



# WEEKEND BRUNCH

## 母親節早午套餐

9<sup>th</sup> - 10<sup>th</sup> May • 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
<b>CAESAR SALAD</b> 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
<b>CAPRESE SALAD</b> 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
<b>LAYERED MAGURO TUNA</b> with avocado tartare 吞拿魚牛油果他他	+\$30	\$198
<b>DEEP FRIED PRAWNS &amp; CALAMARI</b> served with tartar sauce 香炸鮮蝦及魷魚配他他醬	+\$20	\$188
<b>PATIO BEEF CARPACCIO</b> 意式生牛肉薄片	+\$20	\$188
<b>SOUP OF THE DAY</b> 是日餐湯		\$118



#### PASTA 意粉

	brunch offer	a la carte
<b>HANDMADE LARGE PAPPARDELLE</b> 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
<b>BAKED LASAGNA</b> sausage ragoût layered with a rich meat ragoût 焗意大利千層麵伴香濃肉醬		\$198
<b>SPAGHETTI MARTELLI "SCOGLIO STYLE"</b> mixed seafood, clams, mussels and basil 香草什錦海鮮意大利麵	+\$28	\$248
<b>RISOTTO FUNGHI PORCINI</b> Carnaroli risotto with porcini mushrooms and scales of Parmigiano Reggiano 香菇燴意大利飯		\$238
<b>RAVIOLI RICOTTA SPINACH</b> 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
<b>NORWEGIAN SALMON STEAK</b> 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
<b>BRAISED WAGYU M3+ BEEF CHEEK IN RED WINE SAUCE</b> served with celeriac and fruit gremolade 紅酒汁焗牛面肉配芹菜頭果子醬	\$308
<b>AUS BEEF STRIPLOIN TAGLIATA</b> 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
<b>18 OZ FREE RANGE BABY CHICKEN ALLA DIAVOLA</b> marinated and grilled to our lava stone grill 18安士烤春雞	\$268
<b>ROASTED IBERICO PORK SHANK</b> stewed sour cabbage, honey mustard sauce 烤伊比利亞黑毛豬腿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  
Patio's selection of artisanal gelato and sorbet  
意大利雪糕及雪芭  
per scoop  
*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



DIVINO  
PATIO

VEGETARIAN OPTION SIGNATURE DISH

Prices are in HK Dollars and are subject to 10% service charge 另加一服務費

Corkage fee per bottle 開瓶費 \$295

Cake cutting fee per cake 切餅費(每個) \$180

Wifi password: 28773532