

LUNCH MENU

BUFFET FORMULA

SALAD & ANTIPASTI BUFFET
\$155

SALAD & ANTIPASTI BUFFET
+
PASTA OR PIZZA
add \$23

SALAD & ANTIPASTI BUFFET
+
MAIN COURSE
add \$33

Each set includes coffee or tea

ANTIPASTI & DESSERT BUFFET

Spasso buffet includes an array of exquisite antipasti, Italian charcuterie, regional cheeses, jet-fresh salads and condiments, daily soup and a varied selection of vegetables and composed salad. Plus a bountiful dessert station with seasonal fruits and sweets to top it off.

PASTA

Choose from our hand-made or dry pasta tossed with fresh ingredients and traditional recipes

LINGUINE CARUSO

tossed with fresh tomato concasse, yellow bell pepper, fried zucchini, chili, basil and oregano

PENNE ARRABIATA

with tomato, chili and parsley sauce

PREMIUM CHOICE | ADD \$33

FARFALLE

tossed with smoked salmon and rocket in pink sauce

PIZZA

9" hand-tossed pizza topped and baked to perfection into our signature high temperature open-flamed Stone wood® oven

PICCANTE

tomato sauce, mozzarella fior di latte and spicy Napolitan salami

FUNGHI

tomato sauce, mozzarella fior di latte and sautéed mushroom

PREMIUM CHOICE | ADD \$33

MELANZANA BIANCA

mozzarella fior di latte, fried eggplants, spinach and smoked Scamorza cheese

MAIN COURSES

Made with the best ingredients the season offers

BREADED PORK LOIN PARMIGIANA

with tomato sauce and Fior di latte mozzarella served with a mixed leaf and cherry tomato salad

PAN ROASTED SEA BREAM FILLET

served with sautéed summer vegetables and paprika dressing

PREMIUM CHOICE | ADD \$58

BEEF ESCALOPE SALTIMBOCCA

with sage, white wine and Parma ham served with sautéed spinach and potato fondue

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

11:30am - 3:30pm
every Sunday and public holiday

SUMMER ITALIAN FREEZE

3:00pm onwards
enjoy a good coffee even on the
hottest days of summer

CHEF'S SPECIALS

6pm onwards
seasonal recipes from the old book
of Michele's mama

Prices are in Hong Kong Dollars & are subject to a 10% service charge
Corkage fee of \$275 will be charged per bottle of wine | Corkage fee of \$325 will be charged per bottle of champagne
Cake cutting fee of \$230 will be charged per pound
Wifi password: 27308027



Italian taste & harmony