

**The Famous Italian Norcia Tartufo Nero
January to March at the Divino Group
With A Degustation Wine Flight at Divino Central**

(Hong Kong, December 22, 2021) – Following the creamy and delicious white truffle, the three month long, black truffle season commences to celebrate the new & sparkling decade ahead of you, making the DiVino Group of restaurants one of the most popular truffle destinations this winter. During the black truffle season, a mouth-watering array of menu recommendations and meal suggestions specifically designed by Chef Michele Senigaglia and his team will showcase the unique flavours of these earthy and aromatic ‘black diamonds’. The Norcia Tartufo will be available starting January 10 through March 31 2021.

Spasso, DiVino Patio and DiVino restaurants will feature a sumptuous selection of dishes that showcase the prized and prize-winning black winter truffles or ‘Tartufo Nero’ from Norcia in Umbria. The “Truffle of Norcia” is not only a gastronomic gem, but it is also considered as a commercially valuable commodity.

The black truffle’s properties are enhanced in every type of use, both when raw and heated. Its aromatic compounds are heat-sensitive, so it can integrate fully into culinary preparation. These intensely pungent and fruity truffles add a rich intensity to any dish, turning an ordinary meal into an exquisite dining experience.

To add to the gastronomy, this year, **DiVino Central** is also offering a **Degustation Wine Flight** as guests are encouraged to perfect their connoisseur palates. Diners will need to best pair the presented wines with the selected black truffles dishes and SEE, SWIRL, SNIFF, SIP & SAVOUR! The connoisseurs who ace the pairing will enter a lucky draw for a HK\$2,000 DiVino dining voucher. The Degustation Wine Flight at DiVino Central is priced at HKD650 & 10%.

In addition, the group is extending the option of purchasing an entire truffle as opposed to just shavings. The nugget can then be shared by a table of two to four diners as the customer’s likings. “As we pursue a ‘No Menu, No Limitations, No Rules’ approach to our craft, we are free to tailor our use of the truffles to the exact taste and preference of our patrons. I’m looking forward to coming up with recommendations and combinations that will really surprise and challenge people’s palates!” explains Chef Michele. “ We welcome you to enjoy the glitz and glamour of the black diamonds.”

In addition to Chef Michele’s on-the-spot recommendations, each of the three restaurants in the Group will be offering three very special dishes:

SPASSO

BY CHEF MICHELE

CROWN OF DIVER SCALLOPS AND WINTER BLACK TRUFFLES

gently marinated with the famous Sorrento lemons and baby cress

CARNAROLI RISOTTO

served with a beetroot cream, Parmigiano Reggiano cheese fondue and black truffles

HOME-MADE TAGLIATELLE

with vegetarian carbonara sauce enriched with black truffles

DIVINO PATIO

BY CHEF OMAR

HAND-TOSSSED GORGONZOLA CHEESE "SCHIACCIATINA"
with shaved Winter truffles and baby mâche salad

BLANC D'AQUITAINE VEAL TARTAR

with a cooked & raw beetroot salad, topped with black truffles

"FERRON 1650" CARNAROLI RISOTTO

with Porcini mushrooms and the irresistible Norcia Black truffle

DIVINO

BY CHEF IGNAZCIO

ANGUS BEEF CARPACCIO

topped with cream of slow cooked egg, mâche salad and black truffle petals

DELICATE 18th MONTH OLD CARNAROLI RISOTTO

creamed with Burrata from Andria and winter black truffles

AUS BLACK ANGUS "BLACK TYDE" TAGLIATA

served with wild rocket, pecorino cream and black truffle

Do not hesitate to add of slices the black diamonds on our delicious pizzas

The black winter truffle season follows a successful white truffle season, which began in October this year. The DiVino Group is the go-to destination of choice for gourmards who are seeking their next truffle fix.

[IMAGES CAN BE FOUND HERE](#)

All prices are subject to 10 per cent service charge.

Advance bookings are required:

Spasso: G5-8, 12-17, Empire Centre, 68 Mody Road, Tsim Sha Tsui East, Kowloon. Tel: +(852) 2730 8027

DiVino Patio: Shop 11, 1/f, BRIM28, Causeway Bay Centre, No 28 Harbour Road, Wanchai. Tel: +(852) 2877 3552

DiVino: 73 Wyndham Street, Central. Tel: +(852) 2167 8883

About DiVino Group

Founded in 2003, DiVino Group owns and operates **DiVino Wine Bar & Restaurant, Spasso Italian Restaurant Bar Terrace, Carpaccio Pasta Pizza Vino** and **DiVino Patio Ristorante Bar Pizzeria**. **DiVino Wine Bar & Restaurant** was the first to be launched in 2003 in Central. Cited by the LUXE Guide to Hong Kong and Macau as having the largest selection of wines-by-glass in any independent bar in Hong Kong, DiVino had quickly earned a reputation as one of the most popular handouts in town. The Group quickly expanded with the opening of nearby **Goccia Ristorante Bar Terrace** in 2005, receiving glowing reviews from gourmards and food critics alike. The following years, another three successful concepts were introduced – **Spasso Italian Bar Restaurant Terrace** to be followed by **Carpaccio Pasta Pizza Vino** (iSquare) in Tsim Sha Tsui and **DiVino Patio Ristorante Bar Pizzeria** in Wan Chai. Today, DiVino Group is acclaimed for creating strong restaurant concepts epitomizing the true Italian lifestyle.

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