

ANTIPASTI

MIXED OLIVES (GF,V)	12
GARLIC FOCACCIA (V) wood-fired garlic Italian bread with balsamic & evoo	16
NDUJA & CHEESE CROQUETTES	20
crispy golden brown croquettes served with spicy aioli	
LAMB MEATBALLS	26
served in a rich brandy sauce & toasted focaccia bread	
ARANCINI (V)	26
three cheese & truffle arancini served with cheese fondue	
EGGPLANT INVOLTINI (V)	31
rolled eggplant with smoked scamorza & Napoletana sauce	
CHAR-GRILLED SHARK BAY PRAWNS	31
with romesco, rocket, friggirelli & garlic crumb	
CHILLI OCTOPUS	31
spicy tomato sauce, peppers, potatoes & focaccia	
WAGYU BEEF CARPACCIO	31
black olive seasoning, fried capers, cherry tomatoes, rocket & shaved pecorino	

HANDMADE PASTA

GLUTEN-FREE PASTA CHOICES

Pappardelle, Penne & Linguine

BLUE CHEESE GNOCCHI (V)	34
served with blue cheese crème, walnuts & rocket	
PUMPKIN & RICOTTA TRIANGOLI (V)	34
served with truffle crème, walnuts & Parmigiano	
SPINACH & RICOTTA RAVIOLI (V)	35
al pomodoro & stracciatella cheese	
SAFFRON CAVATELLI	35
served with pulled chicken & spinach in a creamy sundried tomato sauce & shaved Parmigiano	
LINGUINE ALLA CARBONARA	35
served with smoked speck, egg yolks, Parmigiano and parsley	
MUSHROOM & TRUFFLE RISOTTO (GF,V)	36
served with a shaved Parmigiano	
WOOD-FIRED OVEN LASAGNA	36
served with a fresh salad	
DUCK AGNOLOTTI	36
served with sage infused brown butter sauce & amaretto	
CRAB GNOCCHI	37
served with blue swimmer crab, courgettes & tomato sauce	
PAPPARDELLE AL RAGÙ	37
served with ragù & shaved Parmigiano	
FETTUCCHINE AL PESTO	37
served with king prawns, cherry tomatoes & pistachio pesto	
LINGUINE MARINARA	39
served with squid, fresh mussels, king prawns & cherry tomatoes	

PESCE

BARRAMUNDI (GF)	47
crispy skinned barramundi served with braised eggplant & sweet potato chips	
CHAR-GRILLED WHOLE CRAYFISH (GF)	62
served with green chilli, lime & herb butter, fresh salad & chips	

CARNE

CHICKEN INVOLTINI	47
with smoked scamorza, roasted peppers & pancetta served with potato purée, grilled asparagus & jus	
SCALOPPINE AL FUNGHI	47
served with potato purée, sautéed broccolini in a mushroom sauce	
WOOD FIRE OVEN BAKED PORCHETTA (GF)	47
served with roasted rosemary potatoes, zucchini, caramelised pears, friggirelli & pork crackling	
SLOW-COOKED BEEF BRISKET (GF)	47
with roasted root vegetables & pomegranate molasses, finished with a Shiraz jus	
BEEF FILLET WITH GORGONZOLA & TRUFFLE SAUCE (GF)	55
served with roasted new potatoes, green beans & toasted almonds	



CONTORNI

CRISPY POTATO CHIPS (GF,V)	16
tossed with sea salt	
PAN FRIED BRUSSEL	16
SPROUTS (GF)	
with crispy pancetta, sultanas & toasted almonds	
ROSEMARY POTATOES (GF,V)	16
wood-fired oven baked potatoes	
SAUTÉED BROCCOLINI (GF,V)	16
with garlic, taggiasche olives & shaved pecorino	

SALADS

GOATS CHEESE SALAD (GF,V)	26
rocket, goats cheese, beetroot, apple & sultanas	
BLUE CHEESE SALAD (GF,V)	26
gorgonzola, caramelised pear, walnuts, shaved parmigiano & a balsamic reduction	
MIXED SALAD (GF,V)	16
mixed leaves served with red onion, cherry tomatoes & radish	

WOODFIRED PIZZA

ROSSE (TOMATO BASE)

*All pizzas can be made on a white base upon request

*Gluten-free bases available upon request

MARGHERITA (V)	24
pomodoro, mozzarella, cherry tomatoes & basil	
POLLO E PESTO	27
pomodoro, mozzarella, marinated chicken, bocconcini & basil pesto	
VEGETARIANA (V)	29
pomodoro, mozzarella, zucchini, capsicums, eggplant, olives & artichokes	
HAWAIIAN	29
pomodoro, mozzarella, leg ham & pineapple	
NAPOLETANA	29
pomodoro, mozzarella, sundried tomatoes, anchovies, olives & capers	
CAMPAGNOLA	29
pomodoro, mozzarella, ham & mushrooms	
AGNELLO	29
pomodoro, mozzarella braised lamb, grilled zucchini, artichoke, caramelised onions & rosemary	
MONZA	30
pomodoro, mozzarella, eggplant, fresh sausage, chilli oil & shaved parmigiano	
ALLE PATATE	30
pomodoro, mozzarella potatoes, fresh sausage, rosemary, artichoke & olives	
QUATTRO FORMAGGI (V)	30
pomodoro, mozzarella, gorgonzola, pecorino & scamorza (<i>four cheeses</i>)	
CONTADINA (V)	30
pomodoro, mozzarella, spinach, caramelised onions, goats cheese & walnuts	
CAPRICCIOSA	31
pomodoro, mozzarella, leg ham, artichoke, olives & mushrooms	
BOSCAIOLA	31
pomodoro, mozzarella, prosciutto di parma & mushrooms	
DIAVOLA	31
pomodoro, mozzarella, soppressa, grilled capsicums, red onion, chilli oil & nduja	
SUPREMA	32
pomodoro, mozzarella, ham, pancetta, cacciatore & olives	
SAN DANIELE	32
pomodoro, mozzarella, prosciutto di parma, rocket & stracciatella	
GUCCE SUPER	32
pomodoro, mozzarella, mushrooms, leg ham, cacciatore, capsicum, artichoke & olives	

ADD-ONS:

Stracciatella	6	Anchovies	3
Goat's cheese	6	Cacciatore	4
Gorgonzola	6	Chicken breast	5
		Fresh prawns	6





GUCCE

PIZZERIA E CUCINA ITALIANA

SPUMANTE

sparkling wine

MCPHERSON	12/50
chardonnay/pinot noir, VIC	
RISKY BUSINESS	14/60
prosecco, NV, king valley, VIC	
CANTINE VEDOVA	16/60
prosecco, NV, D.O.C., Italy	
VINACEOUS	65
Crafted By Hand pétillant naturel, margaret river, WA	
LAURENT-PERRIER	120
la cuvée, champagne brut NV, France	

VINO BIANCO

white wine

NO FIXED ADDRESS	12/50
sauvignon blanc semillon. WA	
LEEWIN ESTATE	14/60
classic dry white, margaret river, WA	
SILKWOOD ESTATE	14/60
sweet autumn riesling, pemberton, WA	
3 DROPS	65
sauvignon blanc, mt barket, WA	
LA VILLA	15/65
pinot grigio, veneto, Italy	
LEEWIN ART SERIES	15/65
riesling, margaret river, WA	
YEALANDS BABY DOLL	15/65
sauvignon blanc, awatere valley, NZ	
CASTELLI ESTATE	15/65
chardonnay, pemberton, WA	
LEEWIN PRELUDE	15/65
chardonnay, pemberton, WA	
3 DROPS	65
chardonnay, great southern, WA	
LEEWIN ART SERIES	75
sauvignon blanc, margaret river, WA	
LEEWIN ART SERIES	150
chardonnay, margaret river, WA	

VINO

VINO ROSADO

rosé wine

GABRIELLE	12/50
rosé, king valley, VIC	
PASQUA 11 MINUTES	14/60
rosé, Italy	
3 DROPS	60
nebbiolo rosé, mt barker, WA	
VINACEOUS	65
crafted by hand rosé, margaret river, WA	

VINO TINTO

red wine

NO FIXED ADDRESS	12/50
shiraz, WA	
CASTELLI ESTATE	14/60
shiraz, frankland river, WA	
RISKY BUSINESS	14/60
shiraz tempranillo grenache, margaret river, WA	
LEEWIN ESTATE	60
sibling shiraz, margaret river, WA	
NISTRI FRATELLI	15/65
chianti, D.O.C.G., tuscan, Italy	
SOUMAH	15/65
pinot noir, yarra valley, VIC	
CASTELLI ESTATE	15/65
cabernet sauvignon, pemberton, WA	
LEEWIN ESTATE PRELUDE	65
cabernet sauvignon, margaret river, WA	
ATZE'S CORNER "THE BACHELOR"	65
shiraz, barossa valley, SA	
RADIO BOKA	65
tempranillo, Spain	
POGGIO PASSANO	70
primitivo, I.G.P., puglia, Italy	
PICO MACCARIO LAVIGNONE	70
barbera d'asti, D.O.C.G., piemonte, Italy	
LEEWIN ESTATE ART SERIES	90
shiraz, margaret river, WA	
HOWARD PARK	99
cabernet sauvignon, great southern, WA	
CASTELLI ESTATE "IL LIRIS"	99
cabernet shiraz malbec, great southern, WA	
ATZE'S CORNER "FORGOTTEN HERO"	150
old vine shiraz, barossa valley, SA	



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SPIRITS

CANADIAN CLUB	15
MAKER'S MARK BOURBON	17
JOHNNIE WALKER BLACK	17
HENDRICK'S GIN	17
GREY GOOSE VODKA	17
KRAKEN SPICED RUM	17
JOHNNIE WALKER BLUE	20

LIQUEURS & APÉRITIVES

AVERNA	15
BAILEY'S IRISH CREAM	15
BLACK SAMBUCA	15
WHITE SAMBUCA	15
CAMPARI	15
COINTREAU	15
FRANGELICO	15
KAHLUA	15
TIA MARIA	15
LIMONCELLO	15
PENFOLDS GRANDFATHER PORT	20

MINERAL WATER

STILL MINERAL	10
SPARKLING MINERAL	10

DRINK LIST

COCKTAILS

TONY NEGRONI gin, campari & rosso vermouth	17
APEROL SPRITZ aperol, prosecco & soda water	18
CHAMPAGNE COCKTAIL sparkling wine, brandy & bitters	18
FRENCH MARTINI vodka, chambord & pineapple juice	18
LIMONCELLO PUNCH limoncello, pinot grigio, frangelico & lemon juice	18
ESPRESSO MARTINI vodka, kahlua, raw sugar & espresso	18
COSMOPOLITAN vodka, cointreau, lime juice & cranberry juice	18
MOJITO white rum, lime, fresh mint & soda water	19

BOTTLED BEERS & CIDERS

COLONIAL PALE ALE, 4.4%	12
COLONIAL PORTER, 6%	12
COLONIAL BERTIE APPLE CIDER, 4.6%	12
HEINEKEN, 5.0%	12
MATSO'S GINGER BEER, 3.5%	12
PERONI NASTRO AZZURRO, 5.1%	12
PERONI LEGGERA, 3.5%	12
PERONI LIBERA, 0.0%	12
CORONA, 4.5%	12
JAMES BOAG'S PREMIUM LIGHT, 2.5%	12
SEASONAL TAP BEER	10

SOFT DRINKS

LLB	8	HOUSE MOCKTAIL	8
COKE	8	APPLE JUICE	7
COKE ZERO	8	ORANGE JUICE	7
LIFT	8	PINEAPPLE JUICE	7
LEMONADE	8	CRANBERRY JUICE	7
GINGER ALE	8		

