

GUCCIO

R I S T O R A N T E

by CHEF MARCO

Degustation Menu by Chef Marco

Gamberi – caviale

New Zealand prawns 'tartare', pomegranate broth, Oscietra caviar
Champagne Brut Delamotte NV

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Aragosta – porri

Slow-cooked Scottish Blue Lobster, leek velouté, raspberry pearl onions, trout roe
Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2023, Piedmont, Italy

or

Uovo – tartufo

Sous-vide organic egg, celery root mash, shaved **Winter Black Truffle** from Périgord, France
Supplement 22

Brunello di Montalcino Riserva DOCG, Tenuta di Sesta 2016

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Tagliolini – finferli

Homemade 'tagliolini' with sautéed seasonal golden 'girolle' mushrooms, truffle emulsion sauce
Barolo DOCG, Giacomo Fenocchio 2020, Piedmont, Italy

or

Tagliolini al tartufo

Homemade 'tagliolini' with parmesan cheese butter emulsion, shaved **Winter Black Truffle** from Périgord, France
Supplement 22

Barolo DOCG, Giacomo Fenocchio 2020, Piedmont, Italy

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Manzo – castagne

Pan-fried Full Blood Wagyu beef striploin MB6, parsnip mash, glazed chestnuts
Amarone della Valpolicella DOCG, Brigaldara 2019, Veneto, Italy

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Pistacchio – caramello

An expression of Sicilian pistachio 'semifreddo' from 'Bronte', caramel ganache, fresh raspberry
Moscato d'Asti DOCG, Scanavino 2023, Piedmont, Italy

or

Selezione di formaggi

Premium Italian cheese selection, homemade apple jam, walnuts
Caprino Sardo D.O.P. 4 months aged / goat milk
Parmigiano Reggiano D.O.P. 18 months aged / cow milk
Canestrato al Nero d'Avola D.O.P. / sheep milk
Chianti DOCG, Cecchi 2022, Tuscany, Italy

House made petit four

Inclusive of a cup of coffee or tea or digestive shot

5 course 188 **Wine pairing** 100