

GUCCIO

R I S T O R A N T E

by CHEF MARCO

ANTIPASTI

Gamberi Raw Sicilian red prawns from Mazara, green pea coulis, lemon scented buffalo 'ricotta'	32
Capesante Hokkaido scallops 'tartare', Oscetra caviar, 'scampi' broth, gold flakes	38
Capesante Pan-seared Hokkaido scallops, seasonal 'girolle' mushrooms, jerusalem artichoke cream	34
Burratina Imported 'burratina' cheese from Andria, heirloom tomatoes, 12 years aged balsamic (V)	24
Carciofi Seasonal yellow frisee salad, fresh artichokes, black figs, grated 'pecorino' cheese (V)	22
Melanzana Caramelized Japanese eggplant, basil 'pesto', parmesan cheese, cherry tomatoes, pine nuts (V)	22
Fegato Pan-seared Rougie foie gras, 70% Valrhona chocolate, red apple compote, raspberry	32
Prosciutto Cold cut of Italian Parma ham 'Pio Tosini', fresh seasonal figs	28
Manzo Cold cut of roasted Wagyu beef eye round MS 5, sweet garlic mayo, parmesan cheese	28

PASTA E RISOTTO

Linguine Spanner crab, marinated fresh tomatoes, grated roe 'bottarga' from Sardinia	38
Paccheri with half Canadian lobster, fresh tomatoes, orange zest, mint	42
Tortelli Stuffed with braised pigeon, celery root purée, seared wild pigeon breast, vanilla essence	44
Tagliatelle with Rougie duck ragout, 'porcini' mushrooms, Port wine sauce	36
Fettuccine with sautéed seasonal 'girolle' mushrooms, veal jus truffle emulsion	32
Tagliolini wild rocket, tomato San Marzano 'salsa', 'stracciatella' cheese, 'Cutrera' olive oil (V)	26
Pappardelle with fresh artichokes, green peas, 'girolle' mushrooms, grated 'trifulin' cheese (V)	32
Risotto 'Super fino Carnaroli Aquerello' from Vercelli, pumpkin purée, crispy ham, sautéed prawn	30

PESCE E CARNE

Polipo Poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	40
Rana Pescatrice Mediterranean monkfish, sautéed baby artichokes, purple cauliflower cream	44
Branzino Pan-fried Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	52
Agnello Sous-vide for 52 hours rolled lamb shoulder glazed in its own jus, jerusalem artichoke purée	36
Manzo Sous-vide for 48 hours U.S. prime beef short ribs, parsnip purée, sautéed vegetables, veal jus	44
Wagyu Beef striploin Tajima MS 7, charlotte potatoes, seasonal vegetables, mustard sauce	78
Fiorentina 200 days grain fed Black Angus beef T-bone Stockyard, roasted potatoes, green asparagus (serves 2 person)	148

CONTORNI

Caponata Sicilian vegetables stewed in tomato sauce	12
Patate Roasted Charlotte potatoes, scented rosemary	12
Pomodori Marinated tomatoes with basil, 'Cutrera' olive oil	12