

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
Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2024, Piedmont, 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

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Manzo – asparagi

Pan-fried Full Blood Wagyu beef striploin MB6, white asparagus and baby artichoke, 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 Sardo D.O.P. 4 months aged / goat milk
Rigatello D.O.P. 18 months aged / cow milk
Pecorino Toscano D.O.P. / sheep milk
Valpolicella Ripasso Superiore DOC, Villamatta 2022, 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)