

ANTIPASTO

Appetizer

DUO DI PROSCIUTTI DOP	258
<i>Devodier 36 Months Parma Ham, Hand-Cut 24 Months Dok Dallava San Daniele w Italian Melon</i>	
BURRATA COME IN PUGLIA ✓	198
<i>Burrata Cream Mozzarella, Vinegar Marinated Eggplant, Mixed Fresh Italian Tomatoes</i>	
CARPACCIO DI MARE AI MILLE SAPORI MEDITERRANEI	238
<i>Carpaccio of Scallops, Red Shrimp, Amberjack, Marinated in Thousand Flavors of the Mediterranean</i>	
CALAMARETTI E ZUCCHINE FRITTI	198
<i>Fried Baby Calamari and Zucchini served on Bed of Italian Frisée & Tartar Sauce</i>	
INSALATA DI POLIPO E PATATE	188
<i>Octopus and Crushed Potato Salad, Sicilian Olives & Capers</i>	
CAPELANTE AL GUANCIALE ARROSTO CON ARSELLE E TARTUFO NERO	258
<i>Sea Scallops Wrapped in Pork Cheek w Italian Clams and Black truffle</i>	
LA MELANZANA ALLA PARMIGIANA ✓	138
<i>Eggplant "Parmigiana" Style, Gratinated with Parmigiano, Fresh Tomato and Basil</i>	
CARPACCIO DI MANZO SU RUCOLA E PARMIGIANO	208
<i>Beef Carpaccio on Rocket Leaves, Shaved Aged 24 Months Parmigiano in Lemon Dressing</i>	



Kindly advise your server of any allergies.
Prices are in HKD and is subject to 10% service charge

ZUPPE

Soups

- MINISTRONE CLASSICO** ✓ **118**
The Classic Vegetable Minestrone Soup (with at least 12 kinds of vegetables)
- CREMA DI PATATE** **138**
Italian Potatos Soup with Egg Yolk Bottarga and Herbs

INSALATE

Salads

- I POMODORI DI GIANDO** ✓ **148**
Giando's Selection of Italian Tomatoes, Tropea Red Onion & Croutons
- INSALATA DI ASTICE, LATTUGA , UOVO MIMOSA
E MAIONESE DI CROSTACEI** **238**
Loyster and Lettuce Salad, Egg Yolk Mimosa in Crustaceous Mayonnaise
- FINOCCHIO, ARANCE E ACCIUGHE** **148**
Crispy Fennel Salad, Blood Orange, Marinated Anchovies, Mediterranean "Colours"
- BARBABIETOLE CON RUCOLA, ARANCE, CAPRINO E BALSAMICO** ✓ **178**
Beetroot with Arugula, Goat Cheese, Orange Slices, Nuts and Aged Balsamic

PASTA SECCA

Dry Pasta

- CHITARRA VERRIGNI ALLA BURRATA, CACIO E PEPE** ✓ **198**
"Chitarra" (Square Spaghetti) with Burrata Cheese, Pecorino and Black Pepper (Revisitation of Classic Roman "Cacio Pepe")
- RIGATONI MARTELLI ALLA NORMA** ✓ **198**
Rigatoni with Eggplants, Datterino Tomato and Salty Ricotta – Slightly Smoky
- SPAGHETTI MARTELLI AI RICCI DI MARE** **298**
Spaghetti Martelli "Aaglio Olio" Style with Fresh Sea Urchin and Bottarga
- LINGUINE VERRIGNI ALLE VONGOLE** **238**
Linguini Olive Oil, Garlic and Chilli with Italian Clams

✓ *Vegetarian*

RISOTTO

- RISOTTO AI PISELLI, CIPOLOTTO E CAPRINO** ✓ **198**
Green Peas Risotto, Spring Onion and Goat Cheese
- RISOTTO AI CROSTACEI E BURRATA CON SALSA ALLO ZAFFERANO** **288**
Risotto w Shrimps Crabmeat, Sicilian Red Prawns and Burrata w Saffron Sauce

LA PASTA FRESCA *Signature Homemade Fresh Pasta*

- RAVIOLI DI BACCALA AFFUMICATO, BURRO AL LIMONE E CAPPERI** **218**
Ravioli filled with Slightly Smoked Cod Fish in Lemon Butter & Capers
- CAVATELLI DI PASTA FRESCA ALLA SCOGLIO** **228**
Hand-Twisted Pasta with Mixed Seafood and Fresh Cherry Tomato Sauce
- GNOCCHI DI PATATE ALL'ARAGOSTA CON ZUCCHINE E PINOLI** **298**
Potatoes Gnocchi w Lobster, Zucchini and Pine Nuts
- STROZZAPRETI PROSCIUTTO, CACIOCAVALLO, FAVE E TARTUFO NERO** **228**
Hand-Twisted Pasta with Prosciutto, Fava Beans, Cacio cavallo Cheese and Black Truffle Sauce
- FETTUCCINE AL RAGU DI VOLATILI** **198**
Fettuccine in Farmyards (Pheasant, Guinea Fowl, Duck, Chicken) Tomato Ragout

SECONDI PIATTI

Main Course



MERLUZZO AUSTRALE CAVOLFIORE E CAVIALE	358
<i>Baked Glacier 51 Sustainable Cod Fish with Cauliflowers and Caviar</i>	
FILETTO DI BRANZINO IN SALMORIGLIO	368
<i>Salt Baked Italian Seabass Fillet w Seasonal Vegetables in Citrus Herbs Sauce</i>	
DUO DI GAMBERONI ALLA GRIGLIA E LARDO DI COLONNATA	298
<i>Duo of Grilled Prawns(King & Carabinero) Wrapped in Colonnata Lardo w Carrots and Beetroot Salad</i>	
SCAMORZA AL FORNO CON VERDURE ALLA GRIGLIA	198
<i>Baked Scamorza Cheese (Cow's Milk) w Mix Grilled Vegetables</i>	
POLLETTO AL LIMONE E ROSMARINO	238
<i>Lemon & Aromatic Herbs-Marinated Free-Range Spring Chicken with Roasted Potatoes and Spinach</i>	
COSTATA DI VITELLO ALLA MILANESE CON RUCOLA E POMODORINI	438
<i>Milanese Style Veal Chop Breaded Served with Arugula and Sweet Tomatoes</i>	
BRACIOLA DI MAIALE E VERZA	298
<i>Grilled Iberian Pork Chop w Savoy Cabbage</i>	
AGNELLO CACIO E OVA	308
<i>Lamb Chop 'CACIO e OVA' w Spinach, Peas and fried Artichokes</i>	
TAGLIATA DI MANZO	368
<i>Grilled Black Angus Sirloin Steak (300g) served with Roasted Potatoes & Mix Salad</i>	
COSTATA DI MANZO	988
<i>Stockyard Australian Natural Grain-Fed Grilled Prime Rib (approx. 1kg) with Grilled Vegetables and Potatoes (Suitable for Sharing)</i>	

