



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

"Fagioli e farro" soup with borlotti bean and barley, flavoured with rosemary



Sautéed assorted mushrooms "provenzale" with diced fresh tomato, garlic and Italian parsley

PREMIUM CHOICE

Caesar salad topped with smoked salmon

Add HK\$ 20

MAIN COURSES

Penne felicetti alla norma tossed with eggplant, basil, tomato sauce and grated cacio ricotta



Homemade assorted seafood lasagne



Chicken breast milanese served with cherry tomato and arugula salad



Poached sustainable halibut fillet "acqua pazza" in a rich tomato, oregano, garlic and anchovy broth

PREMIUM CHOICE

"Bistecca alla bismarck" sirloin steak topped with a fried farm egg served with sautéed spinach

Add HK\$ 60

DESSERT

Coffee panna cotta

WEEKLY WINE BY GLASS SELECTION

Franciacorta N.V. Berlucchi 61 HK\$ 88

Mezzacorona Pinot Grigio HK\$ 58

Ridolfi Chianti DOCG 2014 HK\$ 58

WHAT'S FOR LUNCH ?

A LA CARTE MENU SELECTION

ANTIPASTI / STARTERS

you can also enjoy our a la carte menu selection

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
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

DESSERT

Crisp praline layer, equatorial chocolate mousse and cocoa icing served with a white chocolate and yogurt cream	HK\$ 95
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

Tel: +852 2522 1002 info@divinogroup.com