



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 \$108

Wine Pairing \$58

Antipasto

Burratina

Burrata cheese, vine ripened tomatoes, rucola salad
Signature pesto 'Pisano', aged balsamic vinegar

NV. Santa Margherita Prosecco Brut Spumante DOC

Zuppa

Pappa al Pomodoro

Traditional Pisa's bread & tomato thick warm 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

2018 Sartori di Verona Marani Bianco Veronese IGT

Secondo

Merluzzo

Atlantic cod fish, rich spicy tomato sauce 'Livornese'
Leccino olives, garlic mashed potatoes, marinated tomatoes

or

Cervo

Tuscan hunter's thick cut venison rack 'Tagliata'
Roasted alla Pisana, rosemary 'Valdarno' chickpeas
Sautéed spinach, 'Garfagnana' chestnut, shallot sauce
(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	\$62
Curate signature sharing 'Antipasto' platter Tuscan cured meats, Pecorino cheeses, chicken liver paté 'Bruschetta'	
Burratina	\$38
Burrata cheese, vine ripened tomatoes, rucola salad Signature pesto 'Pisano', aged balsamic vinegar With Italian truffle	
With Prosciutto Toscano	Additional \$12 Additional \$18
Pappa al Pomodoro di Mare	\$24
A traditional Pisa's bread & tomato thick warm soup Clams & black mussels, stracciatella cheese, fresh basil	
'Tonno' del Chianti	\$24
Gently confit pork thigh in Pisan extra virgin olive oil Known as the "Tuna of Chianti", white cannellini beans Marinated peppers & pickled shallots	
Fettunta	\$22
Toasted sourdough bread with a medley of toppings, Pisan style Garlic confit in extra virgin olive oil, smoked sea salt & Peperita pepper Ricotta cheese, vine ripened tomatoes, fresh basil, capers & Leccino olives Chicken liver paté, parmesan cheese, Marsala wine reduction	
Panzanella	\$16
Toasted ciabatta, Misticanza salad, chickpeas, pickled shallots Leccino olives, red wine vinegar dressing	
Il Pane e la Schiacciata	\$16
Homemade 'Schiacciata' bread board Signature pesto 'Pisano' IGP aged balsamic vinegar & Toscano extra virgin olive oil (Serves 2)	





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 \$28

Broad, flat pasta

Sangiovese wine tender braised oxtail ragout, Volterra pecorino cheese

Gigli \$26

Lilies flower shaped pasta

Saffron, cured cod fish 'Baccala'

Chickpeas cream, rosemary, oven dried tomatoes

Topini \$24

Tuscan old-style potatoes dumpling

Garlic & sage butter sauce, pumpkin, ricotta cheese, toasted pine nuts

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 \$30

Maccheroni pasta, in house cured Tuscan pork sausage ragout

Sautéed porcini mushrooms, seasonal Italian truffle

Spaghetti \$28

Spaghetti pasta served in clam-scented potato cream sauce

White clams, candied lemon, Leccino olives, Italian parsley

Risotto

Risotto Tartufo \$30

Carnaroli risotto, porcini mushroom

Mascarpone, seasonal Italian truffle





Secondi

Cervo Tuscan hunter's thick cut venison rack 'Tagliata' Roasted alla Pisana, rosemary 'Valdarno' chickpeas Sautéed spinach, 'Garfagnana' chestnut, shallot sauce (Serves 2)	\$98
Merluzzo Atlantic cod fish in rich spicy tomato sauce 'Livornese' Leccino olives, garlic mashed potatoes, marinated tomatoes	\$48
Il Peposo A legendary Italian ancient 15 th century recipe Slow braised Angus beef rump in Chianti wine & black peppercorns White cannellini beans 'Uccelletto'	\$38

Dolci

Indulgence alla Pisana

Cantuccini Almond & 55% chocolate biscotti di Siena Crema di Ruffino Serelle Vin Santo Del Chianti A sweet Tuscan nectar made from rasiated grapes, aged for 3 years in small Carratelli barrels	\$18
Pera del Chianti Spiced Chianti wine poached pear with vanilla panna cotta	\$16
Torta co' Bischeri Pontasserchio rich 70% dark chocolate & risotto cake Raisin, pine nuts & candied fruits	\$16
Tiramisu 'Pisano' Chef Davide's mamma secret recipe of 'Tiramisu'	\$16

