



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

ZUPPA DI PISELLI CON CROSTINI E FORMAGGIO DI CAPRA 🍴

Green Pea Soup with Croutons and Goat's Cheese

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

CANNELLONI DI MAGRO AL FORNO 🍴

Homemade Baked Cannelloni with Ricotta Cheese and Spinach with Tomato Sauce +18

RISOTTO CON CARCIOFI E PECORINO 🍴

Risotto Carnaroli with Artichokes and Pecorino Cheese

FARFALLE AL SALMONE

Butterfly Pasta with Salmon and Vodka Aurora Sauce +18

GNOCCHI AL RAGU DI COSTINE DI MANZO

Homemade Gnocchi with Beef Ribs Ragù and Tomato Sauce +28

SECONDI

GRIGLIATA DI PESCE

Mixed Grilled Seafood Lightly Herbs Breaded Halibut Fillet, Shrimps Skewer, Calamari and Scallops with Fennel Salad +38

ARISTA DI MAIALE CON SALSABALSAMICA

Baked Pork Loin with Baby Carrots and Balsamic Sauce

LOMBO DI AGNELLO CON QUINOA E PURE' DI CAVOLFIORE

Lamb Loin with Quinoa and Cauliflower Puree +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.

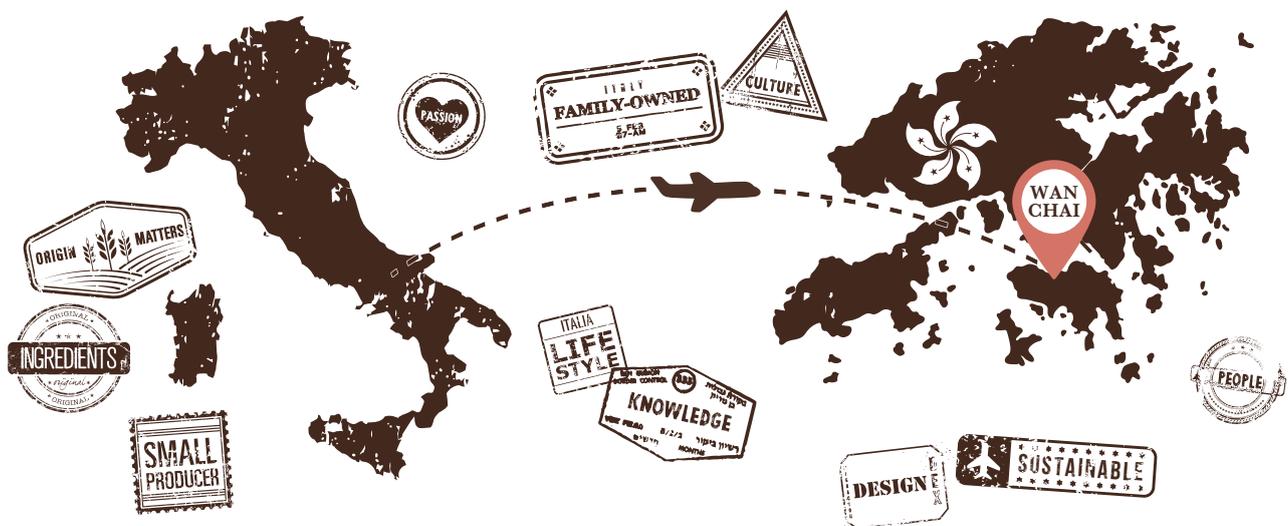


TRIBUTE TO ITALY'S
CLASSIC CUISINE.

CONTEMPORARY ITALIAN
DEVOTED TO INGREDIENTS

YOUR ITALIAN MARKETPLACE
CREATED BY FOOD EXPERTS

PROUDLY FROM ITALY



“VALUE ORGIN, COME VISIT US”
