

ZUPPE

CREMA DI CECI E ROSSO DI MAZARA 198
Chickpea Veloute', Sicilian Red Prawns

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

RISOTTO

🍃 **RISOTTO AI FUNGHI SELVATICI** 218
Carnaroli Risotto, Wild Mushrooms, Herbs

PRIMI PIATTI

CAVATELLI AI RICCI DI MARE 348
Hand-Crafted Shell Pasta "Aglia Olio" Style, Fresh Sea Urchin, Bottarga

GNOCCHI SU FONDUTA PROSCIUTTO E TARTUFO NERO 238
Potato Gnocchi, Fava Beans, Ham, Cheese Fondue, Black Truffle

STROZZAPRETI N'DUJA 258
Homemade Hand-twisted Pasta, N'duja Sausage, Tomato Sauce, Cacioricotta Cheese

FETTUCCINE AL RAGÙ DI VOLATILI 238
Homemade Fettuccine, Braised Farm-raised Poultry (Duck, Guinea Fowl, Chicken), Ragu'

RAVIOLI BACCALA' E PATATE 218
Half Moon Ravioli Filled with Cod & Potato, Capers Powder, Lemon

SPAGHETTI ALLE TRE VONGOLE 298
Spaghetti, Razor Clams, Scallops, Tua Tua Clams, Zucchine

🍃 **FUSILLONE BURRATA CACIO E PEPE** 208
Spiral Fusilli, Spring Onion Confit, Burrata Cheese, Pecorino, Black Pepper (Re-visitation of Classic Roman "Cacio e Pepe")

FREGOLA CROSTACEI E ASTICE 388
Sardinian Pasta Fregola, Langoustine, Prawns, Lobsters

SECONDI PIATTI

FILETTO DI MERLUZZO SU ROMANESCO 398
Wild Antarctic Cod (Toothfish), "Romanesco" Broccoli, Olives, Orange

BRANZINO SELVATICO AL SALE 968
Salt-Baked Wild Seabass, Mixed Vegetables (Approx. 1.5 kg, Suitable for Two People)

POLLETTO AL LIMONE E TIMO 298
Roasted Organic Spring Chicken, Lemon, Thyme, Sautéed Seasonal Vegetables

TAGLIATA DI MANZO "L" AVVOCATO" 388
Grilled Black Angus Sirloin Steak (300g), Roasted Baby Potatoes, Lettuce Salad Dedicated to Gianni Agnelli "The Lawyer"

COSTATA DI VITELLO ALLA "MILANESE" 488
"Milanese" Style Breaded Veal Chop, Arugula, Sweet Tomatoes

BRACIOLA DI MAIALE E CAVOLO BRASATO 328
"Nero di Calabria" Pork Chop, Lightly Spiced Braised Cabbage

🍃 **SCAMORZA AL FORNO CON VERDURE** 198
Baked Scamorza Cheese, Mixed Grilled Vegetables

GAMBERONE E SEPIA ALLA PIASTRA 368
Seared Cuttlefish, Carabineros Prawns, Minced Cabbage, Sweet Chili Sauce

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.
All prices are in Hong Kong Dollar and subject to 10% service charge.

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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

RISO

Zaccaria

VITELLO

Gruppo Vercelli – Formigliana (Vercelli)

FASSONA PIEMONTESE

La Grande

UOVA

Fattoria Roberti – Bedizzole (Brescia)

ANTIPASTI

BATTUTA DI GAMBERI E CAVIALE "OSCIETRA" SU STRACCIATELLA 298
Red & Pink Prawn Tartare, "Amur Oscietra" Caviar, Stracciatella Cheese

CARPACCIO MISTO DI MARE AI SAPORI MEDITERRANEI 248
Scallops, Red Shrimps, Amberjack Carpaccio, Mediterranean Flavors

POLIPO GRIGLIATO CON PATATA E PEPERONE 208
Grilled Octopus Tentacle, Crushed Potato, Roasted Pepper Coulis

LA TARTARE DI FASSONA 288
"Fassona" Beef Tartare

LA BURRATA 218
Burrata Cheese(200gr), Mixed Italian Tomatoes

LA MELANZANA ALLA PARMIGIANA 158
Baked Eggplant "Parmigiana Tribute"

CALAMARETTI E ZUCCHINE FRITTI 198
Fried Baby Calamari, Zucchini, Tartar Sauce

PARMA PARMIGIANO E GOCCE DI REGGIO 198
"Devodier" 36-months Parma Ham, Baby Leaves, Parmesan, Aged Balsamic

CAPELANTE GUANCIALE E TARTUFO NERO 338
Seared Scallops, Pork Cheek, Corn Purée, Italian Clams, Black Truffle Jus

INSALATE

CEVICHE DI POMODORI E AGRUMI 168
Ceviche Tomato Salad, Marinated Onion, Citruses, Cucumber, Light Sour Dressing

INSALATA DI BARBABIETOLE 168
Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts, Aged Balsamic

LATTUGA, AGLIO NERO, PARMIGIANO 158
Butter Lettuce Salad, Black Garlic, Apple, Crispy Parmesan

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