

GUCCIO

R I S T O R A N T E

by CHEF MARCO

ANTIPASTI

Gamberi New Zealand prawns 'carpaccio', green pea purée, Oscietra caviar	38
Capasante pan-seared Hokkaido scallops, pumpkin cream, raspberry pearl onions, trout roe	36/46
Burratina imported 'burratina' cheese from Andria, cherry tomatoes, Sicilian oregano (V)	30
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	32/38
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	30
Battuto grass-fed beef 'tartare' chopped 'a la minute', classic condiment, deep-fried egg yolk	38
Vitello Dutch milk-fed veal loin 'vitello tonnato' style, tuna mayo, caper berries	34
Aragosta lobster bisque with fresh lobster, orange, dill	32
Caviale cold angel hair with spicy tomato, Hokkaido scallops 'tartare', 10g Russian Sturgeon Oscietra caviar	58

PASTA E RISOTTO

Linguine with Australian crab, 'aglio e olio' style, squid ink sauce, grated Sardinian 'bottarga'	40
Spaghetti 'alla chitarra', sautéed calamari in white wine sauce, tomato 'crudaiola'	34
Calamarata 'alla Calabrese' with 'San Marzano' tomatoes and n'duja from 'Spilinga', Sicilian origano	28
Ravioli stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus	36
Tortelli filled with 'burrata' cheese, tomato 'passata', marinated tomatoes with Sicilian oregano (V)	30
Fettuccine with milk-fed lamb ragout, Port wine sauce, grated Parmesan cheese	34
Risotto 'Superfino Carnaroli Acquerello' rice, bisque base with fresh crab, calamari, octopus	36
Supplement \$28 for additional Canadian Lobster	

PESCE E CARNE

Polipo poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	46
Orata Royal sea bream fillet, roasted cherry tomatoes and potatoes, black olives 'taggiasche', basil 'pesto'	44
Tonno akami tuna loin, baby eggplant purée, 'San Marzano' sun-dried tomatoes, orange	42
Agnello sous-vide Australian lamb rack, rosemary 'grenaille' potatoes, parsnip purée	56
Maialino slow-cooked Spanish suckling pig, red apple compote, seasonal 'romanesco' broccoli	48
Piccione sous-vide and pan-seared pigeon from 'Provence', baby carrot, wild berry sauce	56
Manzo 150days grain-fed Black Angus beef tenderloin, foie gras, baby artichokes, celeriac mash	78
Fiorentina 200days grain-fed Black Angus beef T-Bone 1.2kg (serves 3-4 persons)	180

CONTORNI

Caponata Sicilian vegetables stewed in tomato sauce	16
Patate roasted 'grenailles' potatoes, scented rosemary	16
Pomodori marinated tomatoes with basil, Sicilian olive oil	16
Verdure sautéed seasonal vegetables	16