

GUCCIO

R I S T O R A N T E

by CHEF MARCO

ANTIPASTI

Gamberi New Zealand prawns 'tartare', pomegranate broth, Oscietra caviar	38
Capasante pan-seared Hokkaido scallops, pumpkin cream, raspberry pearl onions, trout roe	36/46
Burratina imported 'burratina' cheese from Andria, cherry tomatoes, Sicilian oregano (V)	30
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	30/36
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
Battuto grass-fed beef 'tartare' chopped 'a la minute', classic condiment, deep-fried egg yolk	38
Aragosta lobster bisque with fresh lobster, orange, dill	30
Fegato pan-seared Rougie foie gras, red apple compote and raspberry, Valrhona dark chocolate	36
Caviale cold angel hair with spicy tomato, Hokkaido 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'	40
Spaghetti 'alla chitarra' sautéed calamari in white wine sauce, tomato 'crudaiola'	38
Tagliatelle with sautéed seasonal 'porcini' mushrooms, truffle emulsion sauce	34
Ravioli stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus	36
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 crab and octopus, Scottish Blue Lobster	62

PESCE E CARNE

Polipo poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	44
Orata Royal sea bream fillet, roasted cherry tomatoes and potatoes, black olives 'taggiasche', basil 'pesto'	44
Merluzzo oven-baked Atlantic cod fish, leek velouté, 'romanesco' broccoli, 'girolle' mushroom	56
Agnello sous-vide Australian lamb rack, rosemary 'grenailles' potatoes, parsnip purée	56
Maiolino slow-cooked Spanish suckling pig, red apple compote, seasonal 'romanesco' broccoli	48
Piccione sous-vide and pan-seared pigeon from 'Provence', baby carrot, wild berry sauce	56
Manzo 150days grain-fed Black Angus beef tenderloin, foie gras, celeriac mash, glazed chestnuts	78
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 'grenailles' potatoes, scented rosemary	16
Pomodori marinated tomatoes with basil, Tuscan olive oil	16
Verdure sautéed seasonal vegetables	16