

# GUCCIO

R I S T O R A N T E

by CHEF MARCO

## ANTIPASTI

<b>Capesante</b> Hokkaido scallops 'tartare', Oscetra caviar, pomegranate broth, gold flakes	38
<b>Capesante</b> Pan-seared Hokkaido scallops, seasonal green pea cream, raspberry pearl onions, trout roe	34
<b>Burratina</b> Imported 'burratina' cheese from Andria, heirloom tomatoes, 12 years aged balsamic (V)	24
<b>Melanzana</b> Caramelized Japanese eggplant, 'ricotta' cheese, parmesan cheese, pine nuts (V)	22
<b>Prosciutto</b> Cold cut of Italian Parma ham 'Pio Tosini', seasonal red grape	28
<b>Manzo</b> Wagyu beef MS 5 'carpaccio', Dijon mustard dressing, grated Parmesan cheese	28
<b>Uovo</b> Organic egg from New Zealand, bread croutons, shaved winter black truffle from Manjimup (V)	38
<b>Asparagi</b> Seasonal white asparagus from Italy, organic egg, 'Taleggio' cheese fondue, veal jus (add 3gr of black winter truffle from Manjimup)	36 18

## PASTA E RISOTTO

<b>Linguine</b> with New Zealand 'scampi', seasonal Italian zucchini, fresh mint and lemon	38
<b>Spaghetti</b> with Japanese sea urchin 'aglio e olio' style, grated Sardinian 'bottarga'	44
<b>Tagliatelle</b> with Rougie duck ragout, 'porcini' mushrooms, Port wine sauce	36
<b>Ravioli</b> tuffed with braised veal, winter chestnut purée, toasted pistachios from 'Bronte'	34
<b>Fettuccine</b> with butter emulsion and shaved black winter truffle from Manjimup (V)	42
<b>Tagliolini</b> wild rocket, tomato San Marzano 'salsa', 'straciatella' cheese, 'Cutrera' olive oil (V)	26
<b>Risotto</b> 'Super fino Carnaroli Aquerello' from Vercelli, sautéed porcini mushrooms, fresh thyme (add 3gr of black winter truffle from Manjimup)	30 18

## PESCE E CARNE

<b>Polipo</b> Poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	40
<b>Ippogrosso</b> Pan-fried Halibut from Norway, purple cauliflower purée, roasted asparagus and artichokes	46
<b>Anatra</b> Sous-vide wild French duck breast, parsnip purée, white 'cipollotto', purple broccoli	38
<b>Agnello</b> Pan-fried Australian lamb chop, rosemary potatoes, heirloom carrot, white asparagus	44
<b>Manzo</b> Sous-vide for 48 hours U.S. prime beef short ribs, celery root purée, spring vegetables, veal jus	44
<b>Fiorentina</b> 200 day grain fed Black Angus beef T-bone Stockyard, roasted potatoes, green asparagus (serves 2 persons)	148

## CONTORNI

<b>Caponata</b> Sicilian vegetables stewed in tomato sauce	12
<b>Patate</b> Roasted Charlotte potatoes, scented rosemary	12
<b>Pomodori</b> Marinated tomatoes with basil, 'Cutrera' olive oil	12
<b>Verdure</b> sautéed seasonal vegetables	14