

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

VITELLO TONNATO
Slow Cooked Veal Loin,
Tuna & Caper Sauce

"DEVODIER" DI PARMA
"Devodier" 24 Months Parma Ham

POLPETTE AL POMODORO
Beef Meatball Tomato Sauce

MORTADELLA
Mortadella with Pistachio

COPPA DI TESTA
Cooked Head Salami

Choose Any 2 Starters Per table from Below

CALAMARI FRITTI +18 Per Person
Golden Fried Calamari

ACCIUGHE
Marinated & Salted Anchovies

SALMONE MARINATO
Salmon Marinated Citruses

CARPACCIO DI RICCIOLA
Hamachi Carpaccio, Lemon, Capers

INSALATA DI MARE
Assorted Fresh Seafood Salad

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

INSALATA DI BARBABIETOLE 🌿
Green Leaves, Beetroot, Peach Dressing

MINISTRONE 🌿
Classic Vegetable Minestrone
Soup (individual bowls)

MOZZARELLA ALLA PIZZAIOLA 🌿
Baked Mozzarella, Tomato, Olives

ASPARAGI +18 Per Person 🌿
Green Asparagus, Poached Egg

UOVA STRAPAZZATO TARTUFO +28 Per Person 🌿
Scramble Egg, Black Truffle

All Appetisers will be served when it is ready

Main Course

Choose Any One Main Course Per Person

RISOTTO PISELLI CAPRINO 🌿
Risotto, Green Peas, Goat Cheese, Crispy Basil

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

RIGATONI ALLA NORMA 🌿
Rigatoni, Eggplant, Tomato Basil Sauce, Salted Ricotta -
Slightly Smoky

RICCIOLA ALLA MUGNAIA +48
Yellowtail Amberjack, Artichoke, Spring Onion,
Munier Sauce

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

POLLETTO AI PEPERRONI
Roasted Yellow Chicken, Potato, Bell Pepper Sauce

ORECCHIETTE CON RAGU' DI SALSICCIA E ZUCCHINE
Orecchiette, Trumpet Zucchini, Sausage Ragù

TAGLIATA DI MANZO +48
Grilled Angus Steak, Sautéed 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'

SORBET

PROFITEROLES

PINEAPPLE

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



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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