DIVINO PATIO
RISTORANTE BAR PIZZERIA

POWER LUNCH 午餐

AVAILABLE FROM 12NOON TO 2:30PM

Any one course (一道菜)
1 starter + 1 pasta / pizza (頭盤+薄餅)
1 starter + 1 main course (頭盤+主菜)

+ coffee / tea 咖啡 / 茶 — *$158* / *$188* / *$218*

\+ *Chef's dessert* 甜品另加$38 — *$38*

Menu

STARTER

LA ZUPPA DI STAGIONE
Homemade seasonal daily soup
是日餐湯

or

1. **LA CAPRESE** (V)
Traditional Mozzarella and tomatoes "caprese salad", oregano and basil
馬蘇里拉芝士番茄牛至及羅勒沙律

or

L'INSALATA DI LENTICCHIE E ARANCE (V)
Lentil, mâche leaves, orange and cherry tomatoes salad
香橙扁豆萵苣及櫻桃番茄沙律

or

2. **IL CARPACCIO DI MANZO** *Premium Choice + $58*
Classic Italian beef carpaccio, artichokes, Parmesan and balsamic
意大利牛肉薄片伴洋薊、帕瑪森芝士及黑醋

PASTA / PIZZA

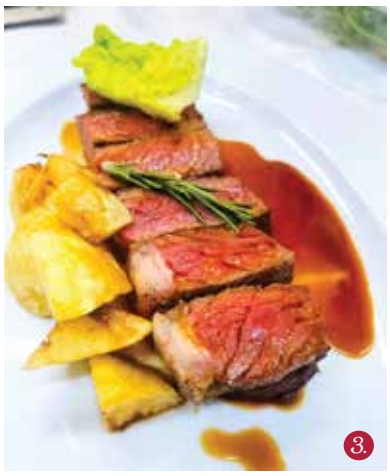
LE PENNE INTEGRALI (V)
Whole wheat penne tossed with Napolitana tomatoes sauce and basil
羅勒番茄醬燴意大利全麥長通粉

or

I GALLETTI ABRUZZESI
Curling Galletti pasta tossed with Tuscan sausages and scarola lettuce, Parmesan sauce
香濃托斯卡納香腸、菊苣菜及芝士汁燴波浪通心粉

or

LA PIZZA ALLA GRICIA
Pizza with Mozzarella cheese, onion, Italian guanciale from Norcia
意大利手拉薄餅 (馬蘇里拉芝士、洋蔥、意大利煙肉)



MAIN COURSE

IL MERLUZZO
Baked cod with a light bread crumb crust, seasonal vegetables, lemon butter
烤香脆鱈魚柳伴牛油汁蔬菜

or

LA LINGUA DI MANZO
Slow cooked beef tongue, salsa verde, eggs, carrots and boiled potatoes
慢煮牛舌配墨西哥青莎莎醬配雞蛋、胡蘿蔔及馬鈴薯

or

3. **LA TAGLIATA** *Premium Choice + $108*
Grilled Australian sirloin steak, roasted potatoes and gravy
煎澳洲西冷牛肉伴烤馬釩薯配燒汁

WEEKLY WINE BY GLASS SELECTION

NV PROSECCO DOC LE CONTESSE $60
PINOT GRIGIO DOC $58
CANNONAU $58
MINUTY ROSÉ COTES DE PROCENCE FRANCE $78
CHARDONNAY MÂCON VILLAGES - LUPÉ CHOLET $115

images are for reference only
圖片只供參考

The menu is subject to a 10% service charge 另加一服務費 | Corkage fee of $295 will be charged per bottle 開瓶費每瓶$295 | Cake cutting fee of $180 will be charged 切餅費每個$180

10 Nov 2025