DiVino

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

Soup of the day

Sesame crusted tuna laid on avocado cream

PREMIUM CHOICE
Parma ham and melon salad served with aged balsamic cream and bocconcini mozzarella
Add HK$ 20

MAIN COURSES

Potato gnocchi tossed with Sicilian red pesto, fresh ricotta cheese and almonds

Homemade tagliatelle served with Bolognese sauce

Pan fried sea bass served on fish broth with baby carrots and bread croutons

Chicken roulade filled with parma ham and fontina cheese served with spinach cream and roasted cherry tomatoes

PREMIUM CHOICE
Seafood skewers with calamari, prawns and white fish of the day served with green pea purée and roasted cherry tomatoes
Add HK$ 60

DESSERT

Zuppa Inglese made with layers of soft sponge cake soaked in Alchermes, custard cream and cocoa custard cream

WEEKLY WINE BY GLASS SELECTION

Franciacorta N.V. Berlucchi 61 HK$ 88
Vermentino DOC HK$ 58
Cannonau DOC HK$ 58

10% service charge will be added

23 Apr 2018

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