



*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



Mesclun salad served with red grape, red onion, fresh orange and lemon dressing

### PREMIUM CHOICE

Pan fried mackerel fish fillet served with Mediterranean sauce

*Add HK\$ 30*

## MAIN COURSES

Linguine tossed with red seafood sauce



Gnocchetti sardi tossed with pork, fennel and tomato sauce



Pan fried tuna fillet with black olive caviar and fresh tomato sauce



US pork loin scallopini served with Marsala wine, mushroom and mashed potatoes

### PREMIUM CHOICE

Grilled NZ ribeye served with roasted potatoes and a garden salad

*Add HK\$ 60*

## DESSERT

Tiramisú

## 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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