

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Degustation Menu by Chef Marco

Capesante – caviale – oro

Hokkaido scallops 'tartare', pomegranate broth, Kristal caviar, gold flakes

Champagne Brut, Premiere Cuvee, Bruno Paillard

Or

Uovo – patata – tartufo

Organic egg from New Zealand, bread croutons, shaved winter black truffle from Manjimup

Supplement 20

Soave Classico, Cecilia Beretta DOC 2016, Veneto, Piedmont

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Ravioli – fonduta – pistacchi

Hand-made 'ravioli' stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte'

Barolo, Antiche Cantine dei Marchesi di Barolo DOCG 2014, Piedmont, Italy

Or

Tagliatelle al tartufo nero

'Tagliatelle' with butter emulsion and shaved black winter truffle from Manjimup

Supplement 20

Nebbiolo, Fiorenzo Nada, Langhe 2013, Piedmont, Italy

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Ippogrosso – finocchi – carciofi

Pan-fried Halibut from Norway, purple cauliflower purée, roasted baby fennel and artichokes

Sauvignon Blanc, Andriano Marco&Vittorio 2017, Piedmont, Italy

Or

Anatra – cipollotto – pastinaca

Sous-vide wild French duck breast, parsnip purée, white 'cipollotto', purple broccoli

Amarone della Valpolicella, Terre di Cariano 2012, Veneto Italy

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Cioccolato – lampone

55% Valrhona chocolate mousse, raspberry jelly, sea salt crumble

Passito Liquoroso, Pantelleria DOC 2017, Sicily, Italy

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| <i>4 course</i> | <i>108</i> | <i>Wine pairing</i> | <i>70</i> |
| <i>5 course</i> | <i>138</i> | <i>Wine pairing</i> | <i>90</i> |