



## ANTIPASTI

<b>CAVIALE, AVOCADO, STRACCIATELLA E SALMONE AFFUMICATO</b>	298
<i>"Aristocrat Amur River" Caviar, Avocado, Stracciatella Cheese and Smoked Salmon</i>	
<b>CARPACCIO DI MARE AI SAPORI MEDITERRANEI</b>	248
<i>Scallops, Red Shrimps and Amberjack Carpaccio Marinated with Mediterranean Flavors</i>	
<b>POLIPO GRIGLIATO CON PATATA OLIVE E PEPERONE</b>	208
<i>Grilled Octopus, Crushed Potato, Olives and Roasted Pepper Coulis</i>	
<b>GAMBERI TIEPIDI CON CREMA DI CECI CUMINO E BASILICO</b>	268
<i>Warm Prawns, Chick Peas, Cumin and Basil</i>	
<b>LA TARTARE DI FASSONA</b>	288
<i>"Fassona" Beef Tartare with Condiments</i>	
 <b>BURRATA COME IN PUGLIA</b>	198
<i>Burrata Cream Mozzarella, Vinegar Marinated Eggplant, Mixed Fresh Italian Tomatoes</i>	
 <b>LA MELANZANA</b>	158
<i>Baked Eggplant "Parmigiana Tribute" Gratinated with Parmesan, Fresh Tomato and Basil</i>	
<b>CARPACCIO DI PATATE GRATINATE, SEPIE E CALAMARI AL SALMORIGLIO</b>	228
<i>Potato Gratin Carpaccio with Calamari and Cuttlefish in Salmoriglio</i>	
<b>PARMA PARMIGIANO E GOCCE DI REGGIO</b>	198
<i>"Devodier" 36 months Parma Ham with Baby Leaves, Parmesan and Aged Balsamico</i>	
<b>CAPELANTE SU PUREA DI MAISE SALSA DI RICCI</b>	338
<i>Seared Scallops on Corn Puree and Sea Urchin</i>	

## INSALATE

 <b>CEVICHE DI POMODORI DAL "MERCATO DI GIANDO"</b>	168
<i>Ceviche with Selection of Imported Italian Tomatoes in Light Sour Sauce</i>	
 <b>BARBABIETOLE CON RUCOLA BELLINI CAPRINO E BALSAMICO</b>	188
<i>Beetroot Salad with Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts and Aged Balsamic</i>	

 vegetarian

Please advise your server of any food allergies or dietary restrictions.  
All prices are in Hong Kong Dollar and subject to 10% service charge.

## ZUPPA

**ZUPPA DI BORLOTTI E ARAGOSTA** 198  
*Borlotti Beans in Lobster Bisque and Herbs*

🍃 **MINISTRONE CLASSICO** 128  
*Classic Vegetable Minestrone Soup (with at least 12 different kinds of Vegetables)*

## RISOTTI

🍃 **RISOTTO AL TARTUFO ESTIVO E TUORLO D'UOVO** 318  
*Carnaroli Risotto with Summer Black Truffle and Fresh "Roberti" Egg Yolk*

**RISOTTO CON FRUTTI DI MARE** 238  
*Carnaroli Risotto with Mix Seafood in light Cherry Tomato Sauce*

## PRIMI PIATTI

**CAVATELLI AI RICCI DI MARE** 348  
*Hand-Crafted Shell Pasta "Aglio Olio" Style with Sea Urchins and Bottarga*

**GNOCCHI AI CROSTACEI ZAFFERANO E ZUCCHINE** 288  
*Saffron Potato Gnocchi with Langoustine, Red Prawns and Zucchini*

**FETTUCINE AL RAGU DI VOLATILI** 238  
*Fettucine with Braised Farm Yard (Duck, Guinea Fowl, Chicken) in light Tomato Sauce*

🍃 **RAVIOLI CON BURRATA E POMODORINI** 218  
*Ravioli filled with "Artigiana" Burrata Cheese and Cherry Tomatoes*

🍃 **TORTELLI DI ZUCCA SU CREMA DI PARMIGIANO** 218  
*Tortello filled with Hokkaido Pumpkin on 36 Months Parmesan Cheese Cream*

**SPAGHETTI ALLE TRE VONGOLE** 298  
*Spaghetti with Razor Clams, Scallops, Tuna Clams in Basil, Garlic and light Chilli Sauce*


**PACCHERI RIGATI AL SUGO DI CODA DI BUE** 258  
*Stripe Paccheri with Braised OX Tail Ragout*

🍃 **FUSILLONE MONOGRANO CACIO E PEPE CON BURRATA E CIPOLLOTTO** 208  
*"Felicetti" Spiral Fusilli with Spring Onions Confit, Burrata Cheese, Pecorino and Black Pepper (Re-visitation of Classic Roman "Cacio & Pepe")*

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## SECONDI PIATTI

<b>FILETTO DI AUSTROMERLUZZO SU ROMANESCO</b>	398
<i>Wild Antarctic Toothfish on "Romanesco" Broccoli, Olives and Orange</i>	
<b>BRANZINO SELVATICO AL SALE</b>	868
<i>Salt-Baked Wild Seabass and Mix Vegetables (approx. 1.2 kg, Suitable for Two People)</i>	
<b>POLLETTO ORGANICO ARROSTO</b>	318
<i>Roasted Organic Spring Chicken and Crunchy Fries</i>	
<b>TAGLIATA DI MANZO DEDICATO A GIANNI AGNELLI "L' AVVOCATO"</b>	388
<i>Grilled Black Angus Sirloin Steak (300g), Roasted Baby Potatoes and Lettuce Salad Dedicated to Gianni Agnelli "The Lawyer"</i>	
<b>COSTATA DI VITELLO ALLA MILANESE CON RUCOLA E POMODORINI</b>	488
<i>"Milanese" Style Breaded Veal Chop, Arugula and Sweet Tomatoes</i>	
<b>BRACIOLA DI MAIALE CON CAVOLI AL PEPERONCINO</b>	328
<i>"Duroc" Pork Chop with Braised Cabbage</i>	
 <b>SCAMORZA AL FORNO CON VERDURE ALLA GRIGLIA</b>	198
<i>Baked Scamorza Cheese and Mix Grilled Vegetables</i>	
<b>COSTATA DI MANZO</b>	1398
<i>Selected Reserved Full Blood Australian Natural Grain-Fed Grilled Prime Rib Steak (approx. 1 kg), Grilled Vegetables and Potatoes</i>	

### MENU CURATED AND DESIGNED BY:

*Chef Patron Gianni Caprioli*

*Head Chef Davis Merza*

 vegetarian

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# THE GIANDO STORY

*Founder Gianni Caprioli's culinary philosophy revolves around simplicity and authenticity. Since 2004, he devotes himself to honest Italian cooking, as well as sourcing and importing from Italy's best small family farms, artisan producers and wineries, to deliver an authentic Italian food experience: **La Vera Qualita' Italiana**.*

*One thing has always been important since Giando established itself as an institution in Hong Kong's hospitality industry:*

## “OUR DEVOTION TO INGREDIENTS”

### BURRATA AND STRACCIATELLA

*“Caseificio Artigiana – Putignano (Bari)*

### PROSCIUTTO DI PARMA

*Devodier Prosciutti – Lesignano De Bagni (Parma)*

### PARMIGIANO REGGIANO

*Boni – Bezze di Torrice (Parma)*

### ACETO BALSAMICO

*Acetaia San Giacomo – Novellara (Reggio Emilia)*

### OLIO D’OLIVA

*Olefici Fratelli Masturzo – Venosa (Potenza)*

*Olio Anfosso – Chiusavecchia (Imperia)*

*Marina Colonna – San Martino in Pensilis (Campobasso)*

### PASTA

*Antica Maccheroneria – Rocca San Felice (Avellino)*

*Pastificio Gentile – Gragnano (Napoli)*

### RISO

*Gli Aironi Risi & Co – Lignana (Vicenza)*

### FARINA

*Molino Paolo Mariani – Barbara (Ancona)*

### VITELLO

*Gruppo Vercelli – Formigliana (Vercelli)*

### FASSONA PIEMONTESE

*Macelleria Oberto – Roddi (Cuneo)*

### FRUTTA E VERDURA

*Agro T18 – Grugliasco (Torino)*

### UOVA

*Fattoria Roberti – Bedizzole (Brescia)*