

GUCCIO

R I S T O R A N T E

by CHEF MARCO

ANTIPASTI

Gamberi New Zealand prawns 'tartare', green pea purée, Oscietra caviar	38
Capasante pan-seared Hokkaido scallops, beetroot purée, raspberry pearl onions, trout roe	35/45
Burratina imported 'burratina' cheese from Andria, cherry tomatoes, Sicilian oregano (V)	30
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	28/35
Uovo sous-vide organic egg, celeriac mash, 'porcini' mushrooms, shaved Winter Black Truffle * (V)	48
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
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'	38
Tagliolini with fresh octopus, marinated 'San Marzano' tomatoes with mint and lemon	40
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, green pea base with green asparagus, Hokkaido scallops	42

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
Rombo roasted Norwegian turbot fillet, Jerusalem artichoke cream, Brussel sprouts and 'porcini' mushrooms *	58
Agnello sous-vide Australian lamb chops, 'millefeuille' potato gratin, braised baby artichoke, parsnip purée	54
Maiolino slow-cooked Spanish suckling pig, red apple compote, seasonal 'romanesco' broccoli	46
Piccione sous-vide and pan-seared pigeon from 'Provence', seasonal white asparagus, wild berry sauce *	56
Manzo pan-fried 200days grain-fed beef tenderloin, foie gras, celeriac mash, 'porcini' mushroom *	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 Charlotte potatoes, scented rosemary	16
Pomodori marinated tomatoes with basil, Tuscan olive oil	16
Verdure sautéed seasonal vegetables	16

*Additional Winter Black Truffle from Manjimup available at seasonal Pricing - \$7/gm