



# giando

Italian Restaurant & Bar

## STARTER

🍃 **MOZZARELLA DI BUFALA E MELANZANA**  
*Warm Buffalo Mozzarella, Eggplant, Italian Tomatoes*

🍃 **INSALATA POMODORO, PATATE AL PESTO, OLIVE, CIPOLLA, CAPPERI**  
*Mixed Tomato Salad, Potato Pesto, Olive, Onion, Capers*

**CARPACCIO DI MANZO**  
*Beef Carpaccio, Mustard Sauce, Pickled Vegetables*

**COCKTAIL DI GAMBERI +38**  
*Prawn Cocktail, Lettuce*

**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

**ZUPPA DI LEGUMI MISTI E CROSTINI**  
*Mixed Bean Soup, Pork Cheek, Crostini*

🍃 **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 +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*

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

**RIGATONI N'DUJA**  
*Rigatoni, N'duja Sausage, Cherry Tomato Sauce*

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

**MERLUZZO, CREMA DI CAROT E SPINACI**  
*Codfish, Carrot Puree, Spinach*

**BRACIOLA DI MAIALE E CAPONATA**  
*Grilled Pork Chop, Sweet & Sour Vegetables*

**GUANCIA DI VITELLO BRASATO E TOPINAMBUR +38**  
*Brasied Veal Cheek, Jerusalem Artihcoke Puree'*

## DESSERT

**GELATI SCELTA DI DUE GUSTI**  
*Choose 2 Scoops of Gelato*

**SORBETTO MANDARINO**  
*Mandarin Sorbet (Gluten & Dairy Free)*

**PROFITEROLES**  
*Hazelnut & Chcoolate Profiterole*

**MONT BLANC**  
*Mont Blanc, Chestnut, Pistachio, Persimmon Sauce*

**CHEESECAKE E MANGO**  
*Cheesecake, Mango*

**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