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*

**L' INSALATA DI CESARE**
Chicken Caesar salad, Parmesan cheese and anchovies
雞肉鯷魚凱撒沙律

*or*

1. **IL SAN DANIELE E MOZZARELLA**
Sliced San Daniele ham and Mozzarella cheese
聖丹尼爾火腿配馬蘇里拉芝士

*or*

**IL VITELLO TONNATO** *Premium Choice + $58*
Classic Piedmont veal and tuna, frisée salad and caperberries
經典皮埃蒙特小牛肉吞拿魚配九芽生菜律及酸豆

## PASTA / PIZZA

**LE PENNE** V
Penne pasta "Jerome" tossed with cream, truffle and Gorgonzola sauce
戈貢佐拉芝士汁忌廉松露燴意大利長通粉

*or*

**I FUSILLI LUNGHI** V
Long fusilli pasta "all' Arrabbiata" sauce, tomatoes, garlic and chili
蒜辣蕃茄醬燴意大利捲麵

*or*

**PIZZA "QUATTRO STAGIONI"**
Pizza four seasons, artichokes, cooked ham, mushrooms and black olives
意大利手拉薄餅 (四季薄餅: 洋薊、火腿、磨菇及黑橄欖)

## MAIN COURSE

2. **IL MERLUZZO**
Baked cod fillet, grilled vegetables and lemon dressing
焗鱈魚柳伴烤蔬菜配檸檬醬

*or*

**L'ANATRA ALLO SPIEDO**
Roasted duck in spit grill, broccolini and pumpkin, orange sauce
串烤鴨肉伴西蘭花苗及南瓜配香橙醬

*or*

3. **IL FILETTO DI MANZO AL PEPE VERDE** *Premium Choice + $128*
Pan-fried wagyu tenderloin in green pepper sauce, potatoes cake and baby gem salad
香煎和牛肉配青椒汁伴馬鈴薯餅及迷你羅馬生菜沙律

## 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

Prices are in Hong Kong Dollars & are subject to a 10% service charge | Corkage fee of $295 will be charged per bottle | Cake cutting fee