

ANTIPASTI

Appetizers

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

INSALATE

Salads

Y INSALATA DI ARANCE E POMODORI <i>Blood Orange Salad, Taggiasca Olive, Cherry Tomato, Oregano</i>	188
Y INSALATA DI BARBABIETOLE <i>Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing, Mixed Nuts, Aged Balsamic</i>	168
LATTUGA ASTICE DI FIUME CARCIOFO FUNGHI E MANGO <i>Butter Lettuce Salad, Marron Crayfish, Artichoke, Mushroom, Citrus Mango Dressing</i>	258

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)
Half Bowl Soup 78

RISOTTO

- Y RISOTTO AI FUNGHI DI STAGIONE 278
Carnaroli Risotto with Seasonal Mushroom
- RISOTTO AI NERO DI SEPIA CON VONGOLE E CAPESANTE 368
Black Ink Risotto with Baby Clams, Squid, Scallop

PASTA LUNGA

Long Pasta

- Y 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

- Y RAVIOLI DI MAGRO GOCCIA D' ORO 238
Homemade Ricotta & Spinach Ravioli, Fresh 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 & Olives 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 Puree', 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" 498
*Grilled Wagyu Sirloin Steak, Roasted Potato, Butter Lettuce Salad
Dedicated to Gianni Agnelli "The Lawyer"*

VITELLO IN CROSTA DI PISTACCHIO 478
*Grilled Veal Chop in Pistachio Crust, Mushroom, Pumpkin
(Chef Recommendation – Medium +)*

Y

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 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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