

VALENTINE'S DAY

14th of February

A DAY TO REMEMBER...

Indulge in an evening of elegance, romance, and exquisite culinary artistry at Guccio Ristorante.

Let us set the stage for an unforgettable Valentine's night, where every detail is thoughtfully designed to enchant the senses.

Share an intimate evening with your plus one and savour a specially curated 5-course Valentine's set menu by Chef Marco.

Complete the experience with our exclusive Valentine's cocktail, ***Red Fortune Kiss***, crafted to toast to romance and unforgettable moments.



FIRST SEATING FROM 6:00 / 6:15 PM TO 8:00 PM
SECOND SEATING FROM 8.15 PM ONWARDS

INDULGE IN ROMANCE

A ROMANTIC ITALIAN ESCAPE

Capesante – caviale

Hokkaido scallop 'carpaccio', citrus dressing
orange, pink grapefruit, lime, fresh dill, Oscietra caviar

Champagne Grand Reserve Brut Bauget-Jouette NV

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Aragosta – bisque

Slow-cooked Scottish Blue Lobster, its own bisque, green asparagus

Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2024, Piedmont, Italy

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Tartufo nero

Homemade 'spaghetti alla chitarra' with Rougie Duck ragout
shaved **Winter Black Truffle** from **Périgord**, France

Barolo DOCG, Giacomo Fenocchio 2020, Piedmont, Italy

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Merluzzo – cavolfiore

Oven-baked Atlantic cod, roasted cauliflower, 'romanesco' broccoli
'radicchio' Treviso

Chardonnay Langhe DOC, Renato Ratti 2022, Piedmont, Italy

or

Manzo – carciofo

Full Blood Wagyu beef striploin MB 6
glazed purple artichoke, parsnip mash, mustard jus

Brunello di Montalcino DOCG, La Gerla 2019, Tuscany, Italy

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Il cuore di Lampone

An expression of raspberry:

Raspberry 'semifreddo', crunchy raspberry and sorbet

Moscato d'Asti DOCG, Scanavino 2024, Piedmont, Italy

House made petit four

5 course 168++
wine pairing 108++