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 FAGIOLINI (V)
French beans salad, goat cheese, radicchio and honey mustad sauce
法式四季豆沙律、山羊芝士、菊苣及蜂蜜芥末醬

or

IL COCKTAIL DI GAMBERI
Prawns salad, lettuce, lemon, salmon eggs and thousand island sauce
鮭魚籽鮮蝦沙律配生菜、檸檬及千島醬

or

1. **IL CRUDO DI TONNO** *Premium Choice + $58*
Tuna tartare, avocado e truffle caviar
意式牛油果吞拿魚他他配松露魚籽

PASTA / PIZZA

GLI SPAGHETTI
Spaghetti Pasta tossed with beef ragout "Bolognese style"
香濃番茄牛肉醬燴意大利粉

or

2. **I RAVIOLI** (V)
Ricotta & spinach ravioli "Goccia D'oro", basil and Parmesan
竹羊奶芝士菠菜意大利雲吞配羅勒及帕瑪森芝士

or

LA PIZZA MARINARA
Pizza with tomatoes sauce, anchovies and taggiasche olives
意大利手拉薄餅 (番茄醬、鯷魚及意大利橄欖)

MAIN COURSE

LA SOGLIOLA FRITTA
Deep-fried sole fillet, French fries and tartare sauce
炸朧脷魚柳及薯條配他他醬

or

LE POLPETTE
Classic Italian meat balls, mashed potatoes and broccolini
焗意式肉丸伴馬鈴薯茸及西蘭花

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

12 Jan 2026