

# 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', 'San Marzano' tomatoes and strawberry purée, Oscietra caviar  
*Champagne Brut Delamotte NV*

~

### ***Aragosta – piselli***

Slow-cooked Canadian lobster, green pea cream, raspberry pearl onions, trout roe  
*Gavi di Gavi 'Cristina Ascheri' DOCG, Ascheri 2022, Piedmont, Italy*

~

### ***Tagliolini – fingerli***

Homemade 'tagliolini' with with sautéed seasonal golden 'girolle' mushrooms, truffle emulsion sauce  
*Barolo DOCG, Giacomo Fenocchio 2019, Piedmont, Italy*

~

### ***Piccione – albicocche***

Sous-vide and pan-seared pigeon from 'Provence', apricot and Brussel sprout, wild berry sauce  
*Amarone della Valpolicella DOCG, Brigaldara 2018, Veneto, Italy*

~

### ***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*

**5 course**

**168**

**Wine pairing**

**100**

(Vegetarian 5 course menu available upon request)