



*Wine Bar & Restaurant*

# WHAT'S FOR LUNCH ?

## EXPRESS LUNCH

**HK\$148**

**TWO COURSE**  
with Coffee or Tea

**HK\$158**

**THREE COURSE**  
with Coffee or Tea

**Build Your Own Set Lunch With Our Weekly Options**

## ANTIPASTI/STARTERS

Soup of the day



Rocket salad with walnuts, gorgonzola cheese and balsamic vinaigrette dressing

### PREMIUM CHOICE

Sautéed chili prawns in creamy yellow zucchini sauce and served with potato chips

**Add HK\$ 30**

## MAIN COURSES

Fresh egg tagliatelle tossed with beef tenderloin, mixed mushrooms and light demi glace sauce



Creamy ricotta and basil stuffed conchiglioni pasta tossed with light tomato sauce and dehydrated eggplant



Roasted half spring chicken served with grilled vegetable



Pan fried halibut fillet served with a mixed salad and rice pilaf

### PREMIUM CHOICE

Boiled brisket Italian style served with steamed new potatoes and rhubarb cream sauce

**Add HK\$ 60**

## DESSERT

Tiramisù

## WEEKLY WINE BY GLASS SELECTION

**NV Prosecco DOC Ponte HK\$ 60**

**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

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