



giando

Italian Restaurant & Bar

GIANDO BRUNCH

458 + 10% per person

Total 6 Sharing Starters per Table

Choose Maximum of 2 Starters from below

TARTARE DI MANZO +38

Raw Beef Tartare

VITELLO TONNATO

Slow Cooked Veal Loin, Tuna & Caper Sauce

PROSCIUTTO DI PARMA E

MELONE ITALIANO

Ham & Italian Melon

BRESAOLA DELLA VALTELLINA

Salted & Cured Bresaola

SALAME AL COLTELLO

Hand Cut Salami, Olives

COPPA DI TESTA

Cooked Head Salami

Choose Maximum of 2 Starters from below

SALMONE MARINATO

Salmon Marinated, Greens, Pickled Eggplant

TRE ACCIUGHE

Marinated, Salted & Spicy Anchovies

SALMONE AFFUMICATO

Smoked Salmon

POLIPO CON PATATE

Octopus & Potato Salad

INSALATA DI MARE

Assorted Fresh Seafood Salad

TRIGLIA FRITTA

Fried Mullet

Choose All 6 or Remaining Starters from below

BURRATA COME IN PUGLIA

Fresh Burrata Cheese

INSALATA CESARE

Cesar Salad, Black Garlic Sauce

MINISTRONE ALLA GENOVESE

Classic Vegetable Minestrone Soup (individual bowls)

MOZZARELLA E MELANZANA

Warm Mozzarella, Eggplant

RAPE ROSSE E AGRUMI

Beetroot, Citruses

INSALATA DI RUSSA

Classic Pickles, Potato & Egg Salad

Main Course

One choice of 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

SCAMORZA AL FORNO CON VERDURE

Baked Scamorza Cheese, Grilled Vegetables

RISOTTO AI QUATTRO FORMAGGI E CULATELLO

Risotto, Four Kinds Cheeses, Culatello Ham, Balsamic

SPIGOLA CON FAGIOLI CANNELLINI, POMODORI SECCHI

Seabass Fillet, Cannellini Beans, Sundried Tomatoes

TROCOLI AGLIO OLIO ALLA NAPOLETANA

Troccoli, Aglio Olio Style, Anchovies, Stracciatella, Sun Dried Tomatoes

BRACIOLA DI MAIALE, PEPERONI AGRODOLCE

Grilled Pork Chop, Sweet & Sour Peppers

ORECCHIETTE CON RAGU DI VITELLO

Orecchiette, Veal Ragú

(no tomato sauce)

CONTROFILETTO, CAVOLFIORI,

SALSA DI AGLIO NERO +98

Grilled Striploin, Cauliflower, Black Garlic Sauce

A HK\$10 fee will be charged per takeaway box. Set Brunch is per table menu. Please advise your server of any food allergies or dietary restrictions. Ingredients are subjected to change without prior notice. All prices are in Hong Kong Dollar and subject to 10% service charge.

 Vegetarian



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Dessert

TIRAMISÙ

DAILY SORBET

ICE CREAM

TWO CHEESES

PROFITEROLES, HAZELNUT, CHOCOLATE

TORTINO ALLE MELE

Kids' Menu

(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

POLLO ARROSTO

Roasted Chicken, Potatoes

*2-Hour
Free Flow*

"CA' DEL MONTE" AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2014 +458

MANCINI – IMPERO CUVÉE N4 BLANC DO NOIR, PINOT NERO +388

GIANDO'S SELECTION OF SPARKLING, WHITE & RED WINES +258

Find Our Products At



WAN CHAI FLAGSHIP STORE

3-11 Wing Fung Street

T: +852 2511 1252

Mon - Sun | 10:30am - 8:30pm

MID-LEVELS

53 Caine Road, Mid-Levels

T: +852 2898 9000

Mon - Sun | 9:30am - 8:30pm

HOLLYWOOD ROAD

G/F, Shop D,
108 Hollywood Road

T: +852 6391 1179

Mon - Thu | 10:30am - 8:30pm

Fri - Sun | 10:00am - 9:00pm

HAPPY VALLEY

23 Sing Woo Road

T: +852 2838 1212

Mon - Sun | 9:30am - 8:30pm



MERCATO GOURMET

GRAN SELEZIONE

BL6-8, Basement Level,
The Peninsula Hong Kong

T: +852 2511 8892

Mon - Sun | 10:00am - 7:00pm

AP LEI CHAU

Horizon Plaza, Shop 1210-1211,
Horizon Plaza

T: +852 2137 9985

Mon - Sun | 9:00am - 7:00pm

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