

GUCCIO

R I S T O R A N T E

by CHEF MARCO

ANTIPASTI

Capesante Hokkaido scallops 'tartare', Oscietra caviar, seasonal Italian cactus flower coulis	38
Capesante Pan-seared Hokkaido scallops, beetroot cream, raspberry pearl onions, trout roe	34
Gamberi New Zealand prawns, green pea cream, seasonal tomatoes and orange	32
Burratina Imported 'burratina' cheese from Andria, heirloom tomatoes, 12 years aged balsamic (V)	24
Melanzana Caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	22
Uovo Organic egg from New Zealand, croutons, shaved winter black truffle from Périgord, France (V)	38
Prosciutto Cold cut of Italian Parma ham 'Pio Tosini', seasonal red grape	28
Manzo 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

Fettuccine with Australian crab, 'San Marzano' fresh tomatoes, grated Sardinian 'bottarga'	38
Linguine with New Zealand prawns, 'aglio e olio' style, squid ink sauce	32
Tagliatelle with seasonal sautéed 'porcini' mushrooms, truffle emulsion	32
Ravioli Stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte'	34
Tagliatelle with butter emulsion, shaved black winter truffle from Périgord, France (V)	42
Tortelli Filled with butternut pumpkin, hazelnut butter and sage, grated Parmesan cheese (V)	28
Tagliolini wild rocket, tomato San Marzano 'salsa', 'stracciatella' cheese, 'Cutrera' olive oil (V)	26
Risotto 'Superfino Carnaroli Acquerello' rice from Vercelli, fresh seasonal seafood, lobster bisque base	32

PESCE E CARNE

Spada Pan-fried Sicilian swordfish 'toro', cherry medley tomatoes, Sicilian eggplant purée	32
Calamari New Zealand baby calamari stewed in 'San Marzano' tomatoes, basil and fresh dill	34
Branzino Roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	42
Anatra Sous-vide wild French duck breast, orange and vanilla, rosemary red grape	38
Pollo Pan-fried free-range spring chicken from Savel, sautéed rosemary baby potatoes	36
Manzo Pan-fried Wagyu beef striploin Tajima MB 6, celery root purée, seasonal vegetables	68
Fiorentina 200 days grain fed Black Angus beef T-bone Stockyard, roasted potatoes, green asparagus (serves 2 persons)	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
Verdure sautéed seasonal vegetables	14