

IL PRANZO DELLA DOMENICA RUSTIC SUNDAY LUNCH

(a la carte menu available)



*Take your Sunday afternoon to new heights with our exquisite
Italian Brunch at Guccio Ristorante.*

*Join us for Brunch and enjoy our special promotion of our
Signature 'Aperitivo'.*

*Embark into a Sunday mood and enjoy a new special sharing
menu curated by Chef Marco!*

Every Sunday from 11:45am to 2:30pm

Sharing menu \$78++ per pax

Antipasti

Sfogliatella oven-baked puff pastry with 'San Marzano' tomatoes and 'stracciatella' cheese, basil 'pesto' (V)

Polipo octopus salad with black olives, capers, orange, fresh herbs

Capesante hokkaido scallops, green pea mash, trout roe

Battuto grass-fed beef 'tartare' chopped 'a la minute', deep-fried egg yolk

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Pasta e secondi

Calamari

Homemade squid ink 'Spaghetti alla chitarra', sautéed calamari in white wine sauce, tomato 'crudaiola'

Orata

Roasted Italian sea bream fillet, oven-baked cherry tomatoes, rosemary potatoes

Manzo

Roasted 200days grain-fed Black Angus beef striploin
green asparagus, seasonal 'girolle' mushrooms

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I dolci della domenica

Tiramisu Chef Marco's Mom's signature tiramisu'

Cannoli stuffed with 'ricotta' cheese and chocolate, pistachio nuts

Finanziera raspberry 'finanziera', chantilly cream

Healthy cold pressed juice (no sugar) | 1 glass 8

White, Red Wine or Prosecco | 1 glass 14 / 70 by btl

Aperol Spritz/ Campari Spritz 14

Dry Martini/ Dirty Martini 16

Limoncello Spritz 14

Espresso Martini 16

Old Fashioned 18

Whisky Sour 18

Negroni 16

Enjoy 15% OFF on all the wines 'by the glass' in our wine list