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. **L'INSALATA D'ANATRA AFFUMICATA**
Smoked duck salad, mâche leaves, iceberg lettuce, pomegranate and mustard honey sauce
煙鴨肉及羊萵苣生菜石榴沙律配蜜糖芥末醬

or

IL COCKTAIL DI GAMBERI
Prawns salad, lettuce, lemon, salmon eggs and thousand island sauce
鮮蝦三文魚籽千島醬沙律

or

IL GRANCHIO *Premium Choice + $68*
Crab meat and avocado, passion fruit, ginger and arugula salad
蟹肉牛油果及百香果芝麻菜沙律

PASTA / PIZZA

I CAPPELLETTI
Veal cappelletti dumpling served in a rich chicken broth and parmesan
意大利小牛肉餃子配鮮濃雞湯帕瑪森芝士

or

2. **I RAVIOLI**
Ricotta & spinach ravioli "Goccia d'oro" basil and parmesan
菠菜羊奶芝士意大利雲吞伴羅勒帕瑪森芝士汁

or

PIZZA "LA MARINARA"
Pizza with tomatoes sauce, anchovies and taggiasche olives
意大利手拉薄餅 (番茄醬、鯷魚、塔吉亞斯卡橄欖)

MAIN COURSE

IL SALMONE
Roasted salmon steak, spinach and creamy mustard sauce
烤三文魚排伴菠菜及奶油芥末醬

or

LO ZAMPONE
Italian stewed pig trotter served with lentil and mushrooms
慢煮意式豬蹄配扁豆和蘑菇

or

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

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

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