



*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



Asparagus quinoa salad with balsamic vinegar dressing

#### PREMIUM CHOICE

Potato croquettes filled with mozzarella cheese and served with cauliflower sauce

*Add HK\$ 30*

### MAIN COURSES

Gnocchi tossed with 4 cheese sauce



Penne amatriciana tossed with pancetta, red onion and spicy tomato sauce



Slow cooked suprême of chicken with cajun seasoning and served with roasted potato and salad



Pan fried sea bass fillet served with grilled vegetables

#### PREMIUM CHOICE

Slow braised veal shank served with saffron risotto

*Add HK\$ 60*

### DESSERT

Vanilla panna cotta with passion fruit

### 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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