

# 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', blood orange purée, Oscietra caviar

*Champagne Brut Reserve, Pol Roger NV*

or

### ***Uovo – patata – tartufo***

Organic egg from New Zealand, bread croutons, shaved 5g of **Winter Black Truffle** from Périgord, France (V)

### ***Supplement 20***

*Chianti DOCG, Cecchi 2020, Tuscany, Italy*

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### ***Polipo – broccolo viola***

Poached and pan-seared Sardinian octopus, purple cauliflower, heirloom vegetables

*Chardonnay DOC, Terlan 2020, Alto Adige, Italy*

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### ***Castagne – pistacchio***

Homemade 'ravioli' pasta filled with braised beef, chestnut cream toasted pistachios from 'Bronte', veal jus

*Brunello di Montalcino DOCG, Ciacci Collosorbo 2017, Tuscany, Italy*

or

### ***Tagliatelle al Tartufo***

Homemade 'tagliatelle' with butter emulsion, shaved 6g **Winter Black Truffle** from Périgord, France

### ***Supplement 20***

*Brunello di Montalcino DOCG, Ciacci Collosorbo 2017, Tuscany, Italy*

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### ***Maialino – mela***

Slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot

*Amarone della Valpolicella DOCG, Montresor Heritage 2011, Veneto, Italy*

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### ***Cioccolato – lampone***

55% Valrhona chocolate mousse, strawberry coulis, sea salt crumble, raspberry jelly

*Moscato d'Asti DOCG, Scanavino 2021, Piedmont, Italy*

**5 course**

**160**

**Wine pairing**

**100**

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## ANTIPASTI

<b>Gamberi</b> New Zealand prawns 'tartare', blood orange purée, Oscietra caviar	38
<b>Capasante</b> pan-seared Hokkaido scallops, beetroot purée, raspberry pearl onions, trout roe	34
<b>Burratina</b> imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V)	30
<b>Melanzana</b> caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	28
<b>Uovo</b> Organic eggs from New Zealand, shaved 5g <b>Winter Black Truffle</b> from Périgord, France (V)	42
<b>Prosciutto</b> thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
<b>Aragosta</b> lobster bisque with fresh lobster, orange, dill	30

## PASTA E RISOTTO

<b>Linguine</b> with Australian crab, 'aglio e olio' style, squid ink sauce, grated Sardinian 'bottarga'	36
<b>Tagliolini</b> with New Zealand 'scampi', marinated 'San Marzano' tomatoes with mint and lemon	42
<b>Tagliatelle</b> with seasonal 'porcini' mushrooms, truffle emulsion sauce	34
<b>Ravioli</b> stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus (add Winter Black Truffle from Périgord, France, \$6 pr gram)	34
<b>Tortelli</b> filled with 'burrata' cheese, tomato 'passata', sun-dried tomatoes (V)	30
<b>Tartufo</b> homemade 'tagliatelle' with butter emulsion, shaved 6g <b>Winter Black Truffle</b> from Périgord, France	44
<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 and prawns	36

## PESCE E CARNE

<b>Polipo</b> poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	44
<b>Branzino</b> roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	44
<b>Scampi</b> pan-seared New Zealand 'scampi', baby vegetables, sun-dried tomatoes lemon dressing	72
<b>Agnello</b> sous-vide Australian lamb chops, parsnip purée, sautéed heirloom baby vegetables	50
<b>Maiolino</b> slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot	46
<b>Vitello</b> pan-fried 350g milk fed Dutch veal chop, baby onions with artichokes, rosemary potatoes	74
<b>Fiorentina</b> 200days grain-fed Black Angus beef T-Bone 1.2kg, sautéed vegetable and rosemary potatoes (serves 3-4 persons)	220

## CONTORNI

<b>Caponata</b> Sicilian vegetables stewed in tomato sauce	16
<b>Patate</b> roasted Charlotte potatoes, scented rosemary	16
<b>Pomodori</b> marinated tomatoes with basil, 'Cutrera' olive oil	16
<b>Verdure</b> sautéed seasonal vegetables	16