

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Degustation Menu by Chef Marco

Gamberi – caviale

New Zealand prawns 'carpaccio', green pea purée, sun-dried tomatoes, Oscietra caviar
Champagne Grand Reserve Brut Bauget-Jouette NV

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Aragosta – bisque

Slow-cooked Scottish Blue Lobster, its own bisque, green asparagus, trout roe
Verdicchio dei Castelli di Jesi Classico Superiore DOC, Pievalta 2024, Marche, Italy

or

Uovo barzotto

Sous-vide organic egg, celery root mash, sautéed 'girolle' mushrooms, shaved **Winter Black Truffle** from Manjimup
Supplement 18
Chianti DOCG, Podere della Filandra 2023, Tuscany, Italy

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Anatra – Parmigiano Reggiano

Handmade 'spaghetti alla chitarra' with braised Rougie duck ragout, grated 24 months Parmesan cheese
Barolo DOCG, Giacomo Fenocchio 2020, Piedmont, Italy

or

Tagliatelle al tartufo

Homemade 'tagliatelle' with Parmesan cheese and butter emulsion, shaved **Winter Black Truffle** from Manjimup
Supplement 18
Barolo DOCG, Giacomo Fenocchio 2020, Piedmont, Italy

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Manzo – finferli

Roasted Tajima Wagyu beef striploin MB6, sautéed seasonal 'girolle' mushrooms, parsnip, mustard jus
Brunello di Montalcino DOCG, La Gerla 2020, Tuscany, Italy

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Il lampone

An expression raspberry: 'semifreddo', raspberry sorbet, crunchy raspberry
Moscato d'Asti DOCG, Scanavino 2024, Piedmont, Italy

or

Selezione di formaggi

Premium Italian cheese selection, homemade apple jam, walnuts
Caprino D.O.P. 4 months aged / goat milk
Ubriaco D.O.P. 18 months aged / cow milk
Pecorino Toscano D.O.P. / sheep milk
Valpolicella Ripasso Superiore DOC, Villamatta 2021, Veneto, Italy

Inclusive of coffee or tea with our house made petit four

5 course 168 Wine pairing 108

4 course 148 Wine pairing 88

(choose between Gamberi or Aragosta or Uovo Barzotto)