



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

Umbrian style assorted cereal soup with a hint of rosemary



Sardinian pane carasau wrapped with assorted vegetable, fresh pecorino cheese and light basil pesto

### PREMIUM CHOICE

Baked light smoked wild Skeena River Sockeye salmon laid on baby spinach salad with avocado, cherry tomatoes and lemon vinaigrette

## MAIN COURSES

Tuffoli rigati mancini alla Puttanesca tossed with garlic, olives, anchovies and spicy tomato sauce



Linguini felicetti tossed with sautéed mushrooms, rolled pancetta and cream sauce



Sustainable line-caught halibut fillet served with spring carrots and coriander seed broth



Roasted rolled U.S. pork belly scented with garlic, rosemary and fennel seeds served with a garden salad

### PREMIUM CHOICE

Rich seafood soup served with garlic bruschetta

**Add HK\$ 60**

## DESSERT

Vanilla panna cotta with fresh mango salsa

## WEEKLY WINE BY GLASS SELECTION

Franciacorta N.V. Berlucchi 61 HK\$ 88

Vermentino DOC 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

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