



Antipasti

Caprese

Silky buffalo mozzarella cheese, medley of vine ripened tomatoes, rucola salad
Signature pesto 'Pisano', aged balsamic vinegar
With Italian truffle
With Prosciutto Toscano ham

\$26

Additional \$12
Additional \$18

'Tonno' del Chianti

Gently confit pork thigh in Pisan extra virgin olive oil, known as the "Tuna of Chianti"
White cannellini beans, marinated peppers & pickled shallots

\$24

Pappa al Pomodoro di Mare

A traditional Pisa's bread & tomato thick warm soup
Clams & black mussels, stracciatella cheese, fresh basil

\$24

Pasta & Risotto

Risotto Tartufo

Classic Carnaroli risotto, porcini mushroom, mascarpone cheese, seasonal Italian truffle

\$30

Spaghetti

Spaghetti pasta served in clam-scented potato cream sauce
White clams, candied lemon, Leccino olives, Italian parsley

\$28

Gigli

Saffron, cured cod fish 'Baccala'
Chickpeas cream, rosemary, oven dried tomatoes

\$26

Topini

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

\$24

Secondi

Merluzzo

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

\$48

Il Peposo

Slow braised Angus beef rump in Chianti wine & black peppercorns
White cannellini beans 'Uccelletto'

\$38

Dolci

Tiramisu 'Pisano'

Chef Davide's mamma secret recipe of 'Tiramisu'

\$16

Torta co' Bischeri

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

\$16

Affogato 'Pisano'

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

\$12



3 Course Choice of Antipasto, Pasta & Dolce
2 Glasses Wine Pairing

\$48
\$28

*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.*