DIVINO
PATIO

CHRISTMAS FESTIVITIES SPECIALS

Served on 24th , 25th , 26th December 2025

Christmas from north to south of the peninsula is linked to memories and to the pleasure of rediscovering the gastronomic history of our country time and time again. Here are four of the cornerstones of Italian Christmas cuisine to be tasted individually or through a small tasting menu.

Buon Appetito

Omar Agostini

Cappelletti in brodo di cappone
Traditional home-made cappelletti in capon broth
傳統自家意大利雲吞鮮濃雞湯

$208

Anguilla alla brace con lattuga saltata e salsa agrodolce
Charcoal grilled eel served with tender sautéed gem lettuce and sweet and sour sauce
炭烤鰻魚配嫩生菜及甜酸醬

$288

Zampone e lenticchie di Castelluccio Stufate
Christmas pig trotter, stewed Castelluccio DOP lentils and spring onions
聖誕特式烤豬蹄配燉托斯卡納扁豆及蔥

$258

Panettone di Milano e salsa al cioccolato caldo
Classic Italian cake "panettone" with hot chocolate sauce
經典意大利果子蛋糕配暖朱古力醬

$118

3-course Christmas degustation menu for $498

including one soup, a choice of fish or meat , a dessert & coffee or tea
節日自選三道菜晚餐（湯+主菜 + 甜點 + 咖啡或茶）每位$498

10% service charge will be applied 另加一服費

Corkage fee of $295 will be charged per bottle | Cake 450 per pound | Cake cutting fee of $180 will be charged per cake