

A LA CARTE MENU

Available for dine-in & takeaway

DEC 2021



OSPITALITÀ ITALIANA

QUALITY APPROVED



GLI ANTIPASTI

Starters

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\$ 148 *single*
HK\$ 278 *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\$ 108

NEW



Deep fried semolina crusted calamari and prawns served with tartar sauce

Frittura di calamari e gamberi con salsa tartara

HK\$ 148



Seared Yellow fin tuna "Riviera" salad with fingerling potatoes, Kalamata olives, heirloom cherry tomatoes, green beans and quail egg tossed with lemon vinaigrette

La mia versione dell'insalata nizzarda

HK\$ 138

NEW

Traditional chilled sliced veal with tangy tuna and capers mayonnaise

Vitello tonnato

HK\$ 178

NEW

Baked fried eggplant layered with Mozzarella, Parmesan cheese, basil and tomato sauce

Melanzana alla parmigiana

HK\$ 148



Chef's recommendation




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Prices are subject to a 10% service charge

UNTOUCHABLES

-  **Penne "Jerome" style with Gorgonzola and black truffle sauce** **HK\$ 195**
Penne rigate alla "Jerome" con crema al tartufo nero e Gorgonzola **HK\$ 108** 1/2 portion
- Spaghetti tossed with Italian clams sautéed with white wine, garlic and a pinch of chili flakes** **HK\$ 188**
Spaghetti "Pastificio Martelli" alle vongole veraci saltate con aglio, vino bianco e una punta di peperoncino
- Linguine pasta tossed with Maine lobster, fresh tomatoes and basil** **HK\$ 298**
Bavette all'astice fresco, con pomodoro concassé e basilico
-  **Artisanal Paccheri from Gragnano tossed with creamy Burrata cheese and spicy N'Duja sausage** **HK\$ 208**
Paccheri di Gragnano mantecati alla burrata e Nduja calabra **HK\$ 108** 1/2 portion
Please allow 18 minutes for preparation
- Whole-wheat spaghetti with cherry tomatoes, black olives, basil and a hint of chili** **HK\$ 168**
Spaghetti integrali alla "siciliana" con olive nere, pomodorini, basilico fresco e peperoncino
- Artisanal egg tagliatelle with "Minute" homemade sausage ragoût and sundried tomato sauce** **HK\$ 188**
Tagliatelle all'uovo con ragout di maiale fresco e pomodori secchi

SEASONAL NEWCOMERS

- NEW**  **Traditional "Plin" Ravioli filled with beef, glazed with butter and rosemary beef jus reduction** **HK\$ 248**
Ravioli tradizionali "Plin" ripieni di manzo, glassati con sugo di manzo e rosmarino **HK\$ 138** 1/2 portion
N'duja
- NEW**  **Homemade black pepper pappardelle tossed with a rich tuscan wild boar ragout** **HK\$ 298**
Pappardelle fatte in casa al pepe nero condite con ragù di cinghiale toscano
- NEW** **Carnaroli risotto with porcini mushrooms Parmesan shaving, cress** **HK\$ 248**
Risotto carnaroli ai funghi porcini scaglie di parmigiano
- Our Italians classic recipes such as Bolognese, Arrabbiata, Carbonara and more.
All are HK\$ 168 up.*
-  **Beyond® meat & Ompork® meatless ragoût, Gluten free pasta & "Kamut" wheat pasta available upon request.**

 Chef's recommendation

 Vegan

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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\$ 378

Il filetto di manzo semplicemente grigliato

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

HK\$ 378

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 Black Angus “marezzato” 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 Black Angus, 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, BÉARNAISE, RED WINE JUS, AROMATIC HERB

CONTORNI – SIDES **HK\$ 65**

Spinach a la crème	Spinaci alla crema
Pan-roasted fingerling potatoes with rosemary	Patate arrosto al rosmarino
Battered onion ring	Anelli di cipolla fritta
Sautéed broccoli with garlic and fresh chili	Broccoli alla romana
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 <i>(double portion HK\$ 98)</i>	Patatine fritte e mayo tartufata



Chef’s recommendation

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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\$ 258

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

NEW

AUS lamb rack in crust of mediterranean herbs, celeriac purée, fresh thyme jus
Carrè di agnello AUS in crosta di erbe del mediterraneo, purea di sedano rapa, Sugo al timo fresco

HK\$ 388

MARE

Baked 17oz Italian sea bass in crust of salt served with a garden salad and vegetables

HK\$ 338

Branzino Italiano in crosta di sale con verdure e insalata di stagione
Please allow 20 minutes for preparation



NEW

Spanish Octopus tentacle simply grilled served with a concoction of potatoes napolitaine spicy sausage and olives

HK\$ 288

Tentacolo di polipo spagnolo cotto a bassa temperatura e grigliato servito con patate, salsiccia piccante e olive

Whole baked Tuscany "Orbetello" sea bream with cherry tomatoes, olives and potatoes

HK\$ 328

Orata al forno con pomodorini, olive e patate

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

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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'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\$ 138 *single*
HK\$ 258 *to share*

-  **Thinly sliced Riserva San Daniele ham served with warm bread puffs**
Prosciutto di San Daniele con crescentine calde

HK\$ 148 *single*
HK\$ 278 *to share*


- Fine cheese platter served with fresh and dried fruits**
Formaggi con frutta fresca e secca

HK\$ 148 *single*
HK\$ 268 *to share*

- Grilled vegetable platter "Sorrentina" style**
Piatto di verdure grigliate alla sorrentina

HK\$ 108 *single*
HK\$ 208 *to share*


OUR SELECTION OF MORSELS TO ENJOY AT THE BAR

-  **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

-  **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

- NEW** **Hand cut veal tartar, olives purée and quail egg**
Piccola tartar di vitello da latte con crema di olive e uova di quaglia

HK\$ 138

- NEW** **3 Blinis topped with Scottish smoked salmon yuzu scented cream cheese and baby cress**
3 blinis guarniti con crema soffice di formaggio allo yuzu e salmone affumicato scozzese

HK\$ 108

 **Chef's recommendation**

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