

BRUNCH

498 per person

Total 6 Sharing Starters per Table

Choose Any 2 Starters per table from Below

TARTARE DI MANZO +18 Per Person
Raw Beef Tartare

POLPETTE AL POMODORO
Beef Meatball Tomato Sauce

VITELLO TONNATO
Slow Cooked Veal Loin,
Tuna & Caper Sauce

MORTADELLA
Mortadella with Pistachio

"DEVODIER" DI PARMA
"Devodier" 24 Months Parma Ham

COPPA DI TESTA
Cooked Head Salami

Choose Any 2 Starters Per table from Below

CALAMARI FRITTI +18 Per Person
Golden Fried Calamari

CARPACCIO DI RICCIOLA
Hamachi Carpaccio, lemon, Capers

ACCIUGHE
Marinated & Salted Anchovies

INSALATA DI MARE
Assorted Fresh Seafood Salad

,SALMONE MARINATO
Salmon Marinated Citruses

POLPO E PATATE
Octopus, Potato Salad

Choose Any 2 Starters or Remaining Starters Per table from Below

BURRATA CARRELLO 
Fresh Burrata Cheese,
Italian Condiments

MOZZARELLA ALLA PIZZAIOLA 
Baked Mozzarella, Tomato, Olives

INSALATA DI BARBABIETOLE 
Green Leaves, Beetroot, Peach Dressing

ASPARAGI 
Grilled Asparagus, Poached Egg

GAZPACHO 
Tomato & Fruit Soup
(individual bowls)

UOVA STRAPAZZATO TARTUFO +18 Per Person 
Scramble Egg, Summer Truffle

Main Course

Choose Any One Main Course Per Person

RISOTTO TRE CIPOLLE CON MOZZARELLA
Risotto, Three Kinds Onion, Smoked Mozzarella

FETTUCCINE CON FUNGHI E TARTUFO PESTO +48 
Fettuccine, Summer Black Truffle Pesto, Matsutake Mushroom

FUSILLI CON POLPO E POMODORO
Fusilli, Octopus, Tomato Sauce

RIGATONI CON RAGU' DI SALSICCIA E FUNGHI
Rigatoni, Sausage Mushroom Ragù

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

FILETTO DI IPPOGLOSSO CON MEDITERRANEA
Herb crusted Halibut, Crushed Potato,
Mediterranean Sauce

BRACIOLA DI MAIALE +38
Grilled herb crusted Pork Chop, Fava Beans,
Green Peas, Artichoke

TAGLIATA DI MANZO +68
Grilled Sirloin Steak, Roasted Pepper Sauce,
Marinated Zucchini, Roasted Potato

2HRS FREE FLOW WATER
Belu Filtered – Still/ Sparkling/Hot
38 Per Person

A HK\$10 fee will be charged **per takeaway box & tap water will not be served.**

Please advise your server of any food allergies or dietary restrictions.

Kindly be noted our brunch menu is per table menu.

Ingredients are subjected to change without prior notice. All prices are in Hong Kong Dollar and subject to 10% service charge.

 Vegetarian

Dessert

Chef's Dessert Per Table

TIRAMISU'

PEACH SORBET

PROFITEROLES

PINEAPPLE, MARASCHINO

CANNOLI

Kids' Brunch

(below 10 years old)

\$268 +10% for Sharing Starters and Main Course

\$148 + 10% for Sharing Starters only

PASTA POMODORO FORMAGGIO O RAGU

Pasta with Tomato Sauce Cheese or Meat Ragout

OR

MILANESE DI POLLO

Chicken Milanese, Potatoes

2-Hour
Free Flow

ROCCHES COSTAMAGNA BAROLO 2019 &

RIZZI ALTA LANGA DOCG PAS DOSE' CHARDONNAY, PINOT NERO +588

GIANDO'S SELECTION OF SPARKLING WHITE ROSE' & 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

HAPPY VALLEY

23 Sing Woo Road

T: +852 2838 1212

Mon – Sun: 10:30am – 8:30pm

MID-LEVELS

53 Caine Road, Mid-Levels

T: +852 2898 9000

Mon – Sun | 10:30am – 8:30pm

STANLEY

Shop 505, Stanley Plaza, 23-33 Carmel Road, Jong Kong

T: +852 2329 8366

Mon – Fri | 8:30am – 7:30pm

Mon – Sun | 9:00am – 7:00pm



MERCATO GOURMET GRAN SELEZIONE

BL6-8, Basement Level,

The Peninsula Hong Kong

T: +852 2511 8892

Mon – Sun: 10:30am – 8:30pm



 mercatogourmethk

A HK\$10 fee will be charged **per takeaway box &** tap water will not be served.

Please advise your server of any food allergies or dietary restrictions.

Kindly be noted our brunch menu is per table menu.

Ingredients are subjected to change without prior notice. All prices are in Hong Kong Dollar and subject to 10% service charge.

 Vegetarian