

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Degustation Menu by Chef Marco

Capesante – caviale – oro

Hokkaido scallops 'tartare', 'scampi' broth, Kristal caviar, gold flakes

Champagne Brut, Premiere Cuvee, Bruno Paillard

Or

Uovo – patata – tartufo

Organic egg from New Zealand, bread croutons, shaved winter black truffle from Perigord, France

Supplement 20

Pinot Grigio delle Venezie, Cecilia Beretta 2017, Veneto Italy

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Ravioli – salvia – castagne – pistacchi

Hand-made 'ravioli' stuffed with braised beef, butter and sage, chestnut purée

Nebbiolo, Giacomo Fenocchio 2015, Piedmont, Italy

Or

Tagliatelle al tartufo nero

'Tagliatelle' with butter emulsion and shaved black winter truffle from Perigord, France

Supplement 20

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Ippogrosso – lenticchie – verdure di stagione

Pan-fried Norwegian halibut, stewed lentil 'Castelluccio', seasonal heirloom vegetables

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

Or

Anatra – vaniglia – zucca – cavoli di Bruxelles

Sous-vide at 52° wild French duck breast, orange and vanilla, pumpkin purée, Brussels sprouts

Amarone della Valpolicella, White Label, Sartori 2014, Veneto Italy

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Tiramisu'

Chef Marco's mom signature Tiramisu'

Moscato d'Asti, Bricco Quaglia 2017, Piedmont Italy

<i>4 courses</i>	<i>108</i>	<i>Wine pairing</i>	<i>70</i>
<i>5 courses</i>	<i>138</i>	<i>Wine pairing</i>	<i>90</i>

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