



ITALIAN BRUNCH

CLASSIC & REGIONAL ITALIAN



ITALIAN BRUNCH

STARTS AT \$358 PER PERSON
ANTIPASTI BUFFET COUNTER

&

CHOICE OF MAIN

&

HOME-MADE DESSERT BUFFET

Brunch items cannot be shared or will otherwise be charged accordingly



APPETISER

BUFFET COUNTER:

BANCO DI PROSCIUTTI, INSALATE, CONDIMENTI ITALIANI

ASSORTIMENTO DI FORMAGGI E DOLCI

Freshly sliced assortment of hams and charcuterie, Italian salads, Italian condiments, selection of Cheeses and Desserts

Buffet Only: \$318

KID'S MENU \$188

Below 10 years old

Buffet & Main on Kids Menu

PASTA AL POMODORO/ FORMAGGIO/ RAGU'

Pasta with tomato sauce/cream sauce/meat ragù

OR

MILANESE DI POLLO

Chicken Milanese, Potatoes

kids below 3 years old can enjoy the buffet counter for free

2 Hour- Free Flow of Wine +\$258

Gia's Selection of Sparkling, Rose, White & Red

Gia Mary Cocktail +\$98 per Glass

Mezcal Horseradish

Vodka

Gin

Virgin + \$88 Per Glass

Gia Mimosa +\$98 per Glass


Free Flow of Water +\$38

Still/Sparkling/Warm/Hot

All Prices are in HKD and subjected to 10% service charge.

Kindly advise your server of any allergies and main course for **Dine In** only.

A HK\$10 Fee will be charged per takeaway box & **tap water will not be served**

Vegetarian 

MAIN COURSE (CHOICE OF ONE)

LIGHT (Can choose as appetizer if buffet is not preferred)

BURRATA ALLA PUGLIESE 🌿

Burrata Cheese with Rocket and Mixed Fresh Italian Tomatoes

MINISTRONE DI VERDURE 🌿

Classic Mixed Seasonal Vegetable Minestrone Soup

ZUPPA DI POMODORO 🌿

Italian Tuscan Tomatoes Soup

PRIMI

PENNE CON GORGONZOLA, BARBABIETOLE ROSSE, SPINACI E NOCI 🌿

Penne Pasta with Gorgonzola, Beetroots, Spinach Leaves and Walnuts

TAGLIOLINI PASTA CON CREMA D'AGLIO FRESCO

POMODORINI FRESCHI E BOTTARGA 🌿

Homemade Tagliolini Pasta with Fresh Garlic Puree, Mixed Tomatoes and Bottarga Roe +28

RISOTTO AI FUNGHI MISTI DI BOSCO 🌿

Risotto Carnaroli with Forest Mixed Mushrooms

FARFALLE AL RAGU' DI CORTILE

Butterfly Pasta with Farmer Poultry (Guinea Fowl and Hen) Ragù, Semi-dried Tomatoes and Herbs +18

SECONDI

FILETTO DI BRANZINO ALL ERBE E ZUCCHINE TRIFOLATE

Baked Seabass Fillet Lightly Herb Crusted and Sauteed Zucchini +\$38

MILANESE DI POLLO PUREE DI PATATE E

GREMOLADA AL LIMONE

Chicken Thigh in Milanese Style with Lemon

Gremolata Sauce with Mashed Potatoes +\$18

PANCETTA ALLA SENAPE E MIELE

Grilled Pork Belly with Cabbage, Ham, Carrots and Aged Balsamic

TAGLIATA DI MANZO ALLA TOSCANA

Grilled Beef Steak "Tagliata Style" with Roasted Potatoes, Rocket and Parmigiano +\$48 (Chef Recommendation Medium Rare)

COTOLETTA DI VITELLO ALLA MILANESE

Breaded Veal "Milanese style" (boneless) with Rocket Salad and Sweet Tomatoes +\$ 58



**COTOLETTA DI VITELLO
ALLA MILANESE**

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DESSERT

BANCO DEI DOLCI

Home-made dessert buffet counter

GELATI DELLA CASA +\$48

2 scoops of home-made gelato

SORBET'TI +\$48

2 scoops of sorbet (dairy free)

QUALITA' ITALIANA

It takes courage to be simple.

Since 2004 in Hong Kong sourcing from Italy's best small family farms, artisan producers and wineries to deliver an authentic Italian food experience.



TRIBUTE TO ITALY'S
CLASSIC CUISINE.

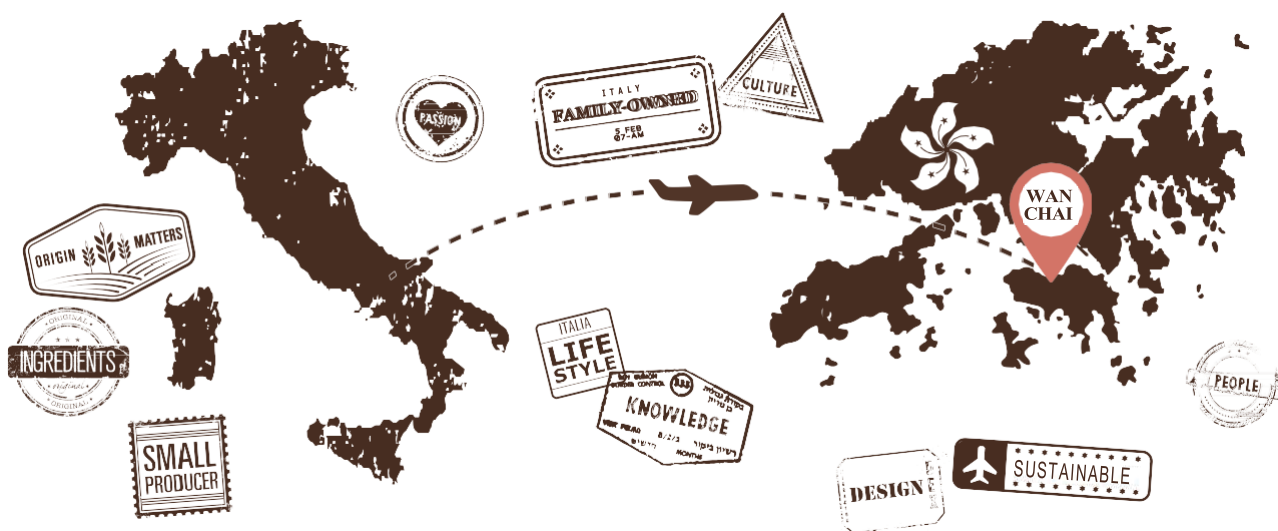


CONTEMPORARY ITALIAN
DEVOTED TO INGREDIENTS



YOUR ITALIAN MARKETPLACE
CREATED BY FOOD EXPERTS

PROUDLY FROM ITALY



“VALUE ORGIN, COME VISIT US”