

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 Brut Reserve, Billecart-Salmon NV

or

Uovo – tartufo

Sous-vide organic egg, celeriac mash, sautéed 'porcini' mushrooms and green asparagus

shaved ***Black Truffle Manjimup*** (V)

Supplement 20

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

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Granchio – bottarga

Homemade 'tagliolini' pasta with Australian crab, 'aglio e olio' style, squid ink sauce
grated Sardinian 'bottarga'

Pinot Grigio delle Venezie DOC 2019, Veneto, Italy

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Polipo – melanzana

Poached and pan-seared Sardinian octopus, Sicilian eggplant purée, heirloom vegetables

Chardonnay Falesia PGI, Paolo e Noemia d'Amico 2018, Lazio, Italy

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Piccione – mela

Sous-vide and pan-seared pigeon from 'Provence', marinated red apple
seasonal 'romanesco', wild berry sauce

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

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Caramello – lampone

Valrhona 'caramelia' chocolate mousse, hazelnut praline, crispy feuilletine

Moscato d'Asti DOCG, Scanavino 2020, Piedmont, Italy

5 course ***158*** ***Wine pairing*** ***100***

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ANTIPASTI

Gamberi New Zealand prawns 'tartare', green pea purée, Oscietra caviar	38
Capesante pan-seared Hokkaido scallops, beetroot purée, raspberry pearl onions, trout roe	34
Burratina imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V)	28
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	26
Uovo sous-vide organic egg, celeriac mash, sautéed 'porcini' and asparagus, Black Truffle Manjimup (V)	44
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
Aragosta lobster bisque with fresh lobster, orange, dill	30

PASTA E RISOTTO

Linguine with Australian crab, 'aglio e olio' style, squid ink sauce, grated Sardinian 'bottarga'	36
Tagliolini with New Zealand 'scampi', marinated 'San Marzano' tomatoes with mint and lemon	42
Tagliatelle with seasonal 'porcini' mushrooms, truffle emulsion sauce	34
Ravioli stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus	34
Tortelli filled with 'burrata' cheese, tomato 'passata', sun-dried tomatoes (V)	30
Fettuccine with milk-fed lamb ragout, Port wine sauce, grated Parmesan cheese	34
Risotto 'Superfino Carnaroli Acquerello' rice, bisque base with fresh crab, calamari and prawns	34

PESCE E CARNE

Polipo poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	42
Branzino roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	42
Piccione sous-vide and pan-seared pigeon from 'Provence', marinated red apple, wild berry sauce	54
Agnello sous-vide Australian lamb chops, parsnip purée, sautéed heirloom baby vegetables	50
Maialino slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot	44
Vitello pan-fried 350g milk fed Dutch veal chop, baby onions with artichokes, rosemary potatoes	72

CONTORNI

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