



WEEKEND BRUNCH

周末早午套餐

Sat, Sun & PH • 12 - 3 PM

DELIGHTFUL EGG BRUNCH

- OMELETTE PROSCIUTTO FUNGHI** \$148
organic eggs omelette with cooked ham and field mushrooms
火腿蘑菇蛋捲
- EGG BENEDICT** \$148
poached organic eggs, smoked salmon and avocado served on a
toasted English muffin topped with Hollandaise sauce au gratin
蘇格蘭煙三文魚班尼迪克蛋伴荷蘭醬
- AVOCADO TOAST** \$148
sour dough toast topped with avocado salsa,
poached egg, tomato confit and cress
煮蛋、油封番茄醬及水芹酸麵包多士配牛油果沙沙

MAKE YOUR OWN SET

(portion for one person 自選優惠一人套餐)

- STARTER + PASTA + COFFEE/TEA 頭盤+意粉+咖啡/茶 \$348
- STARTER + MAIN + COFFEE/TEA 包括頭盤+主菜+咖啡/茶 \$448

STARTER 開胃菜

- | | | |
|---|----------------|------------|
| | brunch offer | a la carte |
| CAESAR SALAD
凱撒沙律
with organic Label Rouge chicken breast /
with Scottish smoked salmon
另配有機雞胸肉或煙三文魚 | +\$68
+\$68 | \$148 |
| CAPRESE SALAD
Mozzarella, plum tomatoes, fresh basil and oregano
意大利水牛芝士沙律伴李子形番茄、新鮮羅勒及牛至 | | \$148 |
| LAYERED MAGURO TUNA
with avocado tartare
吞拿魚牛油果他他 | +\$30 | \$198 |
| DEEP FRIED PRAWNS & CALAMARI
served with tartar sauce
香炸鮮蝦及魷魚配他他醬 | +\$20 | \$188 |
| PATIO BEEF CARPACCIO
意式生牛肉薄片 | +\$20 | \$188 |
| SOUP OF THE DAY
是日餐湯 | | \$118 |



PASTA 意粉

- | | | |
|--|--------------|------------|
| | brunch offer | a la carte |
| HANDMADE LARGE PAPPARDELLE
with a porcini, chianti and Tuscan sausage ragout
手工意大利寬扁麵配牛肝菌紅酒肉腸醬 | +\$20 | \$248 |
| BAKED LASAGNA
sausage ragoût layered with a rich meat ragoût
焗意大利千層麵伴香濃肉醬 | | \$198 |
| SPAGHETTI MARTELLI "SCOGLIO STYLE"
mixed seafood, clams, mussels and basil
香草什錦海鮮意大利麵 | +\$28 | \$248 |
| RISOTTO FUNGHI PORCINI
Carnaroli risotto with porcini mushrooms
and scales of Parmigiano Reggiano
香菇燴意大利飯 | | \$238 |
| RAVIOLI RICOTTA SPINACH
spinach & Ricotta cheese ravioli "GOCCIA D'ORO"
with butter and tomato sauce
菠菜芝士雲吞配牛油及蕃茄醬 | | \$188 |

MAIN 主菜

- | | |
|---|------------|
| | a la carte |
| NORWEGIAN SALMON STEAK
green peas puree, bacon and little gem lettuce
香煎三文魚扒配青豆茸及迷你羅馬生菜 | \$258 |
| BRAISED WAGYU M3+ BEEF CHEEK IN RED WINE SAUCE
served with celeriac and fruit gremolade
紅酒汁焗牛面肉配芹菜頭果子醬 | \$308 |
| AUS BEEF STRIPLOIN TAGLIATA
topped with wild rocket, sun-dried tomatoes, Grana Padano shavings
澳洲西冷牛薄片配火箭菜、車厘茄、帕達諾芝士及意大利陳醋 | \$378 |
| 18 OZ FREE RANGE BABY CHICKEN ALLA DIAVOLA
marinated and grilled to our lava stone grill
18安士烤春雞 | \$268 |
| ROASTED IBERICO PORK SHANK
stewed sour cabbage, honey mustard sauce
烤伊比利亞黑毛豬鍵配酸椰菜及蜜糖芥末 | \$318 |

MORE A LA CARTE 散點菜式

FOR SHARE (IDEAL FOR TWO) 二至三人份量

CORN FED ITALIAN CHICKEN \$298
marinated with Chef Omar's special seasoning
廚師烤意大利粟飼雞

500 GRAMS BURRATA CHEESE \$398
with a cherry tomato salad
500克特級意大利水牛芝士配火炙車厘茄橄欖

SAN DANIELE HAM DOK \$298
served with Giardiniera and rosemary Focaccina
聖丹尼爾火腿配意式醃漬蔬菜及佛卡夏麵包



OUR PIZZA 石窯爐烤手拉薄餅

Are made to order, hand tossed by the expert hands of our "pizzaiolo" and baked to perfection in our signature high temperature open-flamed Stone wood® oven. We use gourmet Italian pizza flour Antico Molino Caputo and ingredients among D.O.P and I.G.P labels.

MARGHERITA \$178
Tomato sauce, Agerola Mozzarella fior di latte, fresh basil leaves and oregano from Pantelleria
瑪格麗特意大利薄餅

PICCANTE \$188
Tomato sauce, Agerola Mozzarella and Italian spicy salami
意大利辣肉腸薄餅

New Entry Storm - All time favourites

SICILIANA \$178
Tomato sauce, Agerola Mozzarella, vegetable caponata, pinenuts and duck eggs
西西里意大利薄餅

CAPRESE \$218
Tomato sauce, Agerola Mozzarella, marinated mixed cherry tomatoes and basil
水牛芝士番茄羅勒意大利薄餅

Favourites

SAN DANIELE HAM DOK \$228
Tomato sauce, Agerola Mozzarella, 18 months "Riserva" San Daniele ham DOK and arugula
聖丹尼爾火腿意大利薄餅

MAMMAMIA \$208
Signature beef meatball in tomato sauce, Agerola Mozzarella fior di latte and shredded Pecorino Romano
傳統牛肉丸意大利薄餅

Bianche

4 FORMAGGI \$198
Argerola Mozzarella fior di latte, Gorgonzola, Fontina and Emmenthal with fresh figs and walnuts
四式芝士意大利薄餅 (無蕃茄醬)

DEL FORNAIO \$208
Argerola Mozzarella, smoked scamorza, Mortadella D.O.P. and pistachio
煙燻芝士開心果意大利肉腸薄餅 (無蕃茄醬)

Junior Pizza Master

make your own pizza and get a certificate of Master Pizzaiolo

available every Sunday from 12noon-2:30pm

\$168/ child

including one drink & a scoop of ice-cream



SWEET RECOMMENDATIONS 精選甜點

TIRAMISU ALLA DIVINO PATIO \$118
a light mascarpone cream with lady finger soaked in espresso coffee
意大利芝士餅

PAVLOVA \$118
a delicate meringue crust and soft marshmallow inside, topped with whipped cream, red berries and fresh passion fruit
鮮奶油蛋白甜餅

DUO DI CIOCCOLATO \$118
liquid centre dark chocolate flan and chocolate ice cream
流心朱古力蛋糕配朱古力雪糕
please allow 10 minutes for preparation

I GELATI DI PATIO \$50 per scoop
Patio's selection of artisanal gelato and sorbet
意大利雪糕及雪芭
please ask waiter for flavour



WEEKEND INDULGENCE

2-HOUR FREE FLOW

周末兩小時無限暢飲
(available from 12nn to 3pm)

\$228

Peroni beer, prosecco, DiVino house wine, selected spirits and sodas

DIVINO PATIO JUGS

雞尾酒優惠

\$208

APEROL SPRITZ

Prosecco, Aperol, Club soda, orange slices

SANGRIA

Fruity & refreshing spanish cocktail made with wine and rum, flavoured with fresh orange, lemon and fruits