



## Divino Vancouver Banquet Menu

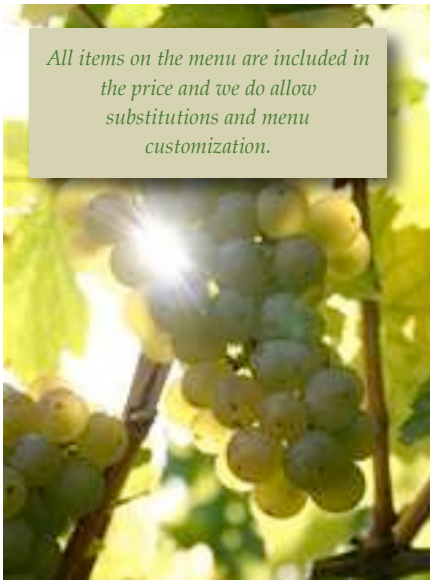
*Think of Divino for your next special occasion or business meeting. We can accommodate large and small groups and offer private and semi - private seating inside and outside. We offer seven complete menu selections that will surely satisfy your craving. All items on the menu are included in the price and we do allow substitutions and menu customization. For reservation please contact us [manager@divinovancover.com](mailto:manager@divinovancover.com)*

### **Primi**

- Antipasto Italian (Italian cured meats olives and cheeses) 14
- Caprese (sliced tomatoes, fresh mozzarella cheese, olive oil and basil) 15
- Insalata mista (baby greens, roman tomatoes, Parmigiano) 12
- Carpaccio di manzo (row sliced beef tenderloin, Parmigiano, arugula salad) 15
- Vitello tonnato (sliced veal tenderloin, tuna sauce, arugula salad) 15
- Insalata Prosciutto (baby greens, roman tomatoes, Parmigiano, prosciutto) 14
- Salmon gravlax (cured salmon, potato rosti) 14



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## Pasta & Risotto

**Ravioli Pomodoro**  
(homemade potato gnocchi, marinara sauce, mozzarella cheese) 12

**Penne Sasiccia** (Italian sausage, mushroom, tomatoes, basil, garlic and white wine sauce) 14

**Risotto di mare** (seafood risotto, tiger prawns, scallops, garlic, basil) 18

**Risotto Porcini** (porcini mushrooms) 12

**Penne Salmon** (smoked salmon, brandy cream sauce) 14

**Prosciutto – Saffron Risotto** (prosciutto and saffron) 12

**Linguine Vongole** (Linguine pasta with Claws) 17

## Zuppa

**Minestrone** (seasonally vegetable soup) 9

**Bouillabaisse** (French style fish soup) 21

**Broccoli cream Soup** 9

**Pumpkin cream Soup** 9

## Secondi

**Pollo ai Pepperoni** (chicken breast, sweet bell pepper, capers, white wine, lemon sauce) 19

**Salmon all`Oscheriatana** (salmon fillet, diced tomatoes, capers, white wine) 19

**Chateau Briand** (beef tenderloin, vegetables ragout, sauce Portobello) 32

**Costolette di Agnello** (rack of lamb in a red wine and rosemary sauce over dauphines) 25

**Veal Tenderloin** (veal with spinach, ortobello mushroom, white wine sauce) 25

**Osso Bucco** (braised veal shank with traditional sauce on sautéed vegetables) 25

**Vegetarian Lasagna** (eggplant, tomatoes, zucchini, mushroom, ricotta, mozzarella cheese) 19

## Dolci

**Combination Dessert** (assorted crème brulee) 12

**Tarte au Banane** with vanilla gelato 12

**Profiterole** with vanilla gelato and hot ciccolato 12

**Gelato** variation 10

**Tartufato** 10

-Assorted mousse 12

