

media alert

**A Journey to Pisa: Resorts World Sentosa
presents authentic Pisan cuisine with Curate Cucina Pisana**
*A new gastronomical experience featuring rustic and traditional
Italian recipes and techniques, perfected through Chef de
Cuisine Davide Bizzarri's philosophy and interpretation*



CURATE CUCINA PISANA

SINGAPORE, 20 October 2021 – Be transported to the cobbled streets of Pisa, Italy, and bask in the magic of Pisan cuisine at Resorts World Sentosa's newest restaurant **Curate Cucina Pisana**. Helmed by Pisan native Chef de Cuisine Davide Bizzarri, the restaurant presents an authentic dining journey through Pisa, a province in the heart of Tuscany that is well known for the Leaning Tower of Pisa, Italian renaissance art and famous vineyards.

Diners can journey through delicious traditional Pisan recipes and techniques that have been passed down through generations in Chef Davide's family and perfected through his own philosophy and interpretation. With the finest artisanal produce imported from boutique Pisan producers and Super Tuscan wine vintages such as the Sassicaia, Curate Cucina Pisana brings to life the warm and rustic yet elegant Pisan atmosphere, right here in Singapore. Having obtained two culinary degrees in Pisa under the guidance of famed Chef Andrea Lorenzi and cut his teeth under renowned celebrity chef brothers Enrico and Roberto Cerea for five years, Chef Davide combines his refined culinary expertise with fresh seasonal ingredients

to create tantalising fare bursting with authentic Tuscan flavours. In the kitchen as much as he is in the restaurant, Chef Davide feeds and fuels the ambience with the passion for the food he creates.

“Cooking and food are deeply ingrained in the Pisan way of life, and we are thrilled to open our doors and bring the authentic Pisan culinary experience to people in Singapore,” says Chef Davide, inspired by his childhood growing up in Pisa, where cooking is a daily family affair. By creating this sense of coziness and comfort in the culinary experience at the restaurant, Chef Davide hopes that diners will leave with their hearts and bellies full. “We hope that at Curate Cucina Pisana, diners will be able to feel the Pisan passion in these dishes made using only the finest produce,” he adds.

Exquisite Ingredients from Boutique Pisan Producers

Chef Davide has a lifelong respect for seasonality and artisanal ingredients from his hometown. It is no surprise that his guests will be introduced to the finest Pisan produce specially imported from the region. Experience a gastronomical journey around the Pisa province with prized truffles, such as White Truffle, Bianchetto Truffle and Summer Truffle, specially sourced from the three-generational family-owned Savini Tartufi farm, top quality olive oil from the hilly terrains of the Pisan mountains, incredibly flavourful Tuscan cured meats and the coveted Pecorino and cheeses from the town of Volterra.

Feast like a Quintessential Pisan Native



Left: Pappa al Pomodoro di Mare (\$24++); Right: Fusilli di Pisa (\$58++)

True to form, Curate Cucina Pisana exudes Italy’s quintessential style of slowing down, socialising, drinking and, of course, eating. Start the meal with a lush ***Pappa al Pomodoro di Mare (\$24++)***, an antipasti comprising soft melt-in-the-mouth Stracciatella cheese on top of a rich soup medley of fresh Tuscan bread, sweet vine-ripened tomatoes, fresh basil and garlic, finished with fresh white clams and blue mussels stewed in pescatora sauce. Fans of pasta can tuck into the colourful ***Fusilli di Pisa (\$58++)*** featuring unique Pisa Tower-shaped Fusilli pasta with fresh Boston lobster, sweet Tomberry and green zucchini, complete with lashings of Sardinia’s saffron cream sauce for a hearty burst of flavour. On the other hand, meat lovers can sink their teeth into the ***Cervo (\$98++)***, a rack of premium venison served

with bone, in a savoury shallot sauce simmered with the reduction of San Giovese red wine, served with Valdarno chickpeas braised with fragrant rosemary and a side of sautéed baby spinach.



Left: *Torta co' Bischeri* (\$16++); Right: *Pera del Chianti* (\$16++)

What's an Italian meal without some desserts? Round off the night with iconic Pisan dessert ***Torta co' Bischeri*** (\$16++), a velvety rich dark chocolate and risotto cake filled with raisins, pine nuts and candied fruits or indulge in the Instagram-worthy ***Pera del Chianti*** (\$16++), a lustrous dessert of Chianti wine poached pear with panna cotta filling and sprinklings of edible gold flakes.

Artisanal Fresh Pasta Made from Scratch



Left: *Gigli* (\$26++); Right: *Spaghetti* (\$28++)

Paying homage to Italian culinary traditions, Curate Cucina Pisana brings to table freshly hand-kneaded artisanal pasta made from the best Italian Durum wheat Semolina. Diners are in for a visual treat as they marvel at the art of pasta-making by expert chefs at the restaurant's open kitchen, and tuck into the eye-catching ***Gigli*** (\$26++), a handmade lily flower-shaped pasta dish simmered in a saffron sauce with cured cod fish 'Baccala', chickpeas cream, rosemary and oven dried tomatoes.

Pasta lovers can also enjoy traditional pasta from the Martelli, a family-run pasta business located in Lari, a small medieval village near Pisa, with a heritage of more than 95 years. All work processes in the

Martelli's pasta factory are marked by slow techniques at low temperatures where this method enhances the flavour of the grain and the absorption of the sauce, making the dough not just tasty but also more easily digestible. Savour the fragrant **Spaghetti (\$28++)**, a Martelli spaghetti pasta served in clam-scented potato cream sauce, white clams, candied lemon, Leccino olives and Italian parsley.

Wine and Dine with Aperitivo Hour and Super Tuscans



Left: *Aperol Spritz (\$13++)*; Centre: *Sgroppino (\$18++)*; Right: *Bellini (\$18++)*

Whet the appetite in true Italian fashion with the classic **Aperol Spritz (\$13++)** or the refreshing **Sgroppino (\$18++)** in hand. A mobile mixology bar known as the **Spritz Trolley** will be set up in the restaurant's alfresco area during the restaurant's Aperitivo Hours from 5.00pm to 7.00pm in evenings, where bartenders will prepare and serve a variety of signature Italian cocktails such as the fruity **Bellini (\$18++)** as well.

The Pisan experience is never complete without a toast to conclude a marvellous meal. Wine enthusiasts will be impressed by the restaurant's list of wines showcasing some of the best Super Tuscans vintages from the Bolgheri area as well as internationally renowned names like Sassicaia and Ornellalia.

Unique Pisan Dining Experience

Curate Cucina Pisana is set to transport guests to the streets of Pisa, with its beautiful décor and alluring authentic Italian ambience. Immerse in the restaurant's classic and rustic Italian atmosphere with red and green colours of the Italian flag, marble wall features and brass accents. Channeling the coziness of Pisan cuisine, diners can also feast their eyes on the art of pasta-making by the chefs through the intimate open kitchen of Curate Cucina Pisana.



Curate Cucina Pisana's open kitchen

Missing the streets of Italy while scooting with a cocktail in hand? As part of Curate Cucina Pisana's unique dining experience and partnership with Singapore Side Car, diners who are up for an adventure can book a Vespa tour with Curate Cucina Pisana's unique fleet of Vespa sidecars that takes diners off the beaten track. Enjoy a ride up Mount Faber's narrow and winding road, experiencing the streets' sights and sounds up close and personal as if in Italy, before heading back to Curate Cucina Pisana for dinner. Exclusively available as a year-end special, enjoy this Vespa tour as well as a 4-course festive set menu and welcome drink at Curate Cucina Pisana for only **\$228++** per person.

Curate Cucina Pisana has opened its doors on **1st October 2021 at level 1 of The Forum** at Resorts World Sentosa. The restaurant is open for **lunch at 11.30am to 1.00pm (1st seating) and 1.30pm to 3.00pm (2nd seating)** on **Saturday and Sunday**. For dinners, operating hours are from **5.00pm to 8.00pm (1st seating) and 8.30pm to 10.00pm (2nd seating)** from **Friday to Tuesdays**. Curate Cucina Pisana is closed every Wednesday and Thursday except on the eve of Public Holidays and Public Holidays. For more information, visit www.rwsentosa.com/en/restaurants/curate.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows. RWS has been named "Best Integrated Resort" since 2011 for nine consecutive years at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

 /ResortsWorldatSentosa   @rwsentosa

MEDIA CONTACTS

Resorts World Sentosa

Kaiwen Teng

Tel: + 65 8233 5692

Email: kaiwen.teng@RWSentosa.com

Ogilvy (for Resorts World Sentosa)

Ada Tong

Tel: +65 9297 0748

Email: ada.tong@ogilvy.com

EDITORS' NOTES

1. High resolution photographs can be downloaded from link:
<https://app.box.com/s/zcakbyz80qnw2vjg1eew2fnnrli4y91>
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)

