

# 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 purée, raspberry pearl onions, trout roe	34
<b>Gamberi</b> New Zealand prawns, green asparagus cream, seasonal tomatoes and orange	32
<b>Burratina</b> imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V)	24
<b>Melanzana</b> caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	22
<b>Uovo</b> Organic egg from New Zealand, bread croutons, shaved 5g of <b>White Truffle</b> from Alba, Piedmont (V)	52
<b>Prosciutto</b> thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	28
<b>Fegato</b> pan-seared Rougie foie gras, red apple compote, dark chocolate, raspberry	30
<b>Manzo</b> beef eye round 'carpaccio', Dijon mustard dressing, grated Parmesan cheese (add white truffle from Alba, Piedmont, \$12 pr gram)	28

## PASTA E RISOTTO

<b>Linguine</b> with Australian crab, 'aglio e olio' style, squid ink sauce, grated Sardinian 'bottarga'	36
<b>Paccheri</b> with Sardinian octopus, fresh tomatoes, spicy 'peperoncino', Sicilian oregano	30
<b>Tagliatelle</b> with seasonal sautéed 'porcini' mushrooms, truffle emulsion sauce	32
<b>Ravioli</b> stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus	34
<b>Caramelle</b> filled with butternut pumpkin, hazelnut butter and sage, grated Parmesan cheese (V)	28
<b>Tagliatelle</b> with butter emulsion and shaved 5g of <b>White Truffle</b> from Alba, Piedmont (V)	68
<b>Tagliolini</b> wild rocket, tomato San Marzano 'salsa', 'stracciatella' cheese, 'Cutrera' olive oil (V)	26
<b>Risotto</b> 'Superfino Carnaroli Acquerello' rice, bisque base with fresh crab, calamari and prawns	34

## PESCE E CARNE

<b>Ricciola</b> pan-fried Japanese Hamachi fillet, marinated tomatoes, Sicilian eggplant purée	40
<b>Polipo</b> poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	42
<b>Branzino</b> roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	42
<b>Anatra</b> sous-vide wild Irish duck breast, orange and vanilla, rosemary red grape, seasonal 'romanesco'	38
<b>Agnello</b> pan-fried Australian lamb chops, potato gratin, sautéed heirloom baby vegetables	38
<b>Vitello</b> pan-fried milk fed Dutch veal chop, sautéed baby onions with artichokes, rosemary potatoes	68

## 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