

## LUNCH MENU

### BUFFET FORMULA

SALAD & ANTIPASTI BUFFET  
\$155

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+  
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

**MACCHERONCELLI PASTIFICIO MARTELLI**  
tossed with a spicy tomato and eggplant sauce and topped with Pecorini Romano D.O.P cheese

**FUSILLI MANCINI**  
Luganega Italian sausage and Gonzola cheese sauce

PREMIUM CHOICE | ADD \$33

#### LASAGNA

made with Black Angus beef Bolognese sauce and béchamel

### PIZZA

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

#### NAPOLETANA

tomato sauce, mozzarella fior di latte, capers, black olives and garlic

#### FUNGHI

tomato sauce, mozzarella fior di latte and sautéed mushroom

PREMIUM CHOICE | ADD \$33

#### AFFUMICATA BIANCA

mozzarella fior di latte, smoked Scottish salmon, red onion rings and capers

### MAIN COURSES

Made with the best ingredients the season offers

#### IBERICO PORK LOIN ESCALOPE

in Vermentino white wine sauce with sautéed spinach and pommes nature

#### TEMPURA FRIED ALASKAN COD FILLET

served with French fries and tartar sauce

PREMIUM CHOICE | ADD \$58

#### PAN ROASTED BARBARIE DUCK BREAST

served with pineapple, spring onions and thyme garnished with mashed potatoes

### EVERY WEEK AT SPASSO

#### SUNDAY BRUNCH

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

#### ALBA WHITE TRUFFLE

October - December  
no rules, no limitations, no menu

#### 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