

# GUCCIO

R I S T O R A N T E

by CHEF MARCO

## ANTIPASTI

<b>Capesante</b> Hokkaido scallops 'tartare', Oscietra caviar, seasonal Italian cactus flower coulis	38
<b>Capesante</b> Pan-seared Hokkaido scallops, beetroot cream, raspberry pearl onions, trout roe	34
<b>Gamberi</b> New Zealand prawns, green pea cream, seasonal tomatoes and orange	32
<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>Uovo</b> Organic egg from New Zealand, croutons, shaved winter black truffle from Périgord, France (V)	38
<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 (with 3gr winter black truffle from Périgord, France, supplement 18)	28

## PASTA E RISOTTO

<b>Fettuccine</b> with Australian crab, 'San Marzano' fresh tomatoes, grated Sardinian 'bottarga'	38
<b>Capellini</b> 'aglio e olio' style with pan-fried seasonal New Zealand 'scampi'	42
<b>Tagliatelle</b> with Rougie duck ragout, dry 'porcini' mushrooms, Port wine sauce	36
<b>Ravioli</b> Stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte'	34
<b>Tagliatelle</b> with butter emulsion, shaved black winter truffle from Périgord, France (V)	42
<b>Tortelli</b> Filled with butternut pumpkin, hazelnut butter and sage, grated Parmesan cheese (V)	28
<b>Tagliolini</b> wild rocket, tomato San Marzano 'salsa', 'straciatella' cheese, 'Cutrera' olive oil (V)	26
<b>Risotto</b> 'Superfino Carnaroli Acquerello' rice from Vercelli, fresh seasonal seafood, lobster bisque base	32

## PESCE E CARNE

<b>Spada</b> Pan-fried Sicilian swordfish 'toro', cherry medley tomatoes, 'tonnata' sauce	32
<b>Calamari</b> New Zealand baby calamari stewed in 'San Marzano' tomatoes, basil and fresh dill	34
<b>Branzino</b> Roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	42
<b>Anatra</b> Sous-vide wild French duck breast, orange and vanilla, rosemary red grape	38
<b>Manzo</b> Pan-fried 150 days grain-fed Australian beef striploin, celery root purée, seasonal vegetables	42
<b>Fiorentina</b> 200 days 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