



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 Pickles, 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

TAGLIOLINI AL TARTUFO BIANCO +358

Homemade Egg Tagliolini, Chicken Broth,
Shaved White Truffle

RAVIOLI DEL PLIN AL TARTUFO E PARMIGIANO+58 

Classic Piedmont Ravioli Plin, Truffle, Parmesan

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

SOGLIOLA, CREMA DI CAROT E SPINACI

Doversole, Carrot Puree, Spinach

BRACIOLA DI MAIALE E CAPONATA

Grilled Pork Chop, Sweet & Sour Vegetables

**FILETTO DI VITELLO IN CROSTA DI PORCINI
E FUNGHI +38**

Grilled Veal Fillet in Porcini Mushroom Crust, Mushroom

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

PROFITEROLES

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

**mercato
gourmet**
 — by Giando —

WANCHAI FLAGSHIP STORE
3-11 Wing Fung Street

T: +852 2511 1252
*Sun - Thu & PH | 10am - 8pm
 Fri - Sat | 10am - 9pm*

MID-LEVELS
53 Caine Road, Mid-Levels

T: +852 2898 9000
*Mon - Fri | 10am - 8:30pm
 Sat, Sun & PH | 10am - 8pm*

AP LEI CHAU
Horizon Plaza, Shop 1210-1211

T: +852 2137 9985
*Sun - Wed | 9:30am - 5:30pm
 Thu - Sat | 9:30am - 6:00pm*

HAPPY VALLEY
23 Sing Woo Road

T: +852 2838 1212
*Mon - Sat | 9:30am - 7:30pm
 Sun | 9:30am - 7:00pm*

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