

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', white peach purée, Oscietra caviar

Champagne Brut Delamotte NV

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Polipo – piselli

Poached and pan-seared Sardinian octopus, green pea, heirloom vegetables

Chardonnay DOC, Terlan 2020, Alto Adige, Italy

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Finferli – tartufo

Signature homemade 'tagliolini' with sautéed seasonal 'girolle' mushroom, truffle emulsion veal jus sauce

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

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Piccione – barbabietola

Sous-vide and pan-seared pigeon from 'Provence', roasted beetroot purée
marinated red apple, wild berry sauce

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

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Fragola – pistacchio

Pavlova with wild berry Chantilly cream, strawberry consommé, toasted pistachios

Moscato d'Asti DOCG, Scanavino 2022, Piedmont, Italy

5 course

168

Wine pairing

100