

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Business lunch menu by Chef Marco 3 course 42

Zuppa del giorno soup of the day (V)

Or

Insalata mesclun salad, red radish, orange
tomatoes, raspberry vinegar (V)

Or

Capesante pan-seared Hokkaido scallops, beetroot purée, trout roe

Supplement 10

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Ravioli stuffed with fresh 'burrata' cheese, tomato coulis, Sicilian oregano

Supplement 12

Or

Tagliatelle pasta in minced beef ragout 'bolognese', grated Parmesan cheese

Or

Salmone pan-fried Norwegian salmon, seasonal vegetables

Or

Manzo roasted USDA Prime beef short-rib, parsnip mash, baby vegetables

Supplement 15

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Tiramisu' Chef Marco's mom's traditional tiramisu'

Or

Formaggi Italian cheeses from Piedmont, house-made jam, red grape and walnuts

Supplement 10

Or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 8

Or

il caffè' coffee or tea

Pair with a glass of wine/prosecco | *per glass 16*

Premium coravin pouring | *per glass 50*