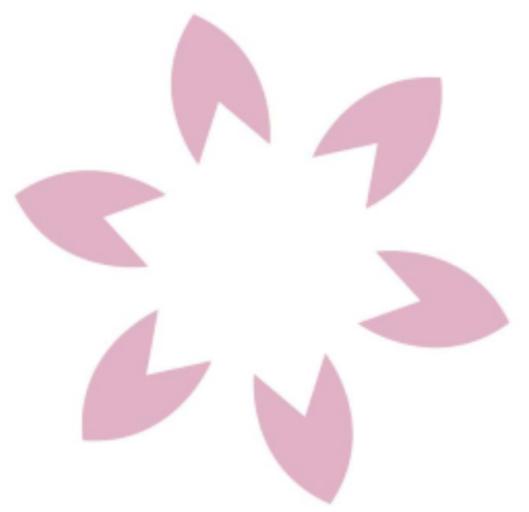
Slow cooked baby potatoes in rich tomato sauce "Al sugo"

Leccino olives, vine ripened heirloom cherry tomatoes





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## Dolci

Indulgence alla Pisana

### Pera del Chianti

Spiced Chianti wine poached pear with vanilla panna cotta, edible gold

\$20

### Cantuccini

Crema di Ruffino Serelle Vin Santo Del Chianti  
Almond and 55% chocolate biscotti di Siena

\$18

### Ricotta & Ciliegie

Buffalo ricotta cheese mousse, dark chocolate, "Lari" cherries compote

\$18

### Torta co' Bischeri

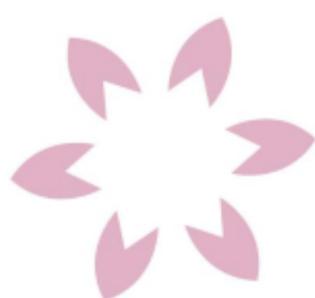
Pontasserchio rich 70% dark chocolate risotto cake  
Raisin, pine nuts & candied fruits

\$18

### Tiramisù 'Pisano'

Chef Davide's mamma secret recipe of 'Tiramisù'

\$18





Merluzzo



Tagliere del Pisano



Pappa al Pomodoro di Mare



Fusilli di Pisa



Cantuccini



Torta co' Bischeri



Pera del Chianti