

## ANTIPASTI

### Appetizers

|                                                                                                       |     |
|-------------------------------------------------------------------------------------------------------|-----|
| <b>GAMBERO ROSSO E CAVIALE "OSCIETRA" SU STRACCIATELLA</b>                                            | 328 |
| <i>Sicilian Red Prawn Tartare, "Giaveri Osietra" Caviar, Stracciatella Cheese</i>                     |     |
| <b>CARPACCIO MISTO DI MARE AI SAPORI MEDITERRANEI</b>                                                 | 288 |
| <i>Scallop, Red Shrimp, Amberjack Carpaccio with Mediterranean Flavors</i>                            |     |
| <b>POLIPO GRIGLIATO CON PATATA E PEPERONE</b>                                                         | 238 |
| <i>Grilled Octopus Tentacle, Crushed Potato, Roasted Pepper Coulis</i>                                |     |
| <b>CAPELANTE GUANCIALE E TARTUFO NERO</b>                                                             | 368 |
| <i>Seared Scallop, Pork Cheek, Corn Puree, Italian Clams &amp; Black Truffle Jus</i>                  |     |
| <b>CALAMARETTI E ZUCCHINE FRITTI</b>                                                                  | 228 |
| <i>Crispy Fried Baby Calamari, Zucchini, Tartar Sauce</i>                                             |     |
| <b>LA TARTARE DI OBERTO</b>                                                                           | 298 |
| <i>"Oberto" Beef Tartare</i>                                                                          |     |
| <b>PARMA PARMIGIANO E GOCCE DI REGGIO</b>                                                             | 228 |
| <i>"Sant' Ilario" 24-months Parma Ham, Baby Leaves, Parmesan, Aged Balsamic</i>                       |     |
|  <b>LA BURRATA</b> | 228 |
| <i>Burrata Cheese(150gr), Mixed Italian Tomatoes</i>                                                  |     |

## INSALATE

### Salads

|                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------|-----|
|  <b>CEVICHE DI POMODORI E AGRUMI</b> | 188 |
| <i>Ceviche Tomato Salad, Marinated Onion, Citruses, Cucumber, Light Sour Dressing</i>                                   |     |
|  <b>INSALATA DI BARBABIETOLE</b>     | 168 |
| <i>Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts, Aged Balsamic</i>                                |     |
| <b>LATTUGA ASTICE DI Fiume CARCIOFO FUNGHI E MANGO</b>                                                                  | 258 |
| <i>Butter Lettuce Salad, Marron Crayfish, Artichoke, Mushroom, Citrus Mango Dressing</i>                                |     |

 Vegetarian

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

## ZUPPE

### Soups

- 🍴 **MINISTRONE CLASSICO** 128  
*Classic Vegetable Minestrone Soup (with At Least 12 Different Kinds of Vegetables)*
- Half Bowl Soup* 78

## RISOTTO

- 🍴 **RISOTTO AI FUNGHI DI STAGIONE** 278  
*Carnaroli Risotto with Seasonal Mushrooms*
- RISOTTO AL NERO DI SEPPIA CON VONGOLE E CAPESANTE** 368  
*Black Ink Risotto with Baby Clams, Squid, Scallop*

## PASTA LUNGA

### Long Pasta

- 🍴 **CHITARRA VERRIGNI CACIO PEPE E BURRATA** 228  
*"Chitarra"(Square Spaghetti), Creamed Burrata Cheese, Pecorino, Black Pepper (Revisitation of Classic Roman "Cacio Pepe")*
- SPAGHETTI AI RICCI DI MARE** 398  
*Spaghetti Aglio Olio Style, Fresh Sea Urchin, Bottarga (Slightly spicy)*
- LINGUINE CON GAMBERI ROSSI DI MAZARA E POMODORINI** 388  
*Linguine Pasta with Sicilian Red Prawn, Fresh Cherry Tomato Sauce*

## LA PASTA FRESCA

### Homemade Fresh Pasta

- 🍴 **RAVIOLI DI MAGRO GOCCIA D'ORO** 238  
*Homemade Ricotta & Spinach Ravioli, Tomato Sauce*
- CAVATELLI ALLO SCOGLIO** 278  
*Hand-crafted Shell Pasta, Mixed Seafood, Cherry Tomato*
- FETTUCCINE AL RAGÙ DI VOLATILI** 268  
*Homemade Fettuccine, Farmyards (Duck, Guinea Fowl, Chicken) Tomato Ragout*
- STROZZAPRETI ALLA NDUJA SALSICCIA POMODORO E RICOTTA SALATA** 258  
*Strozzapreti Calabrese Nduja Sausage, Fresh Tomato & Olive Sauce, Cacio Ricotta*
- 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 Purée, Broccoli*

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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 Italian Spring Chicken, Baby Carrot, Swiss Chard*

**COSTOLETTA D'AGNELLO E CAPONATA** 398

*Grilled Lamb Chop, Eggplant Caponata, Basil Pesto*

**TAGLIATA DI MANZO "L" AVVOCATO** 478

*Grilled Wagyu Sirloin Steak (300g), Roasted Potato, Butter Lettuce Salad*

*Dedicated to Gianni Agnelli "The Lawyer"*

**VITELLO IN CROSTA DI PISTACCHIO** 458

*Grilled Veal Chop (400g) in Pistachio Crust, Mushroom, Pumpkin*

 **SCAMORZA AL FORNO CON VERDURE** 218

*Baked Scamorza Cheese, Mixed Grilled Vegetable*

## TRADIZIONALE

*Suitable for sharing*

*Please allow us some preparation time.*

**BRANZINO SELVATICO AL SALE** 1198

*Salt-Baked Wild Seabass, Mixed Vegetable (approx. 1.2kg)*

**COSTATA DI VITELLO ALLA "MILANESE"** 538

*"Milanese" Style Breaded Veal Chop(450g), Arugula, Sweet Tomato*

**COSTATA DI MANZO** 1588

*Grilled Phoenix Australian 400 Days Grain-Fed Prime Rib Steak (approx. 1.2 kg),*

*Grilled Vegetable, Potato*

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# THE GIANDO STORY

*Founder Chef 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 Deliziosa – Noci (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) Basilicata*

*Olio Anfosso – Chiusavecchia (Imperia) Liguria*

*Frantoio di Santa TeaTuscany*

### **PASTA**

*Spinosi Egg Pasta*

*Benedetto Cavalieri*

### **RISO**

*Zaccaria Piedmont*

### **VITELLO**

*Gruppo Vercelli – Formigliana (Vercelli) Piedmont*

### **FASSONA PIEMONTESE**

*Oberto*

### **UOVA**

*Feroli*

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