

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Degustation Menu by Chef Marco

Gamberi – caviale

New Zealand prawns 'tartare', green pea purée, Oscietra caviar
Champagne Grand Reserve Brut Bauget-Jouette NV

~

Aragosta – porri

Slow-cooked Scottish Blue Lobster, leek velouté, raspberry pearl onions, trout roe
Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2023, Piedmont, Italy

~

Ossobuco – Parmigiano Reggiano

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

~

Manzo – castagne

Pan-fried Full Blood Wagyu beef striploin MB6, parsnip mash, glazed chestnuts
Brunello di Montalcino Riserva DOCG, Tenuta di Sesta 2016, Tuscany, Italy

~

Pistacchio – caramello

An expression of Sicilian pistachio 'semifreddo' from 'Bronte', caramel ganache, fresh raspberry
Moscato d'Asti DOCG, Scanavino 2023, Piedmont, Italy

or

Selezione di formaggi

Premium Italian cheese selection, homemade apple jam, walnuts
Caprino Sardo D.O.P. 4 months aged / goat milk
Parmigiano Reggiano D.O.P. 18 months aged / cow milk
Canestrato al Nero d'Avola D.O.P. / sheep milk
Valpolicella Superiore DOC, Tedeschi 2021, Veneto, Italy

House made petit four

5 course

148

Wine pairing

100