DiVino
Wine Bar & Restaurant

A LA CARTE MENU

Eating in Italy

BAR SNACKS, OUR BITES 餐前酒小吃

Vongole Tarantina 88
steamed clams with garlic, parsley and spicy tomato sauce
香蒜辣番茄醬煮蜆

Tartare 108
bruschetta topped with a wagyu beef tartar
和牛他他意式烤麵包多士

Bruschetta Pomodoro 78
sour dough bread, tomatoes, basil and a hint of garlic
蒜香番茄羅勒意式酸種麵包多士

Riccioli di Patate 78
curley fries, grated Pecorino
炸扭扭薯條伴羊奶芝士

ANTIPASTI, STARTERS 前菜

Tuna Tartare single 168 / double 298
avocado scented with lime and ginger, served with deep-fried onion rings
青檸薑汁牛油果吞拿魚他他配炸洋蔥圈

(V) **Buffalo Mozzarella, Tomato and Rainbow Italian Cherry Tomatoes** 168
with basil infused oil
水牛芝士伴雜色車厘茄

NEW **Vitello Tonnato** 188
Piedmont thinly sliced veal topped with a smooth tangy tuna mayo
皮埃蒙特吞拿魚醬小牛肉薄片

Frittura Mista 188
deep-fried king prawns, calamari and white bits with assorted vegetables
香炸大蝦、白飯魚及魷魚伴素菜

Plateuax of 6 French Oysters Fine De Claire N°3 228
即開法國生蠔 (6隻)

Gamberoni All'aglio 148
sizzling prawns, garlic, Italian parsley, EVOO
欖油香蒜鐵板大蝦

(V) **Soup of the Day** 118
是日餐湯

(V) **Minestrone** 128
traditional root vegetable soup with a hint of basil
傳統意大利雜菜湯

SHARING PLATTERS (for 2 pax) 拼盤 (兩位用)

Affettati Misti single 158 / share 268
Assorted Italian cold cuts with pickles
切肉凍盤配意大利酸菜

DOK Dall'Ava San Daniele Ham single 168 / share 298
served with warm bread puffs
聖丹尼爾火腿配麵包泡芙

500g Burrata D.O.P. MUST TRY 398
with Italian cherry tomatoes and red onion salad
(V) 500克特級意大利水牛芝士配車厘茄及紅洋蔥

Fine Cheese Platter single 168 / share 278
with fresh and dried fruits
意大利芝士拼盤配鮮果及乾果

French Oyster
Fine de Claire N°3
即開法國生蠔

Gamberoni All'aglio
欖油香蒜鐵板大蝦

PASTA AND RISOTTI 手工意粉及意大利飯

Spaghetti Vongole 208
with fresh clams "Alla Marinara"
香蒜辣酒蜆肉燴意大利麵

Penne "Jerome" 228 / half 118
with Gorgonzola and black truffle cream
藍芝士忌廉黑松露燴長通粉

Linguine Lobster 318
tossed with Maine lobster, fresh tomatoes and basil
番茄汁羅勒龍蝦燴扁意大利麵

NEW **Tagliatelle di Farina Integrale** 218
homemade whole wheat flour tagliatelle tossed with a "ragoût bianco" made with hand-cut free-range chicken
白酒雞肉手工全麥寬麵

NEW (V) **San Marzano Tomato Risotto** 228
tomato compote, fava beans and black olive dust
聖馬札諾番茄蠶豆黑橄欖意大利飯

Hand-made Fusilloni 208 / half 118
with creamy Burrata cheese and spicy 'Nduja Calabrian sausage
水牛芝士伴辣肉腸醬燴螺絲粉

Don't hesitate to ask our Italian chef for the Italian classic recipes such as bolognese, arrabbiata, carbonara and more ...starting from $188

GLUTEN-FREE PASTA & "KAMUT" WHEAT PASTA AVAILABLE UPON REQUEST (EXTRA $24)

CHEF'S HIGHLIGHT
500gr Burrata D.O.P *$398*
500克特級意大利水牛芝士

San Marzano Tomato Risotto *$228*
聖馬札諾番茄蠶豆黑橄欖意大利飯

Wifi password: spasso07 | (V) Vegetarian option | Signature dish | For our GLUTEN-FREE or health-driven diners, we are happy to offer GLUTEN-FREE pasta and pizza crust alternatives!

Photo for reference only 圖片只供參考

Prices are in Hong Kong Dollars & are subject to a 10% service charge 另加一服務費 | Champagne or Wine Corkage fee of $295 per bottle 香檳或酒類開瓶費 每瓶$295 | Cake $450 per pound 自家製蛋糕 每磅$450 ; Cake cutting fee: $180 per pound 切餅費每磅$180

MAIN COURSE - FISH 魚類及海鮮

NEW **Filetto di Merluzzo** 258
wild caught Atlantic cod loin poached in burnt butter in crust of potato and seaweed, Franciacorta sauce
牛油浸煮鱈魚柳伴脆薯海苔粉配意大利香檳汁

NEW **Sustainable Norwegian Salmon Steak** 248
in crust of almond and pistachio with celeriac purée and salmon roe
焗三文魚伴開心果杏仁脆片配芹菜根茸及三文魚籽

600g Sustainbale Tuscany Sea Bass 388
sea salt-crusted whole fish served with garden salad and seasonal vegetables
鹽焗意大利海鱸魚配田園沙律及時蔬

MAIN COURSE - STEAK 優質牛排

Our premium steaks are only from USDA St. Helen grain fed and Australian Rangers Valley Black Angus 300 Days Grain Fed

Choice Grade Tenderloin Fillet 438
280g grilled to your favourite temperature
with one side dish and a jet fresh garden salad
碳烤280克特選牛柳配田園沙律

AUS Beef Rib Eye 438
310g char grilled prime cut grain fed rib eye
served with French fries & garden salad
碳烤310克澳洲穀飼肉眼配薯條及田園沙律

Sauce suggestions for steak 牛排自選醬汁

black pepper, bearnaise, red wine jus, aromatic herbs
extra sauce 額外醬汁每份 *$48*

Sides - all @ $68 per portion 另加配菜每份$68

pan-roasted fingerling potatoes with rosemary
迷迭香手指馬鈴薯

sauteéd broccoli with garlic & fresh chili
蒜香辣椒西蘭花

rocket salad with Grana flakes & aged balsamico
芝麻葉伴帕達諾芝士及陳年黑醋

French fries with black truffle mayonnaise
炸薯條配黑松露蛋黃醬

curley fries and Pecorino
芝士扭扭薯條

Sustainable Norwegian Salmon Steak *$248*
開心果脆皮香煎三文魚排芹菜根茸及三文魚籽

MAIN COURSE - MEAT 肉類

Giant Premium USDA Pork Chop Milanese "Elephant Ear" 288
served with baby rocket and cherry tomatoes
特大米蘭豬扒配火箭菜及車厘茄

NEW **"Fermier" French Chicken Supreme** 228
slow cooked and pan-roasted chicken breast laid on a fricassee of forest mushrooms
慢煮香煎法國嫩雞胸伴白酒野菌

NEW **Double Cheese Smashed Black Angus Beef Burger** 188
black Angus patties with lettuce, tomatoes, pancetta and Cheddar cheese accompanied with truffle French fries
雙層芝士黑安格斯牛肉漢堡伴烤薯條

Black Angus Burger *$188*
黑安格斯牛肉漢堡

MAIN COURSE TO SHARE (for 2 pax) 主菜(兩位用)

Grand Seafood Risotto 488
lobster and seasonal seafood
龍蝦海鮮燴意大利飯

450g AUS Black Angus Flank Steak Like a "Tagliata" 458
served with mashed potato, aromatic beef jus
450克澳洲黑安格斯牛腩排肉配薯茸及牛肉汁

1kg "IGP Chianina" Costata Grilled OP Rib of Tuscany Bone-in Rib-Eye 1680
served with garden salad and French fries with truffle mayo
意大利優質契安尼娜帶骨牛肉眼扒配炸薯條及黑松露蛋黃醬

OUR HAND TOSSED PIZZAS 手拉意大利簿餅

V **Margherita** 168
tomato sauce, Agerola Mozzarella fior di latte & fresh basil leaves
瑪格麗特意大利薄餅

Piccante 178
tomato sauce, Italian spicy salami & Agerola Mozzarella fior di latte
意大利辣肉腸士薄餅

San Daniele DOK 198
tomato sauce, Agerola Mozzarella, rocket, San Daniele ham and Parmesan shavings
聖丹尼爾火腿, 帕馬森芝士火箭菜薄餅

V **Pizza 4 Cheese** 198
tomato sauce, Mozzarella and assorted Italian cheese
四式意大利芝士薄餅

Crostatina con Namelaka di Lamponi e Cioccolato bianco *$118*
紅桑子白朱古力慕思撻

DESSERT RECOMMENDATIONS 精選甜點

Tiramisù 118
Mascarpone cream and espresso coffee soaked lady fingers
意大利芝士餅

Trio of Chocolate 118
flan, Belgium chocolate ice cream "cremino"
朱古力三重奏

NEW **Lingotto al Cioccolato** 118
a layered chocolate biscuit, mousse and cocao chocolate crunch topped with a rich chocolate icing
金磚朱古力

NEW **Crostatina con Namelaka di Lamponi e Cioccolato bianco** 118
sweet sable tart filled with a smooth mousse of white chocolate and raspberries
紅桑子白朱古力慕思撻

I Gelati & Sherbet 48 per scoop
lemon / chocolate / strawberry / vanilla
意大利雪芭