

BRUNCH

\$488 +10% per people

Total 6 Sharing Starters per Table

Choose Maximum of 2 Starters from Below

TARTARE DI MANZO +\$18 Per Person
Raw Beef Tartare

CALAMARETTI FRITTI +18 Per Person
Fried Baby Calamari

VITELLO TONNATO
Slow Cooked Veal Loin,
Tuna & Caper Sauce

SALAME AL COLTELLO
Hand Cut Salami, Olives

PROSCIUTTO DI DEVODIER
Devodier Parma Ham

COPPA DI TESTA
Cooked Head Salami

Choose Maximum of 2 Starters from Below

CRUDO DI CAPESANTE +\$28 Per Person
Raw Scallop Ceviche, Lime, Green Apple Sauce

CARPACCIO DI RICCIOLA
Aberjack Carpaccio, lemon &
Capers

ACCIUGHE
Marinated Anchovies

INSALATA DI MARE
Assorted Fresh Seafood Salad

SALMONE MARINATO
Salmon Marinated, Citruses

POLIPO E PATATE +\$18 Per Person
Octopus & Potato Salad

Choose All 6 or Remaining Starters from Below

BURRATA CARRELLO 
Fresh Burrata Cheese,
Italian Condiments

MOZZARELLA E POMODORO 
Golden Fried Mozzarella, Tomato

INSALATA CESARE 
Cesar Salad, Black Garlic Sauce

INSALATA DI RUCOLA, FINOCCHIO 
Rocket & Fennel Salad, Citruses

MINISTRONE CLASSICO 
Classic Vegetable Minestrone Soup
(individual bowls)

UOVA STRAPAZZATE +\$18 Per Person
Scramble Egg, Truffle Sauce
OR
FRITTATA +\$14 Per Person
Egg Frittata, Onion, Mozzarella

Main Course

One choice of Main Course

Chef's Special

COTOLETTA DI VITELLO ALLA MILANESE + \$88
Veal Milanese (boneless), Rocket & Cherry Tomato

SPAGHETTI AL POMODORO 
Benedetto Cavalieri Spaghetti, Cherry Tomato Sauce

RISOTTO AL NERO DI SEPPIA CON CALAMARI E GAMBERI +\$48
Black Ink Risotto, Calamari, Shrimp

CAVATELLI ALLO SCOGLIO +\$38
Cavatelli, Fresh Mixed Seafood, Tomato Sauce

STROZZAPRETI RAGU' DI VITELLO NAPOLETANO
Strozzapreti Spinosi, Veal Ragù (no tomato)

SCAMORZA AL FORNO CON VERDURE 
Baked Scamorza Cheese, Mix Grilled Vegetables

FILETTO DI MERLUZZO
Seared Cod Fish, Fennel, Potato, Cherry Tomato

POLLETO ALLA GRIGLIA E BIETOLE SALATE
Grilled Italian Half Chicken, Sauteed Swiss Chard

COSTINE DI AGNELLO +\$38
Grilled Lamb Chop, Eggplant Caponata, Pesto

**FREE FLOW WATER
FOR 2 HOURS**

Belu Filtered – Still/ Sparkling
38 Per Person

A HK\$10 fee will be charged **per takeaway box**.
Please advise your server of any food allergies or dietary restrictions.

 Vegetarian

Dessert

One choice of Dessert

TIRAMISÙ

DAILY SORBET

ICE CREAM

TWO CHEESES

GIANDUM

DOLCE ARTUSIANO

Kids' Brunch

(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

MILANESE DI POLLO

Chicken Milanese, Potatoes

2-Hour
Free Flow

"ROCCHIE DI COSTAMAGNA" BAROLO DOCG 2018 NEBBIOLO + 588

HADERBURG – ALTO ADIGE DOC BRUT-CHARDONNAY, PINOT NERO + 388

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

Find our products at



WANCHAI 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 – Fri | 10:30am – 8:30pm

Sat, Sun & PH | 10am – 8pm

HAPPY VALLEY

23 Sing Woo Road

T: +852 2838 1212

Mon – Sun: 10:30am – 8:30pm



MERCATO GOURMET GRAN SELEZIONE

BL6-8, Basement Level, The Peninsula Hong Kong

T: +852 2511 8892

Mon – Sun: 10:30am – 8:30pm



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