

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Degustation Menu by Chef Marco

Capesante - melograno - uova di trota

Hokkaido scallops 'carpaccio', pomegranate and orange, trout roe

Champagne Brut Riserva, Billecart-Salmon, France

Or

Uovo - patata - tartufo

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

Supplement 20

Pinot Grigio delle Venezie DOC, Sartori 2018, Veneto Italy

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Granchio - pomodori - bottarga

Home-made 'fettuccine' with Australian crab, 'San Marzano' fresh tomatoes
grated Sardinian 'bottarga'

Soave Classico DOC, Sartori 2017, Veneto, Italy

Or

Tagliatelle al tartufo nero

'Tagliatelle' with butter emulsion and shaved black winter truffle from Périgord, France

Supplement 20

Pinot Noir IGT, Delle Venezie, Sartori 2017, Veneto, Italy

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Merluzzo - melanzana - cipolline

Oven-baked Atlantic cod, eggplant purée, roasted pearl onions and asparagus, black olives crust

Sauvignon Blanc IGT, Delle Venezie 2018, Veneto, Italy

Or

Manzo - sedano rapa

Pan-fried 150 days grain-fed Australian beef striploin, celery root purée, seasonal vegetables

Amarone della Valpolicella Classico DOCG, White Label Sartori 2015, Veneto, Italy

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Cioccolato - lampone

55% Valrhona chocolate mousse, salted crumble, raspberry coulis

Moscato d'Asti DOCG, Scanavino 2018, Piedmont, Italy

<i>4 course</i>	<i>118</i>	<i>Wine pairing</i>	<i>70</i>
<i>5 course</i>	<i>138</i>	<i>Wine pairing</i>	<i>90</i>

All prices are subject to 10% service charge and prevailing government taxes