DIVINO PATIO
RISTORANTE BAR PIZZERIA

SPECIAL OFFER!

TRY OUR BESPOKE WINES
CO-PRODUCED WITH
AGRICOLA ECCELSA IN ITALY

- CANNONAU AGRICOLA ECCELSA
- VERMENTINO AGRICOLA ECCELSA

$55/glass only

CURZIO'S DRINK SUGGESTIONS

APÉRITIFS

	glass
APEROL SPRITZ	86
NEGRONI	86
VIRGIN MOJITO	73

SPARKLINGS

	glass	*bottle*
PROSECCO PONTE	79	420
VEUVE CLICQUOT PONSARDIN 'YELLOW LABEL' BRUT	128	840

WHITES

	glass	*bottle*
PINOT GRIS - WAIPARA HILLS New Zealand | 2016 [Pinot Grigio]	80	440
SAUVIGNON BLANC VILLA MARIA New Zealand | 2017 [Sauvignon Blanc]	88	495
SOAVE CLASSICO SAN MICHELE DOC - CA'RUGAGTE Italy | 2016 [Garganega, Chardonnay]		495

REDS

	glass	*bottle*
ROCCHETTO CHIANTI CLASSICO DOCG RIDOLFI Italy | 2016 [Sangiovese, Merlot, Colorino]	79	410
NERO D'AVOLA FRAPPATO IRMÀNA - CORVO Italy | 2015 [Nero d'Avola]	88	495
MONTEFALCO DOC - ARNALDO CAPRAI Italy | 2015 [Sagrantino, Sangiovese, Merlot]		680

POWER LUNCH BUFFET

ENJOY our SELECTION OF ITALIAN ANTIPASTI *and* SALAD BUFFET + DAILY SOUP

$178

not enough? THEN LET'S **ADD...**

CHOICE A - PASTA [+$38]
add one of our hand-made or durum wheat Felicetti pasta

- ARTISANAL RAVIOLI with TRUFFLE and PORCINI MUSHROOM served over SAGE BUTTER SAUCE
- PENNE FELICETTI FORMAGGI tossed with GORGONZOLA, FONTINA, EMMENTAL and PARMESAN CHEESE CREAM SAUCE

CHOICE B - PIZZA [+$48]
add one 8" pizza selected from our pizzaiolo

- MARGHERITA with TOMATO SAUCE, MOZZARELLA FIOR DI LATTE and FRESH BASIL
- PROSIUTTO E FUNGHI with TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, COOKED HAM and MUSHROOM

EXECUTIVE CHOICES [+$75]

EXECUTIVE CHOICE C - FISH
add one chef seafood recommendation

- GRILLED NORWEGIAN SALMON STEAK served with GARLIC MASHED POTATO

EXECUTIVE CHOICE D - MEAT
add one generous meat dish

- ROASTED GAME HEN with a MIXED GARDEN SALAD and ROASTED POTATOES
- GRILLED AUSTRALIAN LAMB LEG served with a FENNEL SALAD

CHECK WITH OUR STAFF FOR THIS WEEK'S
DESSERT SPECIAL [+$45]

POWER LUNCH BUFFET ALSO INCLUDES

§ complimentary mini cone from I-SCREAM®
§ a SEGAFREDO coffee

WiFi Password: 28773552

Prices are in Hong Kong Dollars & are subject to a 10% service charge | Corkage fee of $250 will be charged per bottle | Cake cutting fee of $150 will be charged per cake

25FEB2019