



*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



Mixed salad with quinoa, red apple, dried cranberries and balsamic vinegar

#### PREMIUM CHOICE

San Daniele croquette served with alio oil sauce and baby cress

**Add HK\$ 30**

### MAIN COURSES

Linguine tossed with seafood and white wine souce



Penne tossed with bolognese sauce



Slow cooked caprese chicken breast served with mixed fresh tomato salad and basil oil



Pan fried sea bass fillet served with lemon mashed potatoes and green salad

#### PREMIUM CHOICE

Slow cooked lamb rumb served with asparagus and mint mashed potatoes

**Add HK\$ 60**

### DESSERT

Vanilla panna cotta with fresh mango

### 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

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