

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Business lunch menu by Chef Marco 3 course 42

Zuppa del giorno soup of the day (V)

Or

Insalata mesclun salad, red radish, red grape, orange tomatoes, raspberry vinegar (V)

Or

Burratina imported 'burratina' cheese from 'Andria', heirloom tomatoes Sicilian oregano (V)

Supplement 10

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Tagliatelle with fresh tomatoes and fresh seafood prawns, octopus, crab, cuttlefish

Supplement 12

Or

Rigatoni pasta with fresh tomatoes 'San Marzano' and basil, grated Parmesan cheese (V)

Or

Salmon pan-fried Norwegian salmon, Sicilian vegetables 'cajonata'

Or

Manzo roasted USDA Prime beef short-rib, parsnip mash, baby vegetables

Supplement 15

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Arancia orange 'panna cotta' with fresh berries, strawberry coulis

Or

Formaggi Italian cheeses from Piedmont, house-made jam, red grape and walnuts

Supplement 10

Or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 8

Or

il caffè' coffee or tea

Pair with a glass of wine/prosecco | *per glass 16*

Premium coravin pouring | *per glass 50*