

**DIVINO PATIO, PORCHETTA 1917 AND CHEF MICHELE  
PRESENT A TIGHTLY CURATED MENU OF TYPICALLY ICONIC ROMAN DISHES.**

**#PrayForItaly**

**We join all of Italy and the international community in mourning the tremendous loss caused by the devastating earthquake in Central Italy on August 24. To help the victims of this tragic event, DiVino Patio will donate HK\$10 from each dish sold from the Roma Nel Piatto menu to GVCI (Gruppo Virtuale Cuochi Italiani) who will collect funds worldwide to donate to earthquake survivors. Guests can also make donations directly. Please speak to your server for details.**

**{ STARTER }**

**\$118**

**SUPLÍ AL TELEFONO**

*Arborio rice egg-shaped croquettes with a rich core of molten mozzarella served with a basil tomato salsa*

**\$138**

**CARCIOFI ALLA GIUDIA**

*Traditional Roman Jewish fried artichokes*

**\$158**

**INSALATA DI CECI TIEPIDI E BACCALÀ**

*Chickpeas and slow cooked salted cod fish salad*

**\$158**

**LA SELEZIONE DI SALUMI DEI COLLI ROMANI  
DELLA NORCERIA FA.LU.CIOLI I LEGUMI SOTT'ACETO**

*Platter of traditional Roman cold cuts and picked vegetables*

**{ PASTA & FOCACCIA - THE BEST PASTA OF ROME }**

**\$168**

**FOCACCINA AL ROSMARINO  
E PORCHETTA ROMANA**

*Hand-tossed rosemary flat pizza bread topped with thin slices of porchetta di Ariccia*

**\$178**

**SPAGHETTI ALLA CARBONARA**

*Spaghetti Martelli tossed with DHA omega 3 enriched eggs, "Guanciale" ham and Parmesan cheese*

**\$158**

**CACIO E PEPE**

*Maccheroni Martelli coated with a rich condiment of Pecorino Romano and crushed black pepper*

**\$178**

**BUCATINI ALL'AMATRICIANA**

*Traditional durum wheat pasta from Lazio tossed with a spicy tomato, red onion, bay leaf and pancetta ham sauce with a dash of grated pecorino cheese*

**{ MAIN COURSE - THE BEST OF RURAL GASTRONOMY & ROMAN PEASANTS }**

**\$198**

**PORCHETTA DI ARICCIA  
ARTISANAL I.G.P PORCHETTA 1917 FROM ARICCIA**

*Cooked according to the traditional way from the 15th century served with artichokes and mashed potatoes*

**\$248**

**SALTIMBOCCA ALLA ROMANA**

*Veal escalope topped with ham and sage glazed with a rich white wine sauce*

**\$188**

**TRIPPA IN UMIDO**

*Honeycombs cattle tripe gently braised with tomato and mint and topped with Pecorino Romano cheese*

Please turn over to reveal the information of each dish >>>>

**\*AVAILABLE AUGUST & SEPTEMBER ONLY\***

*Prices are subject to 10% service charge*

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**SUPPLÍ AL TELEFONO**

The supplí owes its original name to the fact it contained mozzarella inside, it melts during cooking and so, dividing the rice balls in half the two sides remain "united" by the threads of mozzarella.

The name supplí derives from the French word surprise.

**CARCIOFI ALLA GIUDIA**

The history of this dish takes us back in time and space, in the Jewish ghetto of Rome. It is a tasty dish that was eaten especially during the celebration of Yom Kippur, which is also called the feast of Atonement, and it is a total fast day. After 24 hours of fasting, Jews usually eat artichokes, which are why they were called Jewish style.

**INSALATA DI CECI TIEPIDI E BACCALÀ**

Cod in Rome is a very popular dish. Traditionally Italians eat fish with pasta and chickpeas on Friday, a day without meat, Every Friday you can find signs saying "chickpeas and cod" on signs in delicatessens, supermarkets and fishmongers.

**LA SELEZIONE DI SALUMI DEI COLLI ROMANI  
DELLA NORCERIA FA.LU.CIOLI I LEGUMI SOTT'ACETO**

Cuisine from Lazio has strong traditions and influences from Tuscan kitchens in the north and Campana food from the south. Companies such as Fa.Lu.Cioli cherish the old traditions and walk in the steps of their Roman Butcher ancestors, producing authentic and classic charcuterie of Lazio.

**{ PASTA & FOCACCIA - THE BEST PASTA OF ROME }**

**FOCACCINA AL ROSMARINO E  
PORCHETTA ROMANA**

Thin slices of the Ariccia specialty on top of a hot rosemary scented "pizza bianca" is one of the best ways to eat Porchetta on the streets of Rome – there's no better way to begin a meal.

**SPAGHETTI ALLA CARBONARA**

The history of pasta carbonara is often disputed. But among the possible versions of its origin, we like to believe a close relationship with the United States: you start to see it mentioned after the liberation of Rome in 1944. Perhaps it was at that time that appeared the bacon along with bags of dried eggs brought by US troops and then Rome has adopted and improved.

**CACIO E PEPE**

The origins come from the Roman countryside where shepherds who often spent extended periods away from home brought non-perishable food that was tasty and nutritious. In this case, dry pasta, pepper and pecorino cheese. Every tavern in and around Rome boats the "true Cheese and Pepper". Tell us what you think of our version!

**BUCATINI ALL'AMATRICIANA**

Bucatini Amatriciana is one of the most popular, traditionally Roman dishes best known in Italy and in the world. Legend has it that the dish was created by the shepherds of the Reatino pastures in Amatrice, who, with the limited ingredients available, put together a dish that was as wholesome as possible.

**{ MAIN COURSE - THE BEST OF RURAL GASTRONOMY & ROMAN PEASANTS }**

**PORCHETTA DI ARICCIA  
ARTISANAL I.G.P PORCHETTA 1917 FROM ARICCIA**

The process of preparing the roast pork has been handed down through generations of 'Porchettari. From norceria the FA.LU.Cioli family hand-makes every piece with skilled passion, love and devotion, first deboning the female pig carcass, then seasoning it with salt, pepper, fresh rosemary, garlic and lemon zest.

**SALTIMBOCCA ALLA ROMANA**

The origins of this dish are traditionally believed to be in Brescia, but thanks to a great food critic Pellegrino Artusi, we know that this dish was from the late nineteenth century and originally served in a Roman trattoria, called The Venetian.

This was the first restaurant to offer this dish, but not the last because even today, saltimbocca alla romana, is served in the best restaurants and the best trattorias in Rome and province.

**TRIPPA IN UMIDO**

Tripe in Rome is serious business. The dish is simple, but rich in taste. Never one to waste a single piece of the animal, tripe has long been used and trippa in umido has traditionally made with offal, the so-called "quinto-quarto", the least expensive parts from the animal. Preparing the dish takes time; offal is washed, and then cooked for a long time.

In the traditional Roman recipe, it is stewed with tomatoes, and should never miss the mint, which "sgrassa", (removes grease) with its freshness, and is then topped with grated pecorino cheese.