

GUCCIO

R I S T O R A N T E
by CHEF MARCO

ANTIPASTI

Gamberi New Zealand prawns 'tartare', green pea purée, Oscietra caviar	38
Capasante pan-seared US scallops, beetroot purée, raspberry pearl onions, trout roe	34/44
Burratina imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V)	30
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	28/34
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
Aragosta lobster bisque with fresh lobster, orange, dill	30
Manzo wagyu beef 'carpaccio', Dijon mustard dressing, shaved Parmesan cheese	32
Caviale cold angel hair with spicy tomato, US scallops 'tartare', 10g Russian Sturgeon Oscietra caviar	58

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 sautéed 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', marinated tomatoes with Sicilian oregano (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, octopus, 'scampi'	40

PESCE E CARNE

Polipo poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	44
Branzino roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	44
Scampi pan-seared New Zealand 'scampi', baby vegetables, sun-dried tomatoes, lemon dressing	72
Agnello sous-vide Australian lamb chops, parsnip purée, sautéed heirloom baby vegetables	50
Maiolino slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot	46
Piccione sous-vide and pan-seared pigeon from 'Provence', roasted beetroot and red apple, berry sauce	54
Fiorentina 200days grain-fed Black Angus beef T-Bone 1.2kg (serves 3-4 persons)	180

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