



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



Lentil and asparagus salad with lemon dressing

PREMIUM CHOICE

Crocchetta di jamón ibérico with aglio oil mayo

Add HK\$ 20

MAIN COURSES

Spaghetti chitarra tossed with anchovies, pine nuts and tomato sauce with bread



Risotto alla milanese with saffron



Porchetta served with roasted potatoes and mustard dressing



Roasted half spring chicken served with grilled vegetables

PREMIUM CHOICE

Mackerel fillet livornese style

Add HK\$ 60

DESSERT

Tiramisú

WEEKLY WINE BY GLASS SELECTION

Franciacorta N.V. Berlucchi 61 HK\$ 88

Vermentino DOC HK\$ 58

Cannonau DOC HK\$ 58

WHAT'S FOR LUNCH ?

A LA CARTE MENU SELECTION

ANTIPASTI / STARTERS

you can also enjoy our a la carte menu selection

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| 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

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| 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

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| 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

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| 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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