

GUCCIO

R I S T O R A N T E

by CHEF MARCO

ANTIPASTI

Gamberi New Zealand prawns 'tartare', Oscietra caviar, seasonal pomegranate broth	38
Capellini cold angel hair pasta with spicy tomato coulis, Hokkaido scallop 'battuto', Oscietra Caviar	58
Capesante pan-seared Hokkaido scallops, beetroot purée, raspberry pearl onions, trout roe	34
Burratina imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V)	26
Melanzana caramelized Japanese eggplant, 'ricotta' cheese, Parmesan cheese, pine nuts (V)	24
Prosciutto thin slice of 'Pio Tosini' 'Parma' ham, seasonal grape	28
Fegato pan-seared Rougie foie gras, red apple compote, dark chocolate, raspberry	32
Aragosta lobster bisque with fresh lobster, orange, dill	26

PASTA E RISOTTO

Linguine with Australian crab, 'aglio e olio' style, squid ink sauce, grated Sardinian 'bottarga'	36
Spaghetti with New Zealand 'scampi', marinated 'San Marzano' tomatoes with mint and lemon	42
Tagliatelle with seasonal golden 'chanterelle' mushrooms, truffle emulsion sauce	36
Ravioli stuffed with braised veal, 'Taleggio' cheese fondue, toasted pistachios from 'Bronte', veal jus	34
Fettuccine with milk-fed lamb ragout, 'Barolo' wine sauce, grated Parmesan cheese	34
Tagliolini wild rocket, tomato San Marzano 'salsa', 'stracciatella' cheese, 'Cutrera' olive oil (V)	28
Risotto 'Superfino Carnaroli Acquerello' rice, bisque base with fresh crab, calamari and prawns	34

PESCE E CARNE

Polipo poached and pan-seared Sardinian octopus, seasonal vegetables, 'salmoriglio' dressing	42
Branzino roasted Italian sea bass fillet, Sicilian vegetables 'caponata', caramelized pearl onions	42
Piccione sous-vide and pan-seared pigeon from 'Provence', marinated red apple, wild berry sauce	54
Agnello sou-vide Australian lamb chops, potato gratin, sautéed heirloom baby vegetables	42
Maiolino slow-cooked Spanish suckling pig, red apple compote, baby seasonal vegetables	42
Vitello pan-fried milk fed Dutch veal chop, sautéed baby onions with artichokes, rosemary potatoes	68

CONTORNI

Caponata Sicilian vegetables stewed in tomato sauce	14
Patate roasted Charlotte potatoes, scented rosemary	14
Pomodori marinated tomatoes with basil, 'Cutrera' olive oil	14
Verdure sautéed seasonal vegetables	14