



Wine Bar & Restaurant

WHAT'S FOR LUNCH ?

EXPRESS LUNCH

HK\$128

TWO COURSE
with Coffee or Tea

HK\$148

THREE COURSE
with Coffee or Tea

Build Your Own Set Lunch With Our Weekly Options

ANTIPASTI/STARTERS

Cannellini beans and barley soup alla Ciociara



Garden salad garnished with heart of palm, orange, corn, hard boiled egg and Grana Padano shavings

PREMIUM CHOICE

Slow cooked cuttlefish strips served with wild rocket, tomato crunch and olive salsa

Add HK\$ 20

MAIN COURSES

Angel hair tossed with spicy clams and cherry tomato sauce



Rigatoni alla Pavarotti with zucchini, mint, tomatoes and buffalo ricotta cheese sauce



Pork tenderloin filled with dried fruits served with roasted pumpkin and a rich Port wine sauce



Norwegian salmon with lemon, capers and parsley butter served with sautéed spinach

PREMIUM CHOICE

Emincé of US Angus striploin sautéed with sun dried tomatoes,
Gaeta olives and basil laid on a light potato fondue

Add HK\$ 60

DESSERT

Flamed lemon cake tart served with berry coulis

WEEKLY WINE BY GLASS SELECTION

Prosecco di Valdobbiadene Brut "Bisol" HK\$ 92

Soave Classico - Colombara - "Zenato" 2011 HK\$ 98

Whispering Angel Rosé "Chateau d'Esclans" 2010 HK\$ 88

Chianti DOCG "Canaletto" 2010 HK\$ 82

WHAT'S FOR LUNCH ?

A la carte menu selection

ANTIPASTI / STARTERS

you can also enjoy our a la carte menu selection

Home-made cured Tasmanian salmon	HK\$ 135
Deep-fried goat cheese in sesame crust	HK\$ 123
Beef carpaccio, arugula salad, Parmesan cheese and artichoke hearts	HK\$ 138
Arugula salad with cherry tomatoes and Grana Padano shavings	HK\$ 98
Thinly sliced San Daniele ham served with warm bread puffs (ideal for two)	HK\$ 218
Home-made chicken and duck liver paté with crunchy country bread slices	HK\$ 145

PASTA & RICE

you can also enjoy our a la carte menu selection

Spaghetti tossed with Italian clams sautéed with white wine, garlic and a hint of chili flakes	HK\$ 188
Maccheroncelli "Pastificio Martelli" tossed with coarsely ground pepper and Pecorino Romano	HK\$ 158
Home-made black pepper tagliatelle tossed with a rich wild venison hind ragout and garnished with Pecorino di Fossa	HK\$ 188
Penne "Jerome"-style with Gorgonzola and black truffle sauce	HK\$ 178

PIATTI FORTI/MAIN COURSES

you can also enjoy our a la carte menu selection

300 days "Choice" grade grilled Angus Tenderloin fillet [8oz/225gr]	HK\$ 275
Grilled organic chicken breast, served with a baby spinach salad and avocado	HK\$ 188
9 oz "Choice" St. Helen Washington grilled beef striploin steak	HK\$ 235
Grilled sashimi grade swordfish fillets with a tomato and olive oil salsa	HK\$ 258

DESSERT

Crisp praline layer, equatorial chocolate mousse and cocoa icing served with a white chocolate and yogurt cream	HK\$ 95
Vanilla ice cream "profiteroles", coated with a rich dark chocolate sauce	HK\$ 88
Tiramisú: mascarpone cream with lady fingers soaked in espresso coffee	HK\$ 78

WHATEVER YOUR PARTY OR EVENT THEME
WE WILL MAKE IT A TRULY ENTERTAINING ONE
FOR YOU AND EVERYONE ELSE

LET'S START PLANNING TOGETHER

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