

# 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

**SPAGHETTI PASTIFICIO MARTELLI**  
tossed in tradition Black Angus beef Bolognese sauce

**PENNE ARRABIATA**  
tossed with San Marzano tomato, Calabrian I.G.T chili and Italian parsley sauce

PREMIUM CHOICE | ADD \$33  
**FUSILLI PASTIFICIO MANCINI**  
tossed with Scottish smoked salmon in cream sauce and topped with wild Italian arugula leaves

## PIZZA

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

**MARGHERITA**  
tomato sauce, mozzarella fior di latte and basil

**FUNGHI**  
tomato sauce, mozzarella fior di latte and sautéed mushroom

PREMIUM CHOICE | ADD \$33  
**VESUVIO**  
tomato sauce, mozzarella fior di latte, spicy Neapolitan salami, jalapeno and red onion

## MAIN COURSES

Made with the best ingredients the season offers

**LABEL ROUGE CHICKEN BREAST PARMIGIANA GRATIN**  
with a light tomato sauce and Fior di latte mozzarella cheese, served with mashed russet potatoes

**PAN FRIED ORBETELLO SEA BREAM FILLET**  
laid on celery root purée and served with Pachino cherry tomato and black olives sauce

PREMIUM CHOICE | ADD \$58  
**OLIVE TAPENADE COATED TASMANIAN SALMON FILLET**  
served with braised Castelluccio lentils and salsa Verde

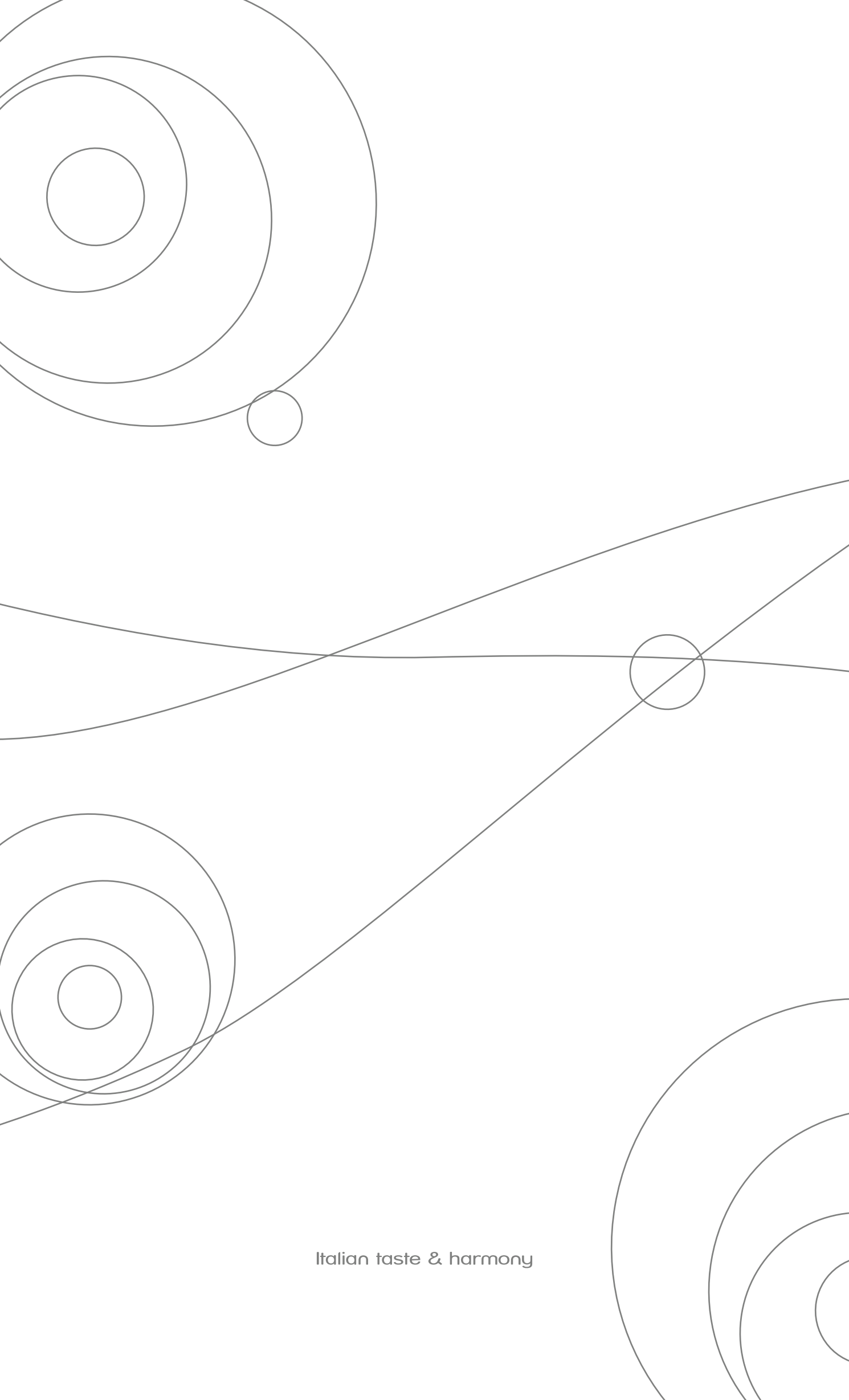
## EVERY WEEK AT SPASSO

**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