

Già
TRATTORIA
ITALIANA

55

ITALIAN BRUNCH

CLASSIC & REGIONAL ITALIAN



ALL PRICES ARE IN HKD AND IS SUBJECT TO 10% SERVICE CHARGE

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

Seasonal Ingredients



Broccoli Rabe



Kale

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/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 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



**TAGLIATELLE AL RAGÙ
CLASSICO DI CARNE**

PRIMI

CAVATELLI CON CREMA DI PISELLI RICOTTA E PINOLI 🍴
Cavatelli with Green Peas Cream, Ricotta Cheese and Pinenuts

RISOTTO CON CAVOLO RICCIO E FUNGI FRESCHI 🍴
Risotto Carnaroli with Kale and Fresh Wild Mushroom

SPAGHETTI AL RAGU' DI POLPO CON CAPPERI E OLIVE NERE
Spaghetti with Octopus Ragù, Capers and Black Olives +18

RIGATONI ALLE CIME DI RAPE CON SALSICCIA FRESCA AL FINOCCHIETTO
Rigatoni Pasta with Broccoli Rabe and Fresh Italian Sausage with Fennel Seeds +18

SECONDI

FILETTO DI SALMONE CON SPINACI FORMAGGIO CAPRINO E NOCI
Salmon Fillet with Sautéed Spinach, Goat Cheese and Walnuts

ARISTA DI MAIALE CON CIPOLLE AL VINO ROSSO E SEDANO RAPA
Pork Loin with Onion in Red Wine Sauce and Celery Root +38

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

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)

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.

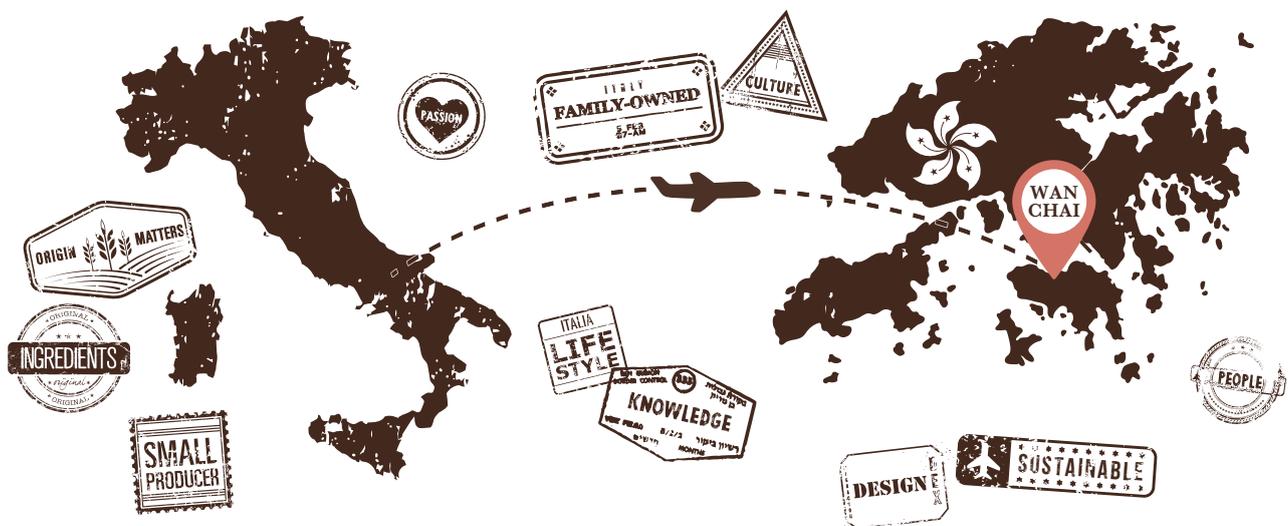


TRIBUTE TO ITALY'S
CLASSIC CUISINE.

CONTEMPORARY ITALIAN
DEVOTED TO INGREDIENTS

YOUR ITALIAN MARKETPLACE
CREATED BY FOOD EXPERTS

PROUDLY FROM ITALY



“VALUE ORGIN, COME VISIT US”