



giando

Italian Restaurant & Bar

STARTER

🍃 BURRATA COME IN PUGLIA

Burrata Cream Mozzarella, Vinegar Marinated Eggplant, Mixed Fresh Italian Tomatoes

🍃 INSALATA CON BARBABIETOLA AFFUMICATA E ARANCIA

Baby Green Leaves with Smoked Beetroot, Orange & Mixed Nuts

TARTARE DI SALMONE CON AVOCADO, STRACCIATELLA +\$38

Atlantic Salmon Tartare, Avocado & Stracciatella Cheese and Trout Roe

PERLE DI MELONE E PROSCIUTTO

Italian Melon Pearls & 24 Months "Devodier" Parma Ham

SOUP

🍃 MINISTRONE CLASSICO

Classic Vegetable Minestrone Soup (with at least 12 different kinds of Vegetables)

UOVO SOFFICE, CREMA DI PATATE E PORRO E GUANCIALE

Slow-Cooked Egg, Potato & Leek Cream & Cured Pork Cheek

🍃 CREMA DI CARCIOFI, ERBA CIPOLLINA E MENTA

Artichoke Cream with Chives & Mint

MAIN COURSE

GARGANELLI CON MERLUZZO E BROCCOLI E BOTTARGA

Fresh "Garganelli" Penne Pasta with Codfish, Broccoli & Dried Fish Roe

🍃 RISOTTO AI PORRI STUFATI LIMONE ROSMARINO

Risotto, Braised Leek, Lemon & Rosemary

RAVIOLI DI CARNE CON FUNGHI SELVATICI E TIMO

Homemade Ravioli filled with Braised Beef, Wild Mushrooms & Thyme

🍃 SPAGHETTI AL POMODORO FRESCO E BASILICO

Spaghetti "Monograno" with Fresh Cherry Tomato and Basil

🍃 SCAMORZA BIANCA AL FORNO CON VERDURE ALLA GRIGLIA

Baked White Scamorza Cheese, Mixed Grilled Vegetables

BIANCO DI BRANZINO ALLA RIMINESE

Seabass Fillet Lightly Breaded "Rimini Style" & Seasonal Greens

LOMBO D'AGNELLO, CECI E CREMA DI POMODORI

Grilled Lamb Loin, Chickpeas & Fresh Tomato Sauce

COSTATA DI VITELLO ALLA MILANESE E RUCOLA +\$118

"Milanese" Style Veal Chop with Rocket Salad

GELATI SCELTA DI DUE GUSTI

Choose 2 Scoops of Gelato

SORBETTO DEL GIORNO

Fresh Sorbet of the Day (Gluten & Dairy Free)

TORTA DI ROBIOLA E ALBICOCCA

Apricot & Robiola Cheesecake

TIRAMISÙ

Tiramisù +\$18

CANNOLO SICILIANO SCOMPOSTO

Typical Sicilian Ricotta Cannolo

DUO DI FORMAGGI

Selection of two Cheese: Gorgonzola, Pecorino, Parmigiano, Taleggio

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

4 COURSES (Starter + Soup + Main Course + Dessert) **\$348 PER PERSON**

COFFEE or TEA +\$28

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