

GUCCIO

R I S T O R A N T E

by CHEF MARCO

ANTIPASTI

Gamberi New Zealand prawns 'carpaccio', beetroot purée, sun- dried tomatoes, Oscietra caviar	38
Capasante pan-seared Hokkaido scallops, purple cauliflower cream, raspberry onions, trout roe	36/46
Burratina imported 'burratina' cheese from Andria, cherry tomatoes, Sicilian oregano (V)	30
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	32/38
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
Battuto grass-fed beef 'tartare' chopped 'a la minute', classic condiment, deep-fried egg yolk	38
Vitello Dutch milk-fed veal loin 'vitello tonnato' style, tuna mayo, caper berries	34
Aragosta lobster bisque with fresh lobster, orange, dill	32
Caviale cold angel hair with spicy tomato, Hokkaido scallops 'tartare', 10g Russian Sturgeon Oscietra caviar	58

PASTA E RISOTTO

Linguine with Australian crab, 'aglio e olio' style, squid ink sauce, grated Sardinian 'bottarga'	40
Spaghetti alla chitarra 'ai frutti di mare' with in tomato sauce with octopus, calamari, crab, prawns	38
Tagliatelle with sautéed seasonal 'girolle' mushrooms, truffle emulsion sauce	38
Ravioli stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus	36
Tortelli filled with 'burrata' cheese, tomato 'passata', marinated tomatoes with Sicilian oregano (V)	30
Fettuccine with milk-fed lamb ragout, Port wine sauce, grated Parmesan cheese	34
Risotto 'Superfino Carnaroli Acquerello' rice, bisque base with fresh crab, calamari, octopus	36
Supplement \$32 for additional Canadian Lobster	

PESCE E CARNE

Polipo poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	48
Orata Royal sea bream fillet, basil 'pesto', black olives 'taggiasche', capers and tomatoes, orange	46
Ombrina oven-baked Mediterranean wild sea bass, sautéed green asparagus, green pea sauce	48
Agnello sous-vide Australian lamb rack, potato gratin, butternut pumpkin mash	56
Maialino slow-cooked Spanish suckling pig, red apple compote, baby carrot	48
Piccione sous-vide and pan-seared pigeon from 'Provence', baby potatoes, wild berry sauce	62
Manzo 150days grain-fed Black Angus beef tenderloin, foie gras, 'girolle' mushrooms, parsnip	78
Fiorentina 200days grain-fed Black Angus beef T-Bone 1.2kg (serves 3-4 persons)	180

CONTORNI

Caponata Sicilian vegetables stewed in tomato sauce	18
Patate roasted 'grenaille' potatoes, scented rosemary	18
Pomodori marinated tomatoes with basil, Sicilian olive oil	18
Verdure sautéed seasonal vegetables	18