

## 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 E TONNO**

Hamachi & Tuna 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, Black Truffle

## Main Course

Choose Any One Main Course Per Person

**RISOTTO AL RADICCHIO E GORGONZOLA**

Risotto, Radicchio, Gorgonzola, Walnut

**RIGATONI ALLA NORMA**

Rigatoni, Eggplant, Tomato Basil Sauce, Salted Ricotta -  
Slightly Smoky

**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 Ragù

**SCAMORZA AL FORNO CON VERDURE**

Baked Scamorza Cheese, Mixed Grilled Vegetables

**MAZZANCOLLE AUSTRALI CROSTA**

Roasted King Prawn with Guanciale, Cababge Puree'

**POLLETTO ARROSTO CON SALSIA DI MELE**

Roasted Yellow Chicken, Brussel sprouts, Apple Sauce

**TAGLIATA DI MANZO +48**

Grilled Angus Steak, Sauteed Fava Beans, Bearnaise Sauce

**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'

CHOCOLATE GELATO

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/ Meat Ragout*

OR

**MILANESE DI POLLO**

*Chicken Milanese, Potatoes*

## 2-Hour Free Flow

GIUSEPPE CORTESE BARBARESCO DOCG &

**MANCINI PESARO** IMPERO CUVÉE N.6 BRUT DE PINOT NERO +758

GIANDO'S SELECTION OF SPARKLING WHITE ROSE' & RED WINES +258

## Find our products at

**MERCATO GOURMET**

### 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