



**CURATE**  
CUCINA PISANA

# Dinner Menu





The historical city of Pisa is the home of the iconic Leaning Tower, and Curate Cucina Pisana is the home of Pisan cuisine in Singapore.

And Singapore is the home of Chef Davide Bizzarri! Originally a native of Pisa, he traveled to the four corners of the world to introduce Pisan cuisine, and finally settled down in Singapore where he found love and family, whom he cooks for every day.



*Chef Davide Bizzarri*

Inspired by his childhood, where cooking for the family is a daily affair deeply ingrained in the Pisan way of life. Chef Davide aspires to bring authentic home-cooked flavors of Pisa to Curate Cucina Pisana, using artisanal and specialty produce from his hometown and its neighboring Tuscan provinces. Every dish is humble and soulful, set in the cozy and rustic ambience of the restaurant, where guests are transported to the streets of Pisa and dine until their hearts and bellies are full.

Busy cooking doesn't mean there is no time for a drink! Chef Davide invites you to our daily Aperitivo hours from 5pm to 7pm to enjoy many glasses of his favourite summer drink - the "Spritz Pisano", also known as Aperol Spritz. If you are lucky, you might even catch him in action whipping up a "Sgroppino", a boozy and refreshing sorbet which is great for Singapore's all year long summer.



## 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

#### Pappa al Pomodoro

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

### Pasta

#### Fusilli di Pisa

Pisa Tower shaped Fusilli pasta, Boston lobster  
Tomberry, green zucchini, Sardinia's saffron cream sauce

2019 Corte Giara Soave Allegrini

### Secondo

#### Merluzzo

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

or

#### Cervo

Roasted venison rack served with brunello wine and shallot sauce  
Rosemary chickpeas stew, sautéed spinach, chestnut  
(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

2016 Ruffino Serelle Vin Santo Del Chianti DOC

*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.*





## Antipasti

### Tagliere del Pisano

Tuscan cured meats  
Pecorino cheeses, chicken liver paté 'Bruschetta'  
(Serves 2)

\$66

### Burratina

Burrata cheese, served in signature pesto, aged balsamic vinegar  
vine ripened tomatoes, rucola, ice plant  
With Italian truffle  
With Prosciutto Toscano

\$38

Additional \$12  
Additional \$18

### Pappa al Pomodoro di Mare

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

\$26

### 'Tonno' del Chianti

Gently confit pork thigh in extra virgin olive oil  
White cannellini beans stew, marinated peppers, pickled shallots

\$24

### Porcini

Tuscan style mushroom & chestnut soup  
Sautéed porcini, ciabatta croutons, truffle milk foam, grated Italian truffle

\$20

### Panzanella

Tuscan salad serve in red wine vinegar dressing  
Toasted ciabatta croutons, vine tomatoes, chickpeas, capers, olives

\$16

### Il Pane e la Schiacciata

Homemade Focaccia bread, Ciabatta bun  
Signature pesto, aged balsamic vinegar, extra virgin olive oil  
(Serves 2)

\$16





## 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.

**Pappardelle** \$30  
Broad, flat pasta  
Sangiovese wine tender braised oxtail ragout, pecorino cheese

**Gigli** \$28  
Lilies flower shaped pasta served in chickpeas cream  
Cured cod fish 'Baccalà', rosemary, oven dried tomatoes

**Topini** \$26  
Tuscan style potatoes dumpling served in garlic & sage butter sauce  
Pumpkin, ricotta cheese, toasted pine nuts

**Pici alla "Marina di Pisa"** \$88  
Tuscan style spaghetti served in 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** \$58  
Pisa Tower shaped Fusilli pasta, Boston lobster  
Tomberry, green zucchini, Sardinia's saffron cream sauce

**Maccheroni di Toscana** \$32  
Maccheroni pasta served with in house cured pork sausage ragout  
Sautéed porcini mushrooms, seasonal Italian truffle

**Spaghetti** \$30  
Spaghetti pasta served in clam-scented potato cream sauce  
White clams, candied lemon, olives, Italian parsley





## Risotto

### Risotto Tartufo

Carnaroli risotto

Porcini mushroom, mascarpone, seasonal Italian truffle

\$32

## Secondi

### Cervo

Roasted venison rack served with brunello wine and shallot sauce

Rosemary chickpeas stew, sautéed spinach, chestnut

(Serves 2)

\$98

### Merluzzo

Atlantic cod fish in rich spicy tomato sauce 'Livornese'

Garlic mashed potatoes, olives, marinated tomatoes

\$48

### Porchetta di Buti

Roasted suckling pig belly roll serve with Marsala wine sauce

Sautéed spinach, truffle mashed potatoes, Tuscan herbs, pistachio

\$52

### Il Peposo

Slow braised Angus beef rump in Chianti wine & black peppercorns

White cannellini beans stew

\$38





## Dolci

Indulgence alla Pisana

### Cantuccini

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

\$18

### Pera del Chianti

Spiced Chianti wine poached pear with vanilla panna cotta

\$18

### Torta co' Bischeri

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

\$16

### Tiramisù 'Pisano'

Chef Davide's mamma secret recipe of 'Tiramisù'

\$16





Tagliere del Pisano



Pappa al Pomodoro di Mare



Spaghetti



Gigli



Risotto Tartufo



Merluzzo



Fusilli di Pisa





Cantuccini



Torta co' Bischeri



Pera del Chianti