

# 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 White Truffle from Alba, Piedmont

#### ***Supplement 40***

*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 White Truffle from Alba, Piedmont

#### ***Supplement 40***

*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