

ANTIPASTI

Appetizers

GAMBERO ROSSO E CAVIALE "OSCIETRA" SU STRACCIATELLA 328
Sicilian Red Prawn, "Amur Oscietra" Caviar, Stracciatella Cheese

CARPACCIO MISTO DI MARE AI SAPORI MEDITERRANEI 278
Scallops, Red Shrimps, Amberjack Carpaccio With Mediterranean Flavors

POLIPO GRIGLIATO CON PATATA E PEPERONE 238
Grilled Octopus Tentacle, Crushed Potato, Roasted Pepper Coulis

CAPESANTE GUANCIALE E TARTUFO NERO 368
Seared Scallops, Pork Cheek, Corn Puree, Italian Clams, Black Truffle Jus

LA TARTARE DI FASSONA 298
"Fassona" Beef Tartare

PARMA PARMIGIANO E GOCCE DI REGGIO 218
"Sant' Ilario" 24-months Parma Ham, Baby Leaves, Parmesan, Aged Balsamic

Y LA BURRATA 218
Burrata Cheese(200gr), Mixed Italian Tomatoes

INSALATE

Salads

Y CEVICHE DI POMODORI E AGRUMI 188
Ceviche Tomato Salad, Marinated Onion, Citruses, Cucumber, Light Sour Dressing

Y INSALATA DI BARBABIETOLE 168
Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts, Aged Balsamic

LATTUGA GRANCHIO AVOCADO 248
Butter Lettuce Salad, Crab, Avocado, Cracker, Ginger Dressing, Olive Powder

Y Vegetarian

Kindly advise your server of any allergies.

All prices are in HKD and is subjected to 10% service charge.

ZUPPE

Soups

- Y MINISTRONE CLASSICO 128
Classic Vegetable Minestrone Soup (With At Least 12 Different Kinds of Vegetables)

RISOTTO

- Y RISOTTO AI FUNGHI 258
Carnaroli Risotto, Seasonal Mushrooms

- RISOTTO AI CINQUE AGRUMI CON GAMBERI ROSSI 368
Five Citruses' Risotto, Red Prawns

PASTA SECCA

Dry Pasta

- Y CHITARRA VERRIGNI CACIO PEPE E BURRATA 218
*"Chitarra"(Square Spaghetti), creamed Burrata Cheese, Pecorino , Black Pepper
(Revisitation of classic Roman "Cacio Pepe")*

- SPAGHETTI AI RICCI DI MARE 368
Spaghetti Aglio Olio Style, Fresh Sea Urchin, Bottarga

- RIGATONI ALLA CARBONARA 238
Rigatoni, Vanilla, Eggs, Pancetta, Pecorino

LA PASTA FRESCA

Homemade Fresh Pasta

- CAVATELLI ALLO SCOGLIO 278
Hand-Crafted Shell Pasta, Fresh Mixed Seafood, Cherry Tomato

- STROZZAPRETI CON ASTICE E POMODORO 568
Strozzapreti Pasta, Lobster, Cherry Tomato Sauce

- GNOCCHI SU FONDUTA PROSCIUTTO E TARTUFO NERO 288
Gnocchi, Fava Beans, Ham, Cheese Fondue, Black Truffle

- RAVIOLI RIPIENI DI VITELLO 288
Homemade Veal Ravioli, Leek Puree', Broccoli

- Y RAVIOLI DI MAGRO GOCCIA D' ORO 238
Homemade Ricotta & Spinach Ravioli, Tomato Sauce

- FETTUCCINE AL RAGÙ DI VOLATILI 268
Homemade Fettuccine, Braised Farm-raised Poultry (Duck, Guinea Fowl, Chicken) Ragù'

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SECONDI PIATTI

Main Courses

FILETTO DI MERLUZZO IN CROSTA DI PREZZEMOLO 428
Wild Antarctic Cod (Toothfish) in Parsley Crust, Romanesco, Bagna Cauda

POLLETTO CON CAROTINE E VERDURE 298
Grilled Spring Italian Chicken, Baby Carrots, Greens

COSTOLETTA D'AGNELLO CACIO E OVO 388
Grilled Lamb Chop, Braised Cabbage, Egg and Pecorino Sauce

TAGLIATA DI MANZO 498
Grilled Wagyu Sirloin Steak (300g), Roasted Potato, Green Salad

VITELLO IN CROSTA DI PISTACCHIO 398
Grilled Veal Chop in Pistachio Crust, Mushroom, Pumpkin

Y SCAMORZA AL FORNO CON VERDURE 218
Baked Scamorza Cheese, Mixed Grilled Vegetables

TRADIZIONALE

Suitable For Sharing

Please allow at least 45 minutes preparation time.

BRANZINO SELVATICO AL SALE 988
Salt-Baked Wild Seabass, Mixed Vegetables (approx. 1.2kg)

COSTATA DI VITELLO ALLA "MILANESE" 538
"Milanese" Style Breaded Veal Chop, Arugula, Sweet Tomatoes

COSTATA DI MANZO 1688
Grilled Stockyard Australian Natural Grain-Fed Prime Rib Steak (approx. 1.2 kg), Grilled Vegetables, Potatoes

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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

Sant' Ilario Prosciutto – Lesignano De Bagni (Parma)

PARMIGIANO REGGIANO

Gennari (Parma)

ACETO BALSAMICO

Acetaia San Giacomo – Novellara (Reggio Emilia)

OLIO D'OLIVA EXTRA VERGINE

Olefici Fratelli Masturzo – Venosa (Potenza)

Olio Anfosso – Chiusavecchia (Imperia)

Frantoio di Santa Tea

PASTA

Il Mulino di Gragnano

Spinosi Egg Pasta

Benedetto Cavalieri

RISO

Zaccaria

VITELLO

Gruppo Vercelli – Formigliana (Vercelli)

FASSONA PIEMONTESE

Oberto

UOVA

Feroli

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