

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Valentine's Day Menu "That's Amore"

Amuse bouche

Seasonal oyster, lemon granita

When the moon hits your eye like a big pizza pie...

Hokkaido scallop 'tartare', pomegranate broth, oscietra caviar, gold flakes

~

When the world seems to shine like you've had too much wine...

House-made 'ravioli' stuffed with marinated beef for 12 hours in Barbaresco wine
'robiola three milk' fondue, winter black truffle from Perigord

~

When the stars make you drool like a pasta 'fazool'...

Pan-fried Royal sea bream from Brittany, truffle potato gratin, roasted cherry tomato on vine

Or

When you dance down the street with the cloud at your feet...

Sous-vide at 52° Australian lamb rack, crispy 'polenta', rosemary artichokes

~

When you walk in a dream but you know you are dreaming 'signore'...

55% Valrhona chocolate mousse cake, fresh raspberry, caramelized orange zest

4 course 128++

5 course 138++

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

