

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 +18 Per Person
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

MINISTRONE 
Classic Vegetable Minestrone
Soup (individual bowls)

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

Main Course

Choose Any One Main Course Per Person

TAGLIOLINI AL TARTUFO BIANCO + \$588
Homemade Egg Tagliolini, Chicken Broth, Shaved White Truffle

RISOTTO AL TARTUFO BIANCO + \$588
Risotto, Butter, Parmegiano, Shaved White Truffle

RISOTTO CON ZUCCA E PARMIGIANO 
Risotto, Roasted Pumpkin, Butter Sage, Parmesan

FETTUCCINE AI FUNGHI 
Fettuccine, Mixed Mushroom

LINGUINE ALLA PUTTANESCA DI TONNO +28
Linguine with Tomato, Olives, Capers, Anchovies, Garlic,
Fresh Red Tuna

ORECCHIETTE CON RAGU' DI SALSICCIA E CIMA DI RAPA
Orecchiette, Turnip Top, Sausage Ragu'

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

ZUPPETTA DI PESCE MISTO
Mixed Seafood Stew, Tomato Sauce

LONZA DI MAIALE +28
Grilled herb crusted Pork Loin, Braised Cabbage,
Ham, Green Peas

TAGLIATA DI MANZO +68
Grilled Beef 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'

LEMON SORBET

PROFITEROLES

PINEAPPLE, MARASCHINO

CANNOLI

Kids' Brunch

(below 10 years old)

\$248 +10% for Sharing Starters and Main Course

\$128 + 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

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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



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