

Gian  
— TRATTORIA —  
ITALIANA

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g ITALIAN BRUNCH

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CLASSIC & REGIONAL ITALIAN

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# 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 Cocktails +98 per Glass

Aperol/Campari Spritz

Hugo Spritz

Gia Mimosa

Gia Bellini

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 

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## MAIN COURSE (CHOICE OF ONE)

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

#### BURRATA ALLA PUGLIESE

Burrata Cheese with Rocket and Mixed Fresh Italian Tomatoes

#### MINESTRONE DI VERDURE

Classic Mixed Seasonal Vegetable Soup

#### TORTELLINI CLASSICI IN BRODO DI GALLINA

Tortellini Filled with Ham & Parmigiano on Chicken Broth



### TRADIZIONE

#### TAGLIATELLE AL RAGÙ CLASSICO DI CARNE

Tagliatelle with Veal, Pork and Beef Ragù +28

#### RIGATONI ALL'AMATRICIANA

Rigatoni with Pork Guanciale Ham and Tomato Sauce +28

#### COTOLETTA DI VITELLO ALLA MILANESE

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

**COTOLETTA DI VITELLO  
ALLA MILANESE**

### PRIMI

#### RIGATONI ALLA NORMA

Rigatoni Pasta with Tomato Sauce, Eggplant and Ricotta Cheese

#### RISOTTO CON ZUCCA CREMA AL GORGONZOLA DOLCE E NOCI

Risotto Carnaroli with Pumpkin, Walnuts and Gorgonzola Cheese Fondue

#### FREGOLA CON POLIPO CAPPERI OLIVE E PATATE

Fregola Pasta with Octopus, Potatoes, Olives and Capers +18

#### CAVATELLI CON SALSAICIA E SALSA AL FORMAGGIO AFFUMICATO

Cavatelli Pasta with Sausage and Smoke Cheese Fondue

### SECONDI

#### IPPOGLOSSO ALL'ACQUA PAZZA

Halibut Fish Fillet with Cherry Tomato Sauce, Black Olives and Capers

#### POLLO ALLA CACCIATORA

Chicken Roll with Tomato Sauce and Mushroom +18

#### COSTINE DI AGNELLO CON MELANZANE E PATATE ARROSTITE

Lamb Rack with Roasted Potatoes and Eggplant Chutney Sauce +58

#### TAGLIATA DI MANZO ALLA TOSCANA

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

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## DESSERT

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### BANCO DEI DOLCI

Home-made dessert buffet counter

### GELATI DELLA CASA +48

2 scoops of home-made gelato

### SORBETTI +48

2 scoops of sorbet (dairy free)

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## 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.

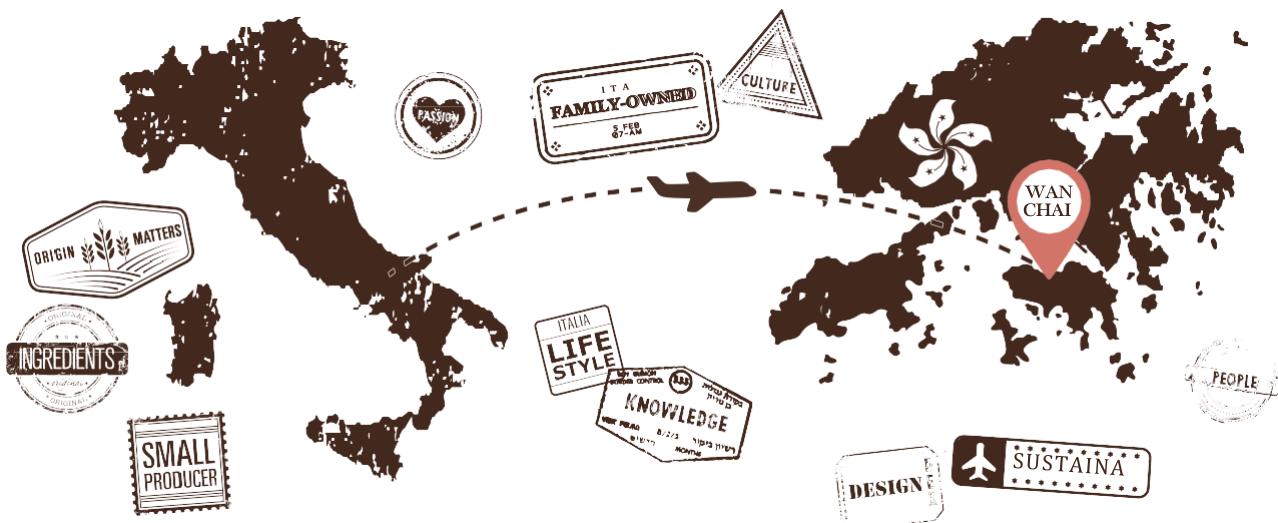


CONTEMPORARY ITALIAN DEVOTED TO INGREDIENTS



YOUR ITALIAN MARKETPLACE CREATED BY FOOD EXPERTS

## PROUDLY FROM ITALY



“VALUE ORIGIN, COME VISIT US”

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