

# 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 Delamotte NV*

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### ***Capesante – barbabietola***

Pan-seared Hokkaido scallops, beetroot purée, raspberry pearl onions, trout roe

*Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2022, Piedmont, Italy*

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### ***Tagliolini – ossobuco***

Homemade 'tagliolini' with braised veal shank 'ossobuco' ragout, grated parmesan cheese

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

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### ***Piccione – asparagi bianchi***

Sous-vide and pan-seared pigeon from 'Provence', seasonal white asparagus and Brussel sprout  
green pea mash, wild berry sauce

*Amarone della Valpolicella DOCG, Brigaldara 2017, Veneto, Italy*

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### ***Cioccolato – lampone***

55% Valrhona chocolate mousse, strawberry coulis, sea salt crumble, raspberry jelly

*Moscato d'Asti DOCG, Scanavino 2023, Piedmont, Italy*

*or*

### ***Selezione di formaggi***

Premium Italian cheese selection, homemade apple jam, walnuts

Caprino Sardo D.O.P. 4 months aged / goat milk

Parmigiano Reggiano D.O.P. 18 months aged / cow milk

Canestrato al Nero d'Avola D.O.P. / sheep milk

*Chianti DOCG, Cecchi 2022, Tuscany, Italy*

***5 course***

***148***

***Wine pairing***

***100***

(Vegetarian 5 course menu available upon request)