

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 Delamotte NV

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Polipo – barbabietola

Poached and pan-seared Sardinian octopus, roasted beetroot purée, heirloom vegetables

Chardonnay DOC, Terlan 2022, Alto Adige, Italy

or

Uovo – tartufo

Sous-vide organic egg, celery root mash, shaved Winter Black Truffle from Périgord, France

Supplement 22

Brunello di Montalcino DOCG, Cordella 2018, Tuscany, Italy

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Finferli – tartufo

Homemade 'tagliolini' with sautéed seasonal 'girolle' mushroom, truffle emulsion veal jus sauce

Barolo DOCG, Giacomo Fenocchio 2019, Piedmont, Italy

or

Tagliatelle al tartufo nero

Homemade 'tagliatelle' with parmesan cheese butter emulsion

Winter Black Truffle from Périgord, France

Supplement 22

Barolo DOCG, Giacomo Fenocchio 2019, Piedmont, Italy

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Piccione – mela

Sous-vide and pan-seared pigeon from 'Provence', marinated red apple
baby spinach, wild berry sauce

Amarone della Valpolicella DOCG, Brigaldara 2017, Veneto, Italy

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Fragola – pistacchio

Pavlova with wild berry Chantilly cream, strawberry consommé, toasted pistachios

Moscato d'Asti DOCG, Scanavino 2022, Piedmont, Italy

5 course

168

Wine pairing

100

(Vegetarian 5 course menu available upon request)