

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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Anatra – porcini

Chef Marco's Signature homemade 'tagliatelle' pasta with wild duck ragout, Port wine sauce dry 'porcini', 20 months aged parmesan cheese

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

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Maialino – asparagi bianchi

Slow-cooked Spanish suckling pig, red apple compote, seasonal white asparagus

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 2021, Piedmont, Italy

5 course

160

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	34/44
Burratina imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V)	30
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	28
Asparagi gratinated white asparagus from Italy, organic egg, 'Taleggio' cheese fondue, veal jus	38
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
Aragosta lobster bisque with fresh lobster, orange, dill	30
Caviale cold angel hair with spicy tomato, Hokkaido scallops 'tartare', 10g Russian Sturgeon Oscietra caviar	78

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
Pappardelle wild rocket, seasonal baby artichokes, 'pecorino' cheese fondue (V)	32
Fettuccine with milk-fed lamb ragout, Port wine sauce, grated Parmesan cheese	34
Risotto 'Superfino Carnaroli Acquerello' rice, seasonal green pea and white asparagus (V)	36

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
Spada roasted Japanese 'mekajiki' swordfish belly, eggplant and sun-dried tomato 'pesto'	40
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
Manzo pan-fried 200days grain-fed Black Angus beef ribeye, white asparagus and red onion 'cartoccio' (300g)	70
Fiorentina 200days grain-fed Black Angus beef T-Bone 1.2kg, sautéed vegetable and rosemary potatoes (serves 3-4 persons)	220

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