

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', blood orange purée, Oscietra caviar

Champagne Brut Reserve, Pol Roger NV

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Polipo – broccolo viola

Poached and pan-seared Sardinian octopus, purple cauliflower, heirloom vegetables

Chardonnay DOC, Terlan 2020, Alto Adige, Italy

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Castagne – pistacchio

Homemade 'ravioli' pasta filled with braised beef, chestnut cream toasted pistachios from 'Bronte', veal jus

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

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Maialino – mela

Slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot

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

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Cioccolato – lampone

55% Valrhona chocolate mousse, strawberry coulis, sea salt crumble, raspberry jelly

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
Capasante pan-seared Hokkaido scallops, beetroot purée, raspberry pearl onions, trout roe	34
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

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
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
Maialino slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot	46
Vitello pan-fried 350g milk fed Dutch veal chop, baby onions with artichokes, rosemary potatoes	74
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