

# 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 – Piselli***

Poached and pan-seared Sardinian octopus, green pea, heirloom vegetables

*Chardonnay DOC, Terlan 2020, Alto Adige, Italy*

or

### ***Uovo – Tartufo***

Sous-vide organic egg, celery root mash, shaved White Truffle from Alba, Piedmont

***Supplement 40***

*Brunello di Montalcino DOCG, Argiano 2017, Veneto, 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***

Homemade 'tagliatelle' with parmesan cheese butter emulsion

shaved White Truffle from Alba, Piedmont

***Supplement 40***

*Barolo DOCG, Giacomo Fenocchio 2019, Piedmont, Italy*

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### ***Piccione – barbabietola***

Sous-vide and pan-seared pigeon from 'Provence', roasted beetroot purée  
marinated red apple, 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)