

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Seasonal tasting menu by Chef Marco

Gamberi – arancia rossa – barbabietola – rapanelli

Raw Sicilian red prawns from Mazara, blood orange, beetroot purée, pink radish

Champagne Brut, Premiere Cuvee, Bruno Paillard

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Aragosta – arancia – aneto

Lobster soup with fresh Canadian lobster, orange, dill

Sauvignon Blanc, Basarico', Adriano 2015, Piedmont, Italy

Or

Uovo – patata – tartufo

Organic egg from New Zealand, bread croutons, shaved white truffle from Alba, Piedmont

Supplement 30

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Polipo – verdure di stagione – salmoriglio

Poached and pan-seared Mediterranean octopus leg, seasonal vegetables, 'salmoriglio' dressing

Peccavi Chardonnay, Margaret River 2012, Western Australia

Or

Tagliatelle alla Piemontese

'Tagliatelle' with butter emulsion and shaved white truffle from Alba, Piedmont

Supplement 30

Or

Manzo – pastinaca – fondo

Sous-vide for 48 hours U.S. prime beef short ribs, parsnip purée, seasonal vegetables, veal jus

Nebbiolo Barolo, Giacomo Fenocchio 2014, Piedmont, Italy

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Tiramisu' di mia mamma

Chef Marco's mom signature Tiramisu'

Passito Veneto di Soave, Graziano Pra' 2013, Veneto, Italy

Or

Il cioccolato

Variation of Valrhona chocolate, raspberry jelly, sea salt crumble

Passito Veneto di Soave, Graziano Pra' 2013, Veneto, Italy

<i>4 courses</i>	<i>98</i>	<i>Wine pairing</i>	<i>70</i>
<i>6 courses</i>	<i>138</i>	<i>Wine pairing</i>	<i>90</i>

All prices are subject to 10% service charge and prevailing government taxes