



LE CLASSICHE

- 1. MARGHERITA** (italian tomato sauce and mozzarella cheese) **\$8 19**
- 2. PROSCIUTTO E FUNGHI** (italian tomato sauce, mozzarella cheese, cooked ham and fresh button mushroom) **\$8 23**
- 3. DIAVOLA** (italian tomato sauce, mozzarella cheese, salame) **\$8 23**
- 4. CIPOLLA E PANCETTA** (italian tomato sauce, mozzarella cheese, onions and bacon) **\$8 23**
- 5. HAWAII** (italian tomato sauce, mozzarella cheese, cooked ham and pineapple) **\$8 23**
- 6. TONNO E CIPOLLA** (italian tomato sauce, mozzarella cheese, tuna and onions) **\$8 23**
- 7. 4 FORMAGGI** (white base, mozzarella cheese, gorgonzola cheese, parmigiano cheese and scamorza cheese) **\$8 24**

LE TRADIZIONALI

- 8. CAPRICCIOSA** (italian tomato sauce, mozzarella cheese, cooked ham, button mushroom and artichokes) **\$8 25**
- 9. PUGLIA** (italian tomato sauce, mozzarella cheese, onions, black olives and anchovies) **\$8 25**
- 10. ALLA GRIGLIA** (italian tomato sauce, mozzarella cheese, grilled eggplant, zucchini, capsicum) **\$8 24**
- 11. 4 STAGIONI** (italian tomato sauce, mozzarella cheese, ¼ cooked ham, ¼ mushroom, ¼ black olives, ¼ artichokes) **\$8 26**
- 12. BOSCAIOLA** (italian tomato sauce, mozzarella cheese, sausage, button mushrooms and parmigiano cheese) **\$8 25**
- 13. ROMANA** (italian tomato sauce, mozzarella cheese, anchovies, oregano and capers) **\$8 24**

- 14. TRICOLORE** (white base, mozzarella cheese, topped with rocket leaves, cherry tomatoes and parmigiano cheese) **\$8 25**
- 15. BUFALINA** (italian tomato sauce, sprinkled mozzarella cheese, topped with bufala cheese, basil leaves and extra virgin oil) **\$8 26**

LE GOURMET

- 16. IN PIAZZA** (italian tomato sauce, mozzarella cheese, cooked ham, mushroom, salame, onions, bacon, artichokes, black olives) **\$8 32**
- 17. CASANOVA** (white base, mozzarella cheese, bacon, zucchini, parmigiano cheese, truffle paste and bufala cheese) **\$8 33**
- 18. ZINGARA** (italian tomato sauce, mozzarella cheese, salame, onions, gorgonzola cheese, garlic oil) **\$8 30**
- 19. CARNIVORA** (italian tomato sauce, mozzarella cheese, cooked ham, salame, sausage, bacon) **\$8 30**
- 20. DEL POPOLO** (italian tomato sauce, mozzarella cheese, porcini mushroom, bacon, bufala cheese, parmigiano) **\$8 32**
- 21. ESTIVA** (italian tomato sauce, mozzarella cheese, topped with parma ham, rocket leaves and parmigiano cheese) **\$8 32**

I CALZONI (FOLDED PIZZA)

- 22. COTTO** (mozzarella cheese, cooked ham, mushroom) **\$8 25**
- 23. ORTOLANO** (mozzarella, grilled capsicum, zucchini, eggplant and mushroom) **\$8 24**
- 24. RAMBO** (mozzarella cheese, salame, gorgonzola cheese, garlic oil) **\$8 27**
- 25. GAGLIARDO** (mozzarella cheese, smoked scamorza cheese, cooked ham, truffle paste, parmigiano cheese) **\$8 29**

DRINKS

SOFT DRINKS AND JUICES

- Santal Juices** **\$4.5**
- San Pellegrino (750ml)** **7**
- Acqua Panna (750ml)** **7**
- Tonic Water** **4.5**
- Soda Water** **4.5**
- Coke/Diet Coke/Sprite** **4.5**
- Chinotto** **4.5**
- Aranciata** **4.5**
- Limonata** **4.5**
- Homemade Ice Lemon Tea** **5.5**

ITALIAN BEER DRAUGHT AND BOTTLE

- Peroni Draught** **10/14**
- Menabrea (bottle)** **11**
- Ichnusa (bottle)** **11**
- APERITIF**
- Aperol Spritz** **14** (Italian's favourite: prosecco, soda water Aperol spritz topped with a slice of Orange)
- Negroni** **15**
- Campari** **12**
- Campari Soda** **15**
- Campari Orange** **15**
- Martini Bianco** **12**
- Martini Rosso** **12**

DIGESTIVES AND LIQUORS

- Sambuca Molinari** **12**
- Limoncello** **12**
- Grappa Bianca** **12**
- Grappa Barricata** **14**
- Amaretto di Saronno** **11**
- Amaro Averna** **11**
- Amaro Montenegro** **11**
- Mirto Zedda Piras** **11**
- Amaro Vecchio del Capo** **11**



contact us

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Chef Recommended Vegetarian Food Pork Pork
ALL PRICES ARE SUBJECT TO 7% GST AND 10% SERVICE CHARGE.
FOOD ALLERGIES AND INTOLERANCES PLEASE ASK OUR FRIENDLY STAFF TO KNOW MORE ABOUT OUR INGREDIENTS.

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CORRIERE DELLA PIAZZA

THE FOOD MENU

1st EDITION

SINGAPORE • November



Italian Food:

The History Of The Famous Pasta Alla Carbonara.

Pasta one of the most worshipped meals in Italy.

Easy to prepare, healthy and one of the specialties of the "Nonna" or "Mamma", Italy's unofficial pasta makers. The more you travel Italy, the more you realize how many different kinds and varieties of pastas are available in every different region.

Carbonara is well known all over the world and it one of the essential dishes of Lazio and Abruzzo food culture.

As you probably may guess, everything that is related to food is taken very seriously in Italy. For this reason, *talking about the origins of a Carbonara is a very "dangerous" subject.*

Generally, Carbonara could be a synonym of Lazio and its surroundings, but there is a one of a kind debate about its real heritage. Some say that Carbonara is a delicacy that has its birthplace in Polesine (Rovigo) in the Northern part of Italy, because according to this version, it was the main dish of the secret sect of "Carboneria". Others, supports that this meal derives from a reinterpretation of a typical food of the Slovenian cuisine. Another theory is that Carbonara came from the Neapolitan cuisine and its traces can be found in a specific recipe book.

But, *the most fascinating story is the one recounting a strong US-British influence on the genesis of this variety of pasta.* This captivating tale is based on two main facts: first, there is no trace of this dish in any of the historic recipe books before 1944, and the second, during that period the US and British forces were in massive presence all over Italy. Rome in particular, and eggs and bacon were two of the major staples of their diet. Obviously, every Roman strongly refuses each of the versions. *The tradition speaks clear, the pasta Carbonara is an evolution of "Cacce e Ova", a pasta that coalmen (Carbonari) brought in their pockets and ate cold with their bare hands. By the way, forks and knives in the nearly 1900s were a luxury. So, when two main ingredients, fresh ground black pepper and pieces of "Guanciale", were added, the "Cacce e Ova" became the "Carbonara" thanks to the simple way to living of the coalman.* To this day, this recipe has a heritage that is jealously guarded by every Roman grandmother.

We talked too much about stories, let's check the ingredients!!! So, *the real Carbonara needs: Spaghetti, Eggs, Freshly Ground Pepper, Guanciale and Pecorino.* You have to pick a long type of Pasta, Spaghetti are on the recipe books but some variations are possible like Linguine and Bucatini. Your eggs have to be farmed fresh. Your black pepper has to be freshly ground on your beaten eggs but also on the pasta just right before you eat it. *Then there are two exclamation points to the ingredients list.* First, the so called "Guanciale", pork jowls that are seasoned and cured for at least 3 months resulting in a more intense flavor than the "Pancetta" bacon that is commonly considered part of the original recipe. Second, the *Pecorino cheese is a must*, grated over the beaten eggs with black pepper, but also sprinkled on top at the last moment when you are not really able to keep the fork away from the dish. Parmigiano could be a variation but the taste would not be the same. After all this, we'll not speak about the preparation, simply because you really need to go and taste a real Carbonara in Lazio and Abruzzo *or in Piazza were Chef Carlos will be very happy to prepare for you.* There and Here, this delicious and flavorful pasta is made with passion and pride, respecting one of the most copied, without success, pastas in the world.

BUON APPETITO "Chef Carlos & Daniele"

Who is ALFREDO...?

I learned that Alfredo comes in all kind of versions: chicken Alfredo, Alfredo sauce, Fettuccine Alfredo, and I kept wondering: Who is Alfredo?

Considering its popularity and the fact that it is promoted as something Italian, that surprisingly in Italy probably no one has ever heard of, Alfredo was a Restaurant owner in Rome about 1 Century ago. Later American celebrities were among the guests of that restaurant. So in the 70s they introduced Alfredo's recipes in a new restaurant opening in New York. And that was the beginning of its success.

The history of Tagliatelle

The long pasta known as "Tagliatelle" (it looks like flat Spaghetti) was created by a chef. In Honour of Lucrezia Borgia's long hair. Lucrezia lived from 1480 till 1519 who was also known as Lucrezia d'Este. And she was the Duchess of the town of Ferrara.



A traditional type of pasta from Emilia-Romagna and Marche, regions of Italy

Interesting fact about Italian food

An often recounted story holds that 11 June 1889, to honour the Queen consort of Italy, Margherita of Savoy, the Neapolitan pizza-maker Raffaele Esposito



to created the "Pizza Margherita", a pizza garnished with tomatoes, mozzarella, and basil, to represent the national colours of Italy.

ANTIPASTI (STARTERS)

 **PROSCIUTTO CON MELONE & FICHI**
Italian Parma Ham Served With Italian Melon & Figs
\$\$\$25.00

  **ANTIPASTO DELLA PIAZZA**
Selection Of Italian Cold Cuts, Burrata Cheese, Mixed Olives,
Artichokes, Sun-Dried Tomatoes & Shallots
(Available for 2pax and 4pax)
\$\$\$48.00 / \$\$\$58.00

 **CAPRESE CON MOZZARELLA DI BUFALA**
Sliced Fresh Tomatoes, Buffalo Mozzarella Cheese, Basil
And Black Label Sweet Balsamic Vinegar from Modena.
\$\$\$21.00

 **BRUSCHETTA MISTA**
Italian Bread Toasted Served with Fresh Tomatoes, Porcini,
Truffle, Artichokes.
\$\$\$12.00

 **FRITTURA DI CALAMARI FRESCHI**
Fresh Squid Lightly Deep Fried, Served With Homemade
Tartar Sauce.
\$\$\$25.00

ASSICELLA DI FORMAGGI MISTI
Selection Of Italian Cheeses, Served With Garlic Bread,
Breadsticks, Mustard of Fruits.
(Please Ask The Server For Today's Cheese Selection)
\$\$\$24.00

 **PEPATA DI COZZE E VONGOLE AL
GUAZZETTO**
Fresh Clams & Mussels, Cooked In White Wine And Garlic,
Served with Garlic Bread.
\$\$\$22.00

 **MELANZANE ALLA PARMIGIANA**
Homemade Italian Classic, Tiers of Aubergine Baked With
Fresh Tomato Sauce, Oregano, Mozzarella Cheese.
\$\$\$20.00

 **CARPACCIO DI MANZO CON SCAGLIE DI
PARMIGIANO E RUCOLA**
Sliced Black Angus Beef Served With Rocket Salad &
Parmesan Cheese Shavings.
\$\$\$24.00

  **TEGAMINO DI SCAMORZA E PORCINI**
Oven Baked Scamorza Cheese With Porcini Mushrooms.
\$\$\$22.00

INSALATE (SALADS)

INSALATONA DELLA PIAZZA
Mixed Green Salad, Boiled Quail Egg, Olives, Cucumber, Sliced
Fennel, Fresh Mozzarella, Steamed Tuna & Cherry Tomatoes.
\$\$\$21.00

 **INSALATA TRICOLORE**
Mixed Green Salad, Radicchio, Cherry Tomatoes,
Fennel, Cucumber.
\$\$\$12.00

 **INSALATA DI RUCOLA CON CARPACCIO DI
PORTOBELLO**
Rocket Salad Served with sliced Portobello Mushroom,
Parmesan Shavings and Truffle Oil.
\$\$\$20.00

ZUPPE (SOUPS)

 **VELLUTATA DI FUNGHI CON OLIO
TARTUFATO**
Homemade Soup Of Shitake Mushrooms with Truffle
Oil, Served With Garlic Bread.
\$\$\$11.00

 **CREMA DI ZUCCHINE. PORRI &
PATATE S**
Homemade Zucchini Soup With Leek And Potatoes,
Served With Garlic Bread.
\$\$\$10.00

PASTA FRESCA (FRESH PASTA)

 **TAGLIATELLE ALLA BOLOGNESE**
Homemade Fresh Tagliatelle Served In Fresh
Bolognese Sauce.
\$\$\$24.00

 **TAGLIATELLE CON FUNGHI PORCINI**
Homemade Fresh Tagliatelle, Served With Porcini
Mushrooms In a Light Cream Sauce.
\$\$\$25.00

 **GNOCCHI AL GORGONZOLA E NOCI**
Homemade Fresh Gnocchi, In Gorgonzola Cheese
Sauce and Walnut.
\$\$\$19.00

 **RAVIOLI ALLA ZUCCA**
Homemade Ravioli Stuffed With Pumpkin And
Amaretti Biscuit, Served In a Delicious Sauce Of Fresh
Sage And Parmesan Cheese.
\$\$\$22.00

PASTA FRESCA AL FORNO (BAKED FRESH PASTA)

 **LASAGNA ALLA BOLOGNESE**
Homemade Fresh Lasagna Pasta Served With Bolognese Sauce,
Bechamel Baked In The Oven.
\$\$\$22.00

 **CANNELLONI ALLA ROMANA**
Homemade Fresh Cannelloni Pasta Stuffed With Beef And Oven
Baked with Bechamel, Mozzarella Cheese.
\$\$\$21.00

RISOTTO

RISOTTO ALLO SCOGLIO
Arborio Rice Served With Mussels, Clams, Fresh
Prawns, Squid.
\$\$\$25.00

 **RISOTTO CON RADICCHIO TREVIGIANO**
Arborio Rice, Served With Chicory, Butter & Parmesan
Cheese.
\$\$\$23.00

PRIMI PIATTI (PASTA DISHES)

 **SPAGHETTI AGLIO E OLIO**
Spaghetti Pasta With Extra Virgin Olive Oil, Garlic & Fresh
Chili
\$\$\$17.00

 **PENNE ALL'ARRABBIATA**
Penne Pasta Served With Homemade Spicy Tomato Sauce &
Garlic.
\$\$\$18.00

  **TROFIETTE AL PESTO GENOVESE**
Authentic Dish From Genova With Homemade Trofiette
Pasta, Served In Homemade Pesto Alla Genovese With Green
Beans, Potatoes & Parmesan Cheese.
\$\$\$24.00

  **PASTA ALLA NORMA**
Sicilian Pasta Dish Served With Maccheroni Pasta, Eggplant,
Fresh Tomato Sauce, Basil, Garlic & Salted Ricotta Cheese.
\$\$\$22.00

  **SPAGHETTI ALLA CARBONARA**
The Most Known Dish From Rome, Served With Cured Pork
Guanciale (Cheek), Egg Yolk, Pecorino Romano & Fresh
Ground Black Pepper.
\$\$\$25.00

 **BUCATINI ALL'AMATRICIANA**
Originating From The Town Of Amatrice, With Cured Pork
Guanciale (Cheek), Fresh Tomato Sauce & Pecorino Cheese.
\$\$\$25.00

LINGUINE CON NERO DI SEPIA
Squid Ink Linguine Pasta, With Fresh Squid, Mussels, Clams,
Fresh Prawns, Garlic & Squid Ink Sauce.
\$\$\$25.00

SPAGHETTI AL CARTOCCIO
Spaghetti Pasta With Fresh Squid, Mussels, Clams, Fresh
Prawns, Capers, Cherry Tomatoes, Olives & Light Tomato Sauce
Wrapped in Paper & Oven Baked.
\$\$\$26.00

SPAGHETTI ALLE VONGOLE
A Classic Italian Dish Served With Fresh Clams, Extra Virgin
Olive Oil, Garlic, Cherry Tomatoes and Fresh Parsley.
\$\$\$26.00

CONTORNI (SIDE DISHES)

ZUCCHINE FRITTE
Deep Fried Zucchini Served With Garlic Mayonnaise.
\$\$\$5.00

PATATINE FRITTE
French Fries Served With Garlic Mayonnaise.
\$\$\$7.00

PATATE AL FORNO
Roasted Potatoes.
\$\$\$5.00

VERDURE MARINATE GRIGLIATE
Mixed of Marinated Grilled Vegetables.
\$\$\$6.00

VERDURE AL VAPORE
Steamed Vegetables.
\$\$\$6.00

SECONDI (MAIN COURSE)

SECONDI DI PESCE (FISH)

 **BRANZINO AL FORNO**
Fresh Mediterranean Sea Bass (600/700gr), Oven Baked In
Cartoccio Style Or In Sea Salt.
\$\$\$52.00

HALIBUT ALLA MARINARA
Fresh Atlantic Halibut Fillet, Baked With Herbs Aromatic
Breadcrumbs, In Tomatoes, Capers and Lemon Sauce.
\$\$\$32.00

 **BACCALÀ ALLA VICENTINA**
Vicenza's Most Famous Dish, Dried Salt Cod Fish From Norway,
Baked With Onions, Fresh Parsley, Extra Virgin Olive Oil,
Anchovies Fillet, Fresh Milk, Parmesan Cheese, Served With
Polenta.
\$\$\$39.00

SECONDI DI CARNE (MEAT)

**FILETTO ALLA GRIGLIA CON RUCOLA E
GRANA**
Grilled Black Angus Tenderloin (250gr), Served With Rocket
Salad, Roast Potatoes & Extra Virgin Olive Oil And Balsamic
Vinegar Sauce.
\$\$\$42.00

COSTATA DI MANZO AI FERRI
Grilled Rib-Eye Steak (250gr), Served With Rocket Salad, Roasted
Potatoes & Extra Virgin Olive Oil and Balsamic Vinegar Sauce.
\$\$\$36.00

BISTECCA ALLA FIORENTINA
Prime cut Porterhouse (750gr), Served Sliced With Rocket Salad,
Roast Potatoes & Extra Virgin Olive Oil And Balsamic Vinegar Sauce.
"Chef Recommends The Steak To Be Cooked Medium Rare"
\$\$\$80.00

 **BRACIOLA DI MAIALE ALLA BIRRA**
Pork Chop Cooked With Beer, Fresh Aromatic Herbs &
Homemade Demi-Glace
\$\$\$30.00

COSTOLETTE DI AGNELLO AI FERRI
Grilled Lamb Chops, Served With Rocket Salad, Roasted
Potatoes & Extra Virgin Olive Oil and Balsamic Vinegar Sauce.
\$\$\$36.00

 **SCALOPIA DI POLLO AL LIMONE**
Chicken Escalope in Lemon Sauce.
\$\$\$27.00

