



giando

Italian Restaurant & Bar

GIANDO BRUNCH

\$488 +10% per people

Total 6 Sharing Starters per Table

Choose Maximum of 2 Starters from Below

TARTARE DI MANZO +38

Raw Beef Tartare

CARPACCIO DI MANZO

Beef Carpaccio, Pickled Vegetables,
Mustard Sauce

VITELLO TONNATO

Slow Cooked Veal Loin,
Tuna & Caper Sauce

SALAME AL COLTELLO

Hand Cut Salami, Olives

PROSCIUTTO DI DEVODIER

Devodier Parma Ham

COPPA DI TESTA

Cooked Head Salami

Choose Maximum of 2 Starters from Below

SALMONE MARINATO

Salmon Marinated, Greens, Pickled Eggplant

CARPACCIO DI RICCIOLA

Aberjack Carpaccio, Citruses

TRE ACCIUGHE

Marinated, Salted & Spicy Anchovies

INSALATA DI MARE

Assorted Fresh Seafood Salad

GAMBERI DI COCKTAIL

Shrimp Cocktail

GAMBERI SALTATI E PEPPERONI +28

Sauteed Prawns, Julienne Pepper

Choose All 6 or Remaining Starters from Below

BURRATA AL CARRELLO

 Fresh Burrata Cheese,
Italian Condiments

MOZZARELLA E MELANZANA

Warm Mozzarella, Eggplant

INSALATA CESARE

Cesar Salad, Black Garlic Sauce

INSALATA DI RUCOLA

Rocket Salad, Pear, Goat Cheese

MINISTRONE CLASSICO

Classic Vegetable Minestrone Soup
(individual bowls)

INSALATA DI RUSSA

Classic Pickled Potato & Egg Salad

Main Course

One choice of Main Course

Chef's Special

FREGOLA CON GAMBERI, GRANCHIO E POMODORO +98

Fregola, Prawn, Crab, Cherry Tomato Sauce

TAGLIATELLE CON ZUCCHINE E TARTUFO+58

Tagliatelle, Zucchini, Truffle

RISOTTO AI FUNGHI

Risotto, Wild Mushroom

SPAGHETTI NAPOLETANO, VONGOLE, CILIEGINO E LIMONE

Homemade Spaghetti, Aglio Olio style, Clams, Tomato, Lemon

RIGATONI N'DUJA

Rigatoni, Nduja Sausage, Cherry Tomato Sauce

SCAMORZA AL FORNO CON VERDURE

Baked Scamorza Cheese, Grilled Vegetables

MERLUZZO, FAGIOLI CANNELLINI, POMODORI SECCHI

Codfish, Cannellini Beans, Sundried Tomatoes

BRACIOLA DI MAIALE E CAPONATA

Grilled Pork Chop, Sweet & Sour Vegetables

GUANCIA DI MANZO BRASATO E TOPINAMBUR+38

Braised Beef Cheek, Jerusalem Artichoke Puree'

FREE FLOW WATER

Belu Filtered – Still/ Sparkling
38 Per Person

A HK\$10 fee will be charged per takeaway box.
Please advise your server of any food allergies or dietary restrictions.

 Vegetarian

Dessert

One choice of Dessert

TIRAMISÙ

DAILY SORBET

ICE CREAM

TWO CHEESES

CHEESECAKE, MANGO

CHOCOLATE MOUSSE

Kids' Brunch

(below 10 years old)

\$248 +10% for Sharing Starters and Main Course

\$128 + 10% for Sharing Starters only

PASTA AL POMODORO/FORMAGGIO/RAGU

Pasta with Tomato Sauce/Cheese/Meat Ragout

OR

MILANESE DI POLLO

Chicken Milanese, Potatoes

2-Hour
Free Flow

"ROCCHIE DI COSTAMAGNA" BAROLO DOCG 2017 NEBBIOLO +588

MAJOLINI- FRANCICORTA BRUT DOCG-CHARDONNAY, PINOT NERO +388

GIANDO'S SELECTION OF SPARKLING, WHITE & RED WINES +258

Find our products at



WANCHAI FLAGSHIP STORE

3-11 Wing Fung Street

T: +852 2511 1252

Mon – Sun: 10:30am - 8:30pm

MID-LEVELS

53 Caine Road, Mid-Levels

T: +852 2898 9000

Mon - Fri | 10:30am - 8:30pm

Sat, Sun & PH | 10am - 8pm

HAPPY VALLEY

23 Sing Woo Road

T: +852 2838 1212

Mon – Sun: 10:30am - 8:30pm



MERCATO GOURMET GRAN SELEZIONE

BL6-8, Basement Level, The Peninsula Hong Kong

T: +852 2511 8892

Mon – Sun: 10:30am - 8:30pm

  mercatogourmethk

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