



giando

Italian Restaurant & Bar

STARTER

🍃 **BURRATA E POMODORI** +18
Burrata, Mixed Italian Tomatoes

🍃 **RUCOLA PESCA E CACIORICOTTA**
Rocket Leaves Salad, Peach, Balsamic, Dry Ricotta

🍃 **INSALATA DI CESARE, SALSA DI AGLIO NERO**
Cesar Salad, Croutons, Black Garlic Sauce, Parmesan

INSALATA RUSSA, GAMBERI E UOVA
Potato Pickled Salad, Prawns, Eggs

**SALMONE MARINATO CON
INSALATA E MELANZANE**
*Salmon Marinated, 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 LEGUMI, ASPARAGI E CROSTINI**
Mixed Bean Soup, Asparagus, Croutons

🍃 **MINISTRONE CLASSICO**
Classic Vegetable Minestrone Soup

MAIN COURSE CHEF'S SPECIAL

TAGLIOLINI CON GAMBERI E POMODORO +98
Homemade Tagliolini, Prawn, Cherry Tomato Sauce

**COSTOLETTA DI AGNELLO, VERDURE,
SALSA AL TARTUFO** +108
Grilled Lamb Chop, Sautéed Vegetables, Truffle Sauce

🍃 **FETTUCINE CON ZUCCHINE E TARTUFO** +38
Fettucine, Zucchini, Summer Truffle

RISOTTO AI QUATTRO FORMAGGI E CULATELLO
Risotto, Four Kinds Cheeses, Culatello Ham, Balsamic

SPAGHETTO NAPOLETANO, COZZE E BROCCOLI
*Homemade Square Sphaggetti,
Aglio Olio Style, Mussells, Broccoli*

ORECCHIETTE ALL' AMATRICIANA E PECORINO
*Orecchiette, Pork Cheek, Tomato Sauce,
Pepper, Pecorino Cheese*

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

**SPIGOLA CON FAGIOLI CANNELLINI,
POMODORI SECCHI**
Seabass Fillet, Cannellini Beans, Sundried Tomatoes

BRACIOLA DI MAIALE, PEPERONI AGRODOLCE
Grilled Pork Chop, Sweet & Sour Peppers

**CONTROFILETTO, CAVOLFIORI,
SALSA DI AGLIO NERO** +98
Grilled Striploin, Cauliflower, Black Garlic Sauce

DESSERT

GELATI SCELTA DI DUE GUSTI
Choose 2 Scoops of Gelato

SORBETTO AL COCCO
*Coconut Sorbet
(Gluten & Dairy Free)*

GIANDUM DEL GIORNO
Semifreddo Pop Stick, Dark Chocolate Coated

PANNA COTTA
Panna Cotta

DUO DI FORMAGGI
Selection of two Cheeses

PROFITEROL ALLA NOCCIOLA
Profiteroles, Hazelnut, Chocolate

TORTINO ALLE MELA
Apple Cake, Caramel Sauce, Vanilla Ice Cream

TIRAMISU +38
Tiramisu

COFFEE or TEA +28

3 COURSES (Starter or Soup + Main Course + Dessert) **298 PER PERSON**

4 COURSES (Starter + Soup + Main Course + Dessert) **348 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