



giando

Italian Restaurant & Bar

ANTIPASTI

LA BURRATA 🍃	218
<i>Burrata Cream Mozzarella (200gr), Mixed Italian Tomatoes, Olives, Capers, Basil</i>	
LA MELANZANA 🍃	158
<i>Baked Eggplant "Parmigiana Tribute", Parmesan, Fresh Tomatoes, Basil</i>	
CALAMARETTI E ZUCCHINE FRITTI	198
<i>Fried Baby Calamari, Zucchini, Italian Frisée, Tartar Sauce</i>	
PARMA PARMIGIANO E GOCCE DI REGGIO	198
<i>"Devodier" 36-months Parma Ham, Baby Leaves, Parmesan, Aged Balsamic</i>	

INSALATE / ZUPPA

CEVICHE DI POMODORI E AGRUMI 🍃	168
<i>Ceviche Tomato Salad, Marinated Onion, Citruses, Light Sour Dressing</i>	
BARBABIETOLE CON RUCOLA BELLINI CAPRINO E BALSAMICO 🍃	168
<i>Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts, Aged Balsamic</i>	
LATTUGA, AGLIO NERO, PARMIGIANO 🍃	158
<i>Butter Lettuce Salad, Black Garlic, Pear, Apple, Crispy Parmigiano</i>	
MINISTRONE CLASSICO	128
<i>Classic Vegetable Minestrone Soup (With At Least 12 Different Kinds of Vegetables)</i>	

PASTA / RISOTTI

GNOCCHI SU FONDUTA, PROSCIUTTO E TARTUFO NERO	238
<i>Potato Gnocchi, Fava Beans, Ham, Cheese Fondue, Black Truffle</i>	
FETTUCCINE AL RAGÙ DI VOLATILI	238
<i>Fettuccine, Braised Farm-raised Poultry (Duck, Guinea Fowl, Chicken), Light Tomato Sauce</i>	
FUSILLONE, BURRATA, CACIO E PEPE 🍃	208
<i>"Felicetti" Spiral Fusilli, Spring Onion Confit, Burrata Cheese, Pecorino, Black Pepper (Re-visitation of Classic Roman "Cacio e Pepe")</i>	
SPAGHETTI ALLE TRE VONGOLE	298
<i>Spaghetti, Razor Clams, Scallops, Tua Tua Clams, Asparagus Pesto, Light Chilli – Garlic Sauce</i>	
RISOTTO AI FUNGHI SELVATICI E LENTICCHIE 🍃	218
<i>Carnaroli Risotto, Mushrooms, Lentils, Herbs</i>	

SECONDI PIATTI

POLLETTO AL LIMONE E TIMO E VERDURE DI STAGIONE SALTATE	298
<i>Roasted Organic Spring Chicken, Lemon, Thyme, Sautéed Seasonal Vegetables</i>	
TAGLIATA DI MANZO "L" AVVOCATO	388
<i>Grilled Black Angus Sirloin Steak (300g), Roasted Baby Potatoes, Lettuce Salad Dedicated to Gianni Agnelli "The Lawyer"</i>	
COSTATA DI VITELLO ALLA "MILANESE"	488
<i>"Milanese" Style Breaded Veal Chop, Arugula, Sweet Tomatoes</i>	
SCAMORZA AL FORNO CON VERDURE 🍃	198
<i>Baked Scamorza Cheese, Mixed Grilled Vegetables</i>	

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