

# 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', 'San Marzano' and strawberry purée, Oscietra caviar  
*Champagne Brut Delamotte NV*

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### **Aragosta – piselli**

Slow-cooked Canadian lobster, green pea cream, raspberry pearl onions, trout roe  
*Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2022, Piedmont, Italy*

or

### **Uovo barzotto**

Sous-vide organic egg, celeriac mash, 'porcini' mushrooms  
shaved **Winter Black Truffle Manjimup** (V)  
*Chianti DOCG, Cecchi 2022, Tuscany, 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*

or

### **Tagliolini al tartufo**

Homemade 'tagliolini' with parmesan cheese butter emulsion  
shaved **Winter Black Truffle Manjimup** (V)  
**Supplement 22**

*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, wild berry sauce  
*Amarone della Valpolicella DOCG, Brigaldara 2018, Veneto, Italy*

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### **Pistacchio – caramello**

Signature 'Bronte' pistachio 'semifreddo', caramel ganache, fresh raspberry  
*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  
*Nero d'Avola Passimora DOC, Carlo Pellegrino 2021, Sicily, Italy*

**5 course**                      168                      **Wine pairing**                      100

(Vegetarian 5 course menu available upon request)