

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Degustation Menu by Chef Marco

WHITE TRUFFLE CHARGE BASED ON CONSUMPTION AT SEASONAL PRICING - \$15/GM

Gamberi – caviale

New Zealand prawns 'carpaccio', orange with pomegranate, beetroot purée, 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, trout roe
Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2023, Piedmont, Italy

or

Uovo barzotto

Sous-vide organic egg, celery root mash, sautéed 'girolle mushrooms', shaved **White Truffle** from Alba
Chianti DOCG, Podere della Filandra 2022, Tuscany, Italy

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Ossobuco – Parmigiano Reggiano

Handmade 'spaghetti alla chitarra' with braised 'ossobuco' ragout, grated 24 months Parmesan cheese
Barolo DOCG, Giacomo Fenocchio 2020, Piedmont, Italy

or

Tagliatelle al tartufo

Homemade 'tagliatelle' with Parmesan cheese and butter emulsion, shaved **White Truffle** from Alba
Barolo DOCG, Giacomo Fenocchio 2020, Piedmont, Italy

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Manzo – castagne

Pan-fried Full Blood Wagyu beef striploin MB6, yellow 'polenta', glazed chestnuts
Brunello di Montalcino DOCG, La Gerla 2019, Tuscany, Italy

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Pistacchio – caramello

An expression of Sicilian pistachio 'semifreddo' from 'Bronte', caramel ganache, fresh raspberry
Moscato d'Asti DOCG, Scanavino 2024, Piedmont, Italy

or

Selezione di formaggi

Premium Italian cheese selection, homemade apple jam, walnuts
Caprino Sardo D.O.P. 4 months aged / goat milk
Rigatello D.O.P. 18 months aged / cow milk
Pecorino Toscano D.O.P. / sheep milk
Valpolicella Superiore DOC, Tedeschi 2021, Veneto, Italy

House made petit four

5 course 158 Wine pairing 108

4 course 138 Wine pairing 88

(choose between Gamberi or Aragosta or Uovo Barzotto)

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ANTIPASTI

Gamberi New Zealand prawns 'carpaccio', orange and pomegranate, beetroot purée, Oscietra caviar	38
Capesante pan-seared Hokkaido scallops, purple cauliflower cream, raspberry 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 oregano	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, yellow 'polenta', glazed chestnuts	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 'grenaille' potatoes, scented rosemary	16
Pomodori marinated tomatoes with basil, Sicilian olive oil	16
Verdure sautéed seasonal vegetables	16