



## DISCOVERY DINNER

Directly from Italy to your table, embark on a culinary discovery of Italian flavours during our four-course wine-paired menu served every evening from 6pm – 10pm.

10% service charge will be added

### Menu

#### APPETIZER

Layered maguro tuna and avocado tartare

OR

Caprese salad made with buffalo mozzarella, plum tomatoes, fresh basil and oregano

#### PASTA

Hand-made large pappardelle with a porcini, Chianti and Tuscany sausage ragoût

#### MAIN COURSE

Salmon steak with French beans on a mâche salad and spicy mango salsa

OR

Italian roasted cockerel with herb seasoning, French fries and a garden salad

OR

Artisanal I.G.P. porchetta 1917 from Ariccia, cooked according to the traditional way from the 15th century served with potato purée and artichokes alla giudia - *100% natural product, gluten free, no preservatives*

OR

St. Helen striploin "sliced" served with wild rocket, parmesan shavings and sun-dried tomatoes 10oz/280gr [+ HK\$98]

#### DESSERT

Tiramisù alla DiVino Patio a light mascarpone cream with lady fingers soaked in espresso coffee

coffee or tea

### Wine Pairing Suggestion

▶ Villa Sandi Prosecco  
DOC NV

▶ Chianti  
Ridolfi 2015

▶ Vermentino  
Agricola Eccelsa 2015  
OR  
Cannonau  
Agricola Eccelsa 2015

▶ Cannonau  
Agricola Eccelsa 2015

▶ Goccie di Passito  
Agricola Eccelsa 2013

HK\$ 428 per person | Wine pairing additional HK\$ 160 per person