

ZUPPE

- 🍴 **MINISTRONE CLASSICO** 128
Classic Vegetable Minestrone Soup (With At Least 12 Different Kinds of Vegetables)

RISOTTO

- 🍴 **RISOTTO AL BASILICO** 238
Carnaroli Risotto, Basil, Datterino, Mozzarella, Tomato Powder

PRIMI PIATTI

- CAVATELLI AI RICCI DI MARE** 368
Hand-Crafted Shell Pasta "Aglia Olio" Style, Fresh Sea Urchin, Bottarga
- SPAGHETTI CON ASTICE E POMODORO** 568
Spaghetti, Lobster, Cherry Tomato Sauce
- PASTA MISTA AI SAPORI DI MARE** 348
Mixed Pasta, Fish & Mixed Seafood, Tomato Broth
- GNOCCHI SU FONDUTA PROSCIUTTO E TARTUFO NERO** 258
Potato Gnocchi, Fava Beans, Ham, Cheese Fondue, Black Truffle
- RAVIOLI RIPIENI DI VITELLO** 288
Homemade Ravioli Stuffed with Veal, Leek Cream, Veal Consomé, Broccolini
- FETTUCCINE AL RAGÙ DI VOLATILI** 238
Homemade Fettuccine, Braised Farm-raised Poultry (Duck, Guinea Fowl, Chicken), Ragù
- 🍴 **FUSILLONE BURRATA CACIO E PEPE** 218
Spiral Fusilli, Spring Onion Confit, Burrata Cheese, Pecorino, Black Pepper (Re-visitation of Classic Roman "Cacio e Pepe")

SECONDI PIATTI

- FILETTO DI MERLUZZO CROSTA AL PREZZEMOLO** 428
Wild Antarctic Cod (Toothfish) in Parsley Crust, Spinach, Clam Jus, Caviar
- COSTOLETTA D'AGNELLO, CAVOLO BRASATO E PISELLI, CACIO E OVO** 388
Grilled Lamb Chop, Braised Cabbage & Peas, Pecorino & Egg Sauce
- COSTATA DI MANZO** 428
Grilled Wagyu Sirloin Steak (300g), Fregola, Zucchini, Romanesco
- VITELLO IN CROSTA DI PISTACCHIO** 368
Grilled Veal Chop in Pistachio Crust, Mushrooms, Pumpkin
- 🍴 **SCAMORZA AL FORNO CON VERDURE** 198
Baked Scamorza Cheese, Mixed Grilled Vegetables

TRADIZIONALE

- Suitable For Sharing*
- BRANZINO SELVATICO AL SALE** 988
Salt-Baked Wild Seabass, Mixed Vegetables (approx. 1.5kg)
- COSTATA DI VITELLO ALLA "MILANESE"** 538
"Milanese" Style Breaded Veal Chop, Arugula, Sweet Tomatoes
- COSTATA DI MANZO** 1398
Grilled Stockyard Australian Natural Grain-Fed Prime Rib Steak (Approx. 1 kg), Grilled Vegetables, Potatoes

🍴 Vegetarian

Please advise your server of any food allergies or dietary restrictions.
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THE GIANDO STORY

Founder Gianni Caprioli's culinary philosophy revolves around simplicity and authenticity. Since 2004, he devotes himself to honest Italian cooking, as well as sourcing and importing from Italy's best small family farms, artisan producers and wineries, to deliver an authentic Italian food experience: *La Vera Qualita' Italiana*.

One thing has always been important since Giando established itself as an institution in Hong Kong's hospitality industry:

"OUR DEVOTION TO INGREDIENTS"

BURRATA AND STRACCIATELLA

"Caseificio Artigiana – Putignano (Bari)

PROSCIUTTO DI PARMA

Devodier Prosciutti – Lesignano De Bagni (Parma)

PARMIGIANO REGGIANO

Gennari (Parma)

ACETO BALSAMICO

Acetaia San Giacomo – Novellara (Reggio Emilia)

OLIO D'OLIVA EXTRA VERGINE

Olefici Fratelli Masturzo – Venosa (Potenza)

Olio Anfosso – Chiusavecchia (Imperia)

Frantoio di Santa Tea

PASTA

Il Mulino di Gagnano

Spinosi Egg Pasta

Benedetto Cavalieri

RISO

Campagnini

VITELLO

Gruppo Vercelli – Formigliana (Vercelli)

FASSONA PIEMONTESE

La Grande

UOVA

Tedaldi (Forli)

ANTIPASTI

BATTUTA DI GAMBERI E CAVIALE "OSCIETRA" SU STRACCIATELLA

Red & Pink Prawn Tartare, "Amur Oscietra" Caviar, Stracciatella Cheese

328

CARPACCIO MISTO DI MARE AI SAPORI MEDITERRANEI

Scallops, Red Shrimps, Amberjack Carpaccio, Mediterranean Flavors

278

POLIPO GRIGLIATO CON PATATA E PEPERONE

Grilled Octopus Tentacle, Crushed Potato, Roasted Pepper Coulis

238

CAPESANTE GUANCIALE E TARTUFO NERO

Seared Scallops, Pork Cheek, White Polenta, Italian Clams, Black Truffle Jus

368

LA TARTARE DI FASSONA

"Fassona" Beef Tartare

298

PARMA PARMIGIANO E GOCCE DI REGGIO

"Devodier" 36-months Parma Ham, Baby Leaves, Parmesan, Aged Balsamic

218

🌿 LA BURRATA

Burrata Cheese(200gr), Mixed Italian Tomatoes

218

INSALATE

🌿 CEVICHE DI POMODORI E AGRUMI

Ceviche Tomato Salad, Marinated Onion, Citruses, Cucumber, Light Sour Dressing

188

🌿 INSALATA DI BARBABIETOLE

Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts, Aged Balsamic

168

LATTUGA, GRANCHIO, AVOCADO

Butter Lettuce Salad, Crab, Avocado, Cracker, Ginger Dressing, Olive Powder

248

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