

# GUCCIO

R I S T O R A N T E

by CHEF MARCO

## ANTIPASTI

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

## PASTA E RISOTTO

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

## PESCE E CARNE

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

## CONTORNI

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