



Welcoming Chef Matteo Caripoli to DiVino Patio

Say benvenuto to the new chef at this rustic Italian restaurant in Wanchai

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I recently went along to **DiVino Patio** (<http://www.divinogroup.com/restaurants/divino-patio/about-us/>) in Wanchai to welcome the restaurant's new chef, Matteo Caripoli, who hails from Verona. The chef, who has just joined **DiVino Group** (<http://www.divinogroup.com/>) following a stint working alongside Michelin-starred chef Giancarlo Perbellini, aims "to always creatively yet delicately balance every element on a plate, so you can taste each individual flavour".

Just from talking to Chef Caripoli, I could feel his deep passion and sense of duty to Italian food. He places importance on tradition and tries to “follow the seasons and respect the ingredients”. With simple classics like pasta and pizza, Matteo brings the dishes into the present with impressive fine-dining flair (his use of Parmesan froth springs to mind) in order “to present exciting experiences... a feast for the eyes and taste buds”.



And what a feast it is. Going forward, diners can expect to see heart-warming **homemade ravioli filled with eggplant and ricotta with tomato coulis, caponata and Parmesan froth** and **Black Angus beef tartare with egg yolk cream on crispy cracker** on the menu.

Amongst my favourites on the new menu is the **storione focaccina bianca** – focaccia spread with lemon-scented mascarpone cheese, topped with artisan smoked sturgeon and field sprouts. This dish was meaty and juicy, and the flavours were surprisingly fresh as far as pizza or focaccia goes. I also thought the **veal ragu with truffle conchiglie** was spectacular, with a silky-soft meat sauce and deep truffle flavour. Mangiamo!



Returning to the convivial Italian eatery is restaurant manager Camillo Migliavacca, who has worked in the hospitality industry for almost three decades. He has arrived with an expanded repertoire from his visits to vineyards and olive and ham factories and refineries in Spain and Argentina.

With these two new additions, DiVino Patio will certainly benefit from the drive and experience that both Chef Caripoli and Camillo have to offer.

Shop 11, 1/F, Brim 28, 28 Harbour Road, Wanchai, 2877 3552, **book online** (<https://book.chope.co/booking?rid=divinopatio63mmn96a-4&source=foodiehk>)

This write-up is based on a complimentary media tasting provided in exchange for an honest review and no monetary compensation. The opinions expressed here represent the author's.

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