

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 +18 Per Person 🌿
White Asparagus, Poached Egg

MINISTRONE 🌿
Classic Vegetable Minestrone
Soup (individual bowls)

UOVA STRAPAZZATO TARTUFO +28 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

FETTUCCINE ASPARAGI E CAPASANTE +28
Fettuccine White & Green Asparagus, Clams, Scallop

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

PARMIGIANO DI MELANZANA 🌿
Eggplant "Parmigiana" Style, Gratinated with
Parmigiano, Fresh Tomato, Basil

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

SALMONE SELVATICO PISELLI E RAFANO +18
Salmon, Green Peas, Horseradish Sauce'

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'

MANDARIN SORBET

PROFITEROLES

PINEAPPLE, STRAWBERRY

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

LA GANGHIJA BARBARESCO 2021 +688

ROBERTO GARBARINO LE RAPIDE EXTRA BRUT ALTA LANGA +388

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

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