

A LA CARTE MENU

Available for dine-in & takeaway

GLI ANTIPASTI

Starters

FOR BIG CHEESE LOVERS

IDEAL TO SHARE WITH TWO / THREE FRIENDS



Cream-filled Burrata with Italian cherry tomato and red onion salad

500gr Burrata D.O.P. su foglie di Vizzo

con insalatina di pomodorini, basilico e cipolla rossa

HK\$ 398

DiVino



Chef's recommendation

AUG20

Prices are subject to a 10% service charge
Corkage fee of \$260 per bottle will be charged

GLI ANTIPASTI

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OUR SELECTION OF MORSELS



Deep fried sesame crusted goat cheese with little frisée salad and pecan nuts

Caprino impanato ai semi di sesamo fritto con insalatina riccia e noci di Pecan

HK\$ 98

Salted cod fish and potato croquettes served with a spicy marinara sauce

Crocchette di baccalá e patate, salsa marinara piccante

HK\$ 98

Scottish smoked salmon roulade filled with black “Venere” rice served with beetroot emulsion

Canelloni di salmone affumicato farcito con riso nero Venere, serviti con emulsione alla barbabietola

HK\$ 98



Spicy Neapolitan salami and spicy spreadable sausage served with crispy garlic bread croutons

Salsiccia napoletana piccante e N’duja calabrese, bruschettina all’aglio

HK\$ 88

Homemade liver paté, Passito wine jelly and toast soldiers

Paté rustico con gelatina di passito e toast

HK\$ 98



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DIVINO'S FAVOURITES



Layered maguro tuna tartare and avocado scented with lime and ginger, served with deep fried onion ring

Tartara di tonno, zenzero e avocado profumata al limone verde con anelli di cipolla di Tropea fritti

HK\$ 138 *single*
HK\$ 258 *double*

Black Angus beef tenderloin carpaccio served with rocket salad, Parmesan scales and artichokes in oil

Carpaccio di filetto di manzo con rucola, scaglie di Grana e carciofini sott'olio

HK\$ 168

Traditional root vegetable soup with a hint of basil

Minestrone di verdure con pesto al basilico

HK\$ 88

Deep fried semolina crusted calamari served with tartar sauce

Anelli di calamari fritti, salsa tartara

HK\$ 128



Chef's recommendation

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UNTOUCHABLES



Penne "Jerome" style with Gorgonzola and black truffle sauce
Penne rigate alla "Jerome" con crema al tartufo nero e Gorgonzola

HK\$ 195
HK\$ 88 1/2 portion

Linguine pasta tossed with Maine lobster, fresh tomatoes and basil
Bavette all'astice fresco, con pomodoro concassé e basilico

HK\$ 278

Artisanal Paccheri from Gragnano tossed with creamy Burrata cheese and spicy N'Duja sausage
Paccheri di Gragnano mantecati alla burrata e Nduja calabra
Please allow 18 minutes for preparation

HK\$ 208
HK\$ 98 1/2 portion



Whole-wheat spaghetti with cherry tomatoes, black olives, basil and a hint of chili
Spaghetti integrali alla "siciliana" con olive nere, pomodorini, basilico fresco e peperoncino

HK\$ 168

Mushroom & porcini ravioli glazed with butter, rosemary and pea fondue
Ravioli di porcini e funghi di bosco mantecati al burro e rosmarino su una fonduta di piselli

HK\$ 228
HK\$ 98 1/2 portion



Our Italians classic recipes such as Bolognese, Arrabbiata, Carbonara and more.
All are HK\$ 128 up.

Gluten free pasta & "Kamut" wheat pasta available upon request.



Chef's recommendation



Vegan

AUG20

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DALLA GRIGLIA

From the grill

Our premium steaks are only from USDA St.Helen grain feed and Australian Rangers Valley Black Angus 300 day grain feed

“Choice” grade Tenderloin fillet 9oz/250gr, just grilled to your favourite temperature

HK\$ 365

Il filetto di manzo semplicemente grigliato

11oz/300gr “Prime” cut grade grain fed rib eye, served with French fries and a garden salad

HK\$ 368

La bistecca di rib-eye alla griglia con patate fritte e insalata di stagione



Chef Michele’s Tuscan style hamburger!

HK\$ 198

7oz/200gr of tender minced Chianina beef cooked to perfection, finished with Pancetta, lettuce, a fried organic egg and Fontina D.O.P on a toasted bread, served with frites and black truffle mayo

200gr di tenero macinato di Chianina cotto a puntino, servito con una fragrante panino contornato di lattuga, uovo fritto, fontina e pancetta fresca, e le immancabili patatine fritte con maionese at tartufo



OUR STEAKS INCLUDE ONE SIDE [SEE BELOW] AND A JET FRESH GARDEN SALAD.
SAUCE SUGGESTIONS: GREEN PEPPER, RED WINE JUS.

CONTORNI – SIDES **HK\$ 58**

Pan-roasted fingerling potatoes with rosemary

Patate arrosto al rosmarino

Mashed potatoes

Purea di patate

Rocket salad with Grana flakes and aged balsamico

Rucola e scaglie di Grana Padano e vecchio balsamico

French fries with black truffle mayonnaise

Patatine fritte e mayo tartufata

(double portion HK\$ 98)



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AUG20

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I PIATTI FORTI

DiVino's main courses

TERRA

Simply grilled tender hormone free Label Rouge French chicken breast escalops served with a baby spinach salad and avocado, tossed with lemon zest and extra virgin olive oil

HK\$ 198

Petto di pollo di cultura biologica alla griglia con contorno di insalatina di spinaci novelli e avocado all'olio e limone



Giant Premium USDA pork chop Milanese "elephant ear" served with baby rocket and cherry tomatoes

HK\$ 248

Cotoletta di maiale alla Milanese "Orecchio di elefante" con rucola e pomodorini

MARE

NEW Sustainable Norwegian salmon fillet with citrus carpaccio, Italian black rice and dill

HK\$ 228

Salmone a crescita sostenibile con carpaccio di agrumi, riso nero venere e aneto

L'INSALATONE

A MOUTH-WATERING ROYAL MEAL SALAD THAT STIMULATES YOUR APPETITE

Chef's salad with Mesclun, San Daniele ham, grilled chicken fillet, Buffalo Mozzarella, avocado, asparagus, poached farm egg and Parmesan shavings

HK\$ 248

Insalata dello chef, con filetto di pollo grigliato e guarnita con mozzarelline di bufala, olive greche, asparagi, San Daniele, uovo in camicia e scaglie di Parmigiano Reggiano



Chef's recommendation

AUG20

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I RUSTICI

Tailor made platters

DIVINO'S CLASSICS

DEAL FOR SHARING WITH FRIEND OVER A GLASS OF WINE
(ENOUGH FOR TWO/THREE PERSONS)

Assorted Italian cold cuts with pickled vegetables

Assortimento di salumi tipici e giardiniera di legumi

HK\$ 118 *single*

HK\$ 258 *to share*



Thinly sliced Riserva San Daniele ham served with warm bread puffs

Prosciutto di San Daniele con crescentine calde

HK\$ 128 *single*

HK\$ 278 *to share*

Fine cheese platter served with fresh and dried fruits

Formaggi con frutta fresca e secca

HK\$128 *single*

HK\$ 268 *to share*

Grilled vegetable platter "Sorrentina" style

Piatto di verdure grigliate alla sorrentina

HK\$ 88 *single*

HK\$ 208 *to share*



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