

WEEKEND BRUNCH

Sat, Sun & PH • 12 - 3 PM

DELIGHTFUL EGG BRUNCH

PATIO'S BREAKFAST

organic scrambled egg, Canadian bacon, hash brown and mushrooms

138

EGG BENEDICT

poached organic eggs, smoked salmon and avocado served on a toasted English muffin topped with Hollandaise sauce au gratin

148

UOVA AL POMODORO

2 organic eggs laid on a rich tomato and onion salsa served in a cast iron skillet accompanied with toasted baguette

158

AVOCADO TOAST

sour dough toast topped with avocado salsa, poached egg, tomato confit and cress

138

^{NEW} OMELETTE ALLA PATIO

with scamorza cheese and cooked ham

148

MAKE YOUR OWN SET

\$258 INCLUDES STARTER + PASTA + COFFEE/TEA

\$370 INCLUDES STARTER + MAIN + COFFEE/TEA

{ STARTER }

CAESAR SALAD

with organic Label Rouge chicken breast or Scottish smoked salmon

158

^{NEW}

^V LIGURIAN SALAD

with potatoes, asparagus, olives, cherry tomatoes, basil pesto, quail egg and parmesan shavings

138

^S LAYERED MAGURO TUNA

with avocado tartare

158

DEEP FRIED PRAWNS & CALAMARI

served with tartar sauce

178

^S PATIO BEEF CARPACCIO

168

SOUP OF THE DAY

{ PASTA }

^S HANDMADE LARGE PAPPARDELLE

with a porcini, chianti and Tuscan sausage ragoût

218

BAKED LASAGNA

layered with a rich meat ragoût

198

^V WHOLE WHEAT ORGANIC SPAGHETTI

with cherry tomatoes, basil, olives and chili

188

^{NEW}

CARNAROLI RISOTTO

with assorted mushrooms

218

{ MAIN }

^{NEW}

SUSTAINABLE NORWEGIAN SALMON STEAK

with smoked eggplant purée and caponata

218

^{NEW}

TUSCAN CHIANINA BURGER

with taleggio cheese, truffle cream, bacon and lettuce

188

AUS LAMB SHANK

laid on porcini mushroom ragoût with potatoes and lamb sauce

228

^S

AUS BEEF STRIPLOIN TAGLIATA

topped with wild rocket, sundried tomatoes, grana padano shavings and aged balsamico

258

RUSTIC PLATTERS FOR TWO

398

^V ^S 500 GRAMS BURRATA CHEESE with a cherry tomato salad

288

PARMA HAM RESERVA served with giardiniera and rosemary focaccina

WEEKEND INDULGENCE 3-HOUR FREE FLOW

PERONI BEER PROSECCO
DIVINO HOUSE WINE
SELECTED SPIRITS & SODAS

268



Junior Pizza Master

make your own pizza & get a certificate of Master Pizzaiolo available every Sunday from 12noon-2:30pm \$120/ child, including one drink & a scoop of ice-cream



Set is served for one person only

Please ask our friendly staff for the pizza menu



Wifi password: 28773552

VEGETARIAN OPTION

SIGNATURE DISH

Prices are in Hong Kong Dollars & are subject to a 10% service charge | Corkage fee of \$250 will be charged per bottle | Cake cutting fee of \$150 will be charged per cake

SEP20