

# GUCCIO

R I S T O R A N T E

by CHEF MARCO

## ANTIPASTI

<b>Gamberi</b> Raw Sicilian red prawns from Mazara, blood orange, beetroot purée, pink radish	32
<b>Capesante</b> Hokkaido scallops 'tartare', Oscetra caviar, 'scampi' broth, gold flakes	38
<b>Capesante</b> Pan-seared Hokkaido scallops, seasonal 'girolle' mushrooms, jerusalem artichoke cream	34
<b>Burratina</b> Imported 'burratina' cheese from Andria, heirloom tomatoes, 12 years aged balsamic (V)	24
<b>Insalata</b> Seasonal garden salad, orange, cherry tomatoes, fresh artichokes, raspberry vinegar (V)	22
<b>Melanzana</b> Caramelized Japanese eggplant, basil 'pesto', parmesan cheese, cherry tomatoes, pine nuts (V)	22
<b>Uovo</b> Organic egg from New Zealand, bread croutons, shaved white truffle from Alba, Piedmont (V)	42
<b>Prosciutto</b> Cold cut of Italian Parma ham 'Pio Tosini', red grape	28
<b>Manzo</b> Wagyu beef MS 5 'carpaccio', Dijon mustard dressing, grated Parmesan cheese	28

## PASTA E RISOTTO

<b>Linguine</b> Spanner crab, marinated fresh tomatoes, grated roe 'bottarga' from Sardinia	38
<b>Paccheri</b> with half Canadian lobster, fresh tomatoes, orange zest, mint	42
<b>Tortelli</b> Stuffed with braised pigeon, celery root purée, seared wild pigeon breast, vanilla essence	44
<b>Tagliatelle</b> with Rougie duck ragout, 'porcini' mushrooms, Port wine sauce	36
<b>Fettuccine</b> with sautéed seasonal 'girolle' mushrooms, veal jus truffle emulsion	32
<b>Tagliatelle</b> with butter emulsion and shaved white truffle from Alba, Piedmont (V)	52
<b>Tagliolini</b> wild rocket, tomato San Marzano 'salsa', 'straciatella' cheese, 'Cutrera' olive oil (V)	26
<b>Risotto</b> 'Super fino Carnaroli Aquerello' from Vercelli, pumpkin purée, crispy ham, sautéed prawn	30

## PESCE E CARNE

<b>Polipo</b> Poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	40
<b>Ippogrosso</b> Pan-fried halibut from Norway, yellow carrot purée, sautéed baby fennel and artichokes	46
<b>Branzino</b> Pan-fried Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	48
<b>Agnello</b> Sous-vide for 52 hours rolled lamb shoulder glazed in its own jus, jerusalem artichoke purée	36
<b>Agnello</b> Pan-fried Australian lamb chop, rosemary potatoes, heirloom carrot, pearl onions	44
<b>Manzo</b> Sous-vide for 48 hours U.S. prime beef short ribs, parsnip purée, sautéed vegetables, veal jus	44
<b>Fiorentina</b> 200 days grain fed Black Angus beef T-bone Stockyard, roasted potatoes, green asparagus (serves 2 person)	148

## CONTORNI

<b>Caponata</b> Sicilian vegetables stewed in tomato sauce	12
<b>Patate</b> Roasted Charlotte potatoes, scented rosemary	12
<b>Pomodori</b> Marinated tomatoes with basil, 'Cutrera' olive oil	12