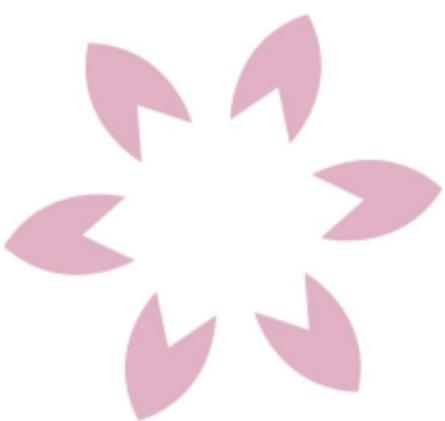


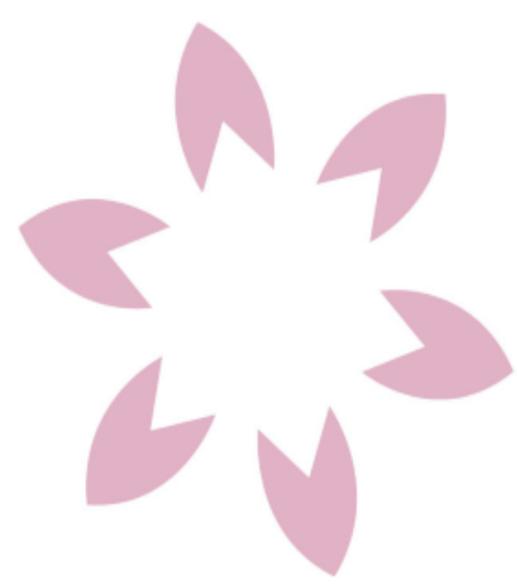
CURATE
CUCINA PISANA

Lunch Menu





CURATE
CUCINA PISANA



3 Course Choice of Antipasto, Pasta or Secondi, Dolce	\$48
4 Course Choice of Antipasto, Pasta, Secondi, Dolce	\$58

Antipasti

Burratina \$38

Burrata cheese, served in signature pesto, aged balsamic vinegar
Vine ripened tomatoes, rucola, ice plant
(Supplement of \$8)

Caprese \$28

Silky buffalo mozzarella cheese, served in signature pesto, aged balsamic vinegar
Vine ripened tomatoes, rucola, ice plant

With Italian truffle

Additional \$12

With Prosciutto Toscano ham

Additional \$18

Baccalà e Ceci \$28

Cured cod fish 'Baccalà' with Valdarno chickpeas
In-house pickled shallots, semi dried tomatoes

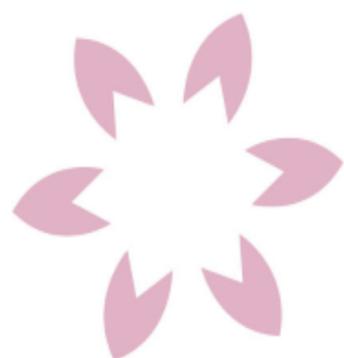
Pappa al Pomodoro di Mare \$28

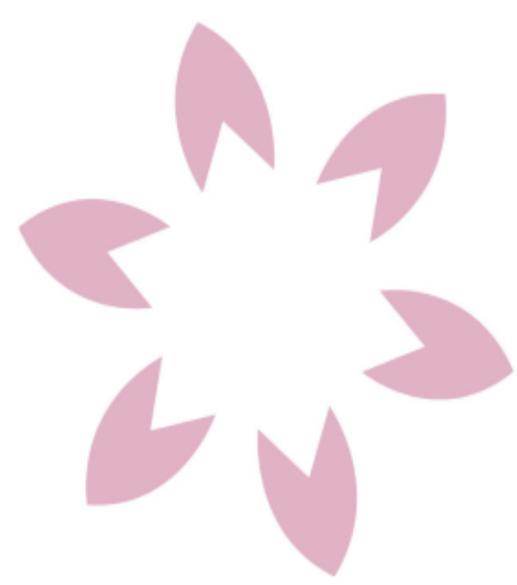
Ciabatta bread stew in tomato soup
Clams, black mussels, stracciatella cheese, fresh basil

Panzanella \$18

Tuscan salad served with red wine vinegar dressing
Toasted ciabatta croutons, vine tomatoes, chickpeas, capers, olives

*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.*





Pasta & Risotto

Fusilli di Pisa

Pisa Tower shaped Fusilli pasta, Boston lobster
Tomberry, green zucchini, Sardinia's saffron cream sauce
(Supplement of \$12)

\$66

Maccheroni di Toscana

Maccheroni pasta, Sangiovese wine tender braised wagyu beef cheek ragout
Volterra's Pecorino cheese

\$38

Casarecci

Tomato flavored short twist pasta
Sea scallops, signature Pesto Pisano, oven dried vine cherry tomatoes

\$38

Reginette

Long, flat wavy pasta
Porcini mushroom, roasted garlic, seasonal Italian truffle,
toasted pine nuts

\$34

Risotto Nero

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

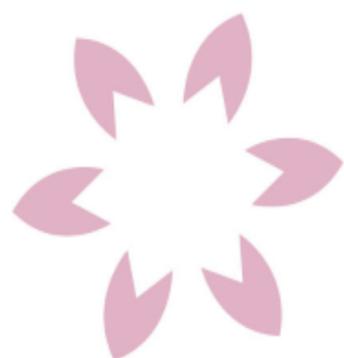
\$34

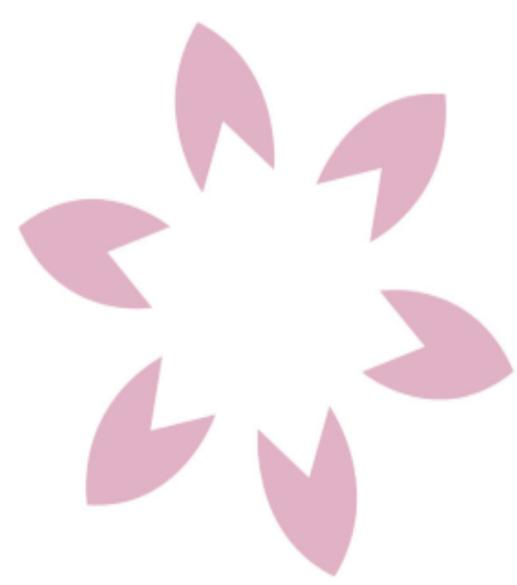
Orzetto

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

\$34

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Secondi

La Tagliata

Grilled 200gr Black Angus striploin "Tagliata" served with truffle sauce
Caramelized red onions, sautéed porcini "Trifolati", seasonal Italian
truffle

(Supplement of \$16)

\$98

Merluzzo

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

\$52

Porchetta di Buti

Roasted suckling pig belly roll serve with Marsala wine sauce
Sautéed spinach, truffle mashed potatoes, Tuscan herbs, pistachio

\$52

Dolci

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

Affogato 'Pisano'

One scoop of vanilla ice cream with a shot of espresso coffee & Vin
Santo espuma

\$14

Wine Pairing – 3 Glasses

\$38

NV. Pizzolato, Spumante Prosecco Brut

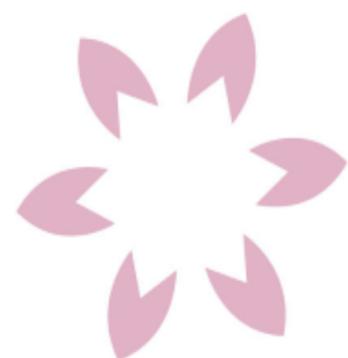
2019 Corte Giara Soave Allegrini

or

2016 La Spinetta 'Il Nero di Casanova' Terre Pisa

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

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Fusilli Di Pisa



Pappa al Pomodoro di Mare



Merluzzo



Torta co' Bischeri