



giando

Italian Restaurant & Bar

STARTER

 **BURRATA E POMODORO +18**
Burrata Cheese, Italian Tomatoes

 **INSALATA DI RUCOLA, PESCA E CAPRINO**
Rocket Salad, Peach, Goat Cheese, Balsamic

CARPACCIO DI MANZO
Beef Carpaccio, Mustard Sauce, Pickled Vegetables

**SALMONE MARINATO CON
INSALATA E MELANZANE**
*Marinated Salmon, Seasonal Greens,
Pickled Eggplant*

VITELLO TONNATO ALLA PIEMONTESE +38
*Roasted Veal Loin, Tuna Dressing,
Capers, Butter Lettuce*

PROSCIUTTO DI PARMA E MELONE
24 Months "Devodier" Parma Ham, Italian melon

SOUP

CREMA DI PATATE, UOVO E TARTUFO +38
Potato Soup, Egg, Truffle

 **MINISTRONE CLASSICO**
Classic Vegetable Minestrone Soup

MAIN COURSE CHEF'S SPECIAL

**FREGOLA CON GAMBERI,
GRANCHIO E POMODORO +98**
*Homemade Fregola, Prawn, Crab,
Cherry Tomato Sauce*

**TAGLIOLINI AL
TARTUFO BIANCO +568**
*Homemade Egg Tagliolini,
Chicken Broth, Shaved White Truffle*

**AGNELLO ALLA GRIGLIA
E VERDURE +58**
Grilled Lamb, Seasonal Vegetables

 **FETTUCINE AI FUNGHI**
Fettucine, Wild Mushroom

 **RISOTTO RAPA ROSSE E GORGONZOLA**
Risotto, Beetroot, Blue Cheese

**SPAGHETTO NAPOLETANO,
VONGOLE, CILIEGINO E LIMONE**
*Homemade Square Sphaghetti,
Aglio Olio Style, Clams, Tomato, Lemon*

RIGATONI N'DUJA E SALSICCIA
Rigatoni, N'duja Sausage, Cherry Tomato Sauce

 **SCAMORZA AL FORNO CON VERDURE**
Baked Scamorza Cheese, Grilled Vegetables

ORATA ALLA MARINARA
Seabream, Marinara Sauce

**BRACIOLA DI MAIALE
ALLA MILANESE E PATATE**
Pork Chop Milanese, Roasted Baby Potato

**BISTECCA DI MANZO, INSALATA DI RUCOLA
E POMODORI, PARMIGIANO +98**
*Grilled Striploin Steak, Rocket &
Cherry Tomato Salad, Parmesan*

DESSERT

GELATI SCELTA DI DUE GUSTI
Choose 2 Scoops of Gelato

SORBETTO AI FRUTTI DI BOSCO
*Mixed Berries Sorbet
(Gluten & Dairy Free)*

PROFITEROLES
Profiteroles, Chocolate, Hazelnut

MONT BLANC
Mont Blanc Tart, Chestnut, Pistachio, Blackcurrant

BABA AL RHUM
Baba, Vanilla Custard, Fresh Berries

TIRAMISU +38
Tiramisu

DUO DI FORMAGGI
Selection of two Cheeses

COFFEE or TEA +28

FREE FLOW WATER (Belu Filtered - Still/ Sparkling) **28 PER PERSON**
3 COURSES (Starter or Soup + Main Course + Dessert) **328 PER PERSON**
4 COURSES (Starter + Soup + Main Course + Dessert) **378 PER PERSON**

Please advise your server of any food allergies or dietary restrictions.
All prices are in Hong Kong Dollar and subject to 10% service charge.

 Vegetarian