

# 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', green pea purée, Oscietra caviar

*Champagne Brut Reserve, Billecart-Salmon NV*

~

### ***Granchio – bottarga***

Homemade 'tagliolini' pasta with Australian crab, 'aglio e olio' style, squid ink sauce  
grated Sardinian 'bottarga'

*Pinot Grigio delle Venezie DOC 2019, Veneto, Italy*

~

### ***Polipo – melanzana***

Poached and pan-seared Sardinian octopus, Sicilian eggplant purée, heirloom vegetables

*Chardonnay Falesia PGI, Paolo e Noemia d'Amico 2018, Lazio, Italy*

~

### ***Piccione – asparagi bianchi***

Sous-vide and pan-seared pigeon from 'Provence', marinated red apple  
seasonal white asparagus, wild berry sauce

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

~

### ***Caramello – lampone***

Valrhona 'caramelia' chocolate mousse, hazelnut praline, crispy feuilletine

*Moscato d'Asti DOCG, Scanavino 2020, Piedmont, Italy*

***5 course      158      Wine pairing      100***

# GUCCIO

R I S T O R A N T E

by CHEF MARCO

## ANTIPASTI

<b>Gamberi</b> New Zealand prawns 'tartare', green pea purée, Oscietra caviar	38
<b>Capesante</b> pan-seared Hokkaido scallops, beetroot purée, raspberry pearl onions, trout roe	34
<b>Burratina</b> imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V)	28
<b>Melanzana</b> caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	26
<b>Asparagi</b> seasonal white asparagus, poached egg, 'Taleggio' cheese fondue, veal jus	34
<b>Prosciutto</b> thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
<b>Aragosta</b> lobster bisque with fresh lobster, orange, dill	30

## PASTA E RISOTTO

<b>Linguine</b> with Australian crab, 'aglio e olio' style, squid ink sauce, grated Sardinian 'bottarga'	36
<b>Tagliolini</b> with New Zealand 'scampi', marinated 'San Marzano' tomatoes with mint and lemon	42
<b>Tagliatelle</b> with seasonal 'porcini' mushrooms, truffle emulsion sauce	34
<b>Ravioli</b> stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus	34
<b>Fettuccine</b> with Rougie duck ragout, Port wine sauce with dry 'porcini', grated Parmesan cheese	34
<b>Risotto</b> 'Superfino Carnaroli Acquerello' rice, bisque base with fresh crab, calamari and prawns	34

## PESCE E CARNE

<b>Polipo</b> poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	42
<b>Branzino</b> roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	42
<b>Piccione</b> sous-vide and pan-seared pigeon from 'Provence', marinated red apple, wild berry sauce	54
<b>Agnello</b> sous-vide Australian lamb chops, parsnip purée, sautéed heirloom baby vegetables	50
<b>Maiolino</b> slow-cooked Spanish suckling pig, red apple compote, baby seasonal vegetables	44
<b>Vitello</b> pan-fried 350g milk fed Dutch veal chop, baby onions with artichokes, rosemary potatoes	72

## CONTORNI

<b>Caponata</b> Sicilian vegetables stewed in tomato sauce	16
<b>Patate</b> roasted Charlotte potatoes, scented rosemary	16
<b>Pomodori</b> marinated tomatoes with basil, 'Cutrera' olive oil	16
<b>Verdure</b> sautéed seasonal vegetables	16