

## 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

**SPAGHETTI PASTIFICIO MARTELLI**  
tossed with traditional Bolognese meat sauce

**LINGUINE PUTTANESCA**  
tossed with garlic, anchovies, capers, Kalamata olives and fresh Pachino cherry tomato sauce

PREMIUM CHOICE | ADD \$33

#### TORTELLINI PARCEL

filled with cheese and tossed with mushroom cream sauce

### PIZZA

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

#### PICCANTE

mozzarella fior di latte, tomato sauce and spicy Calabrian salami

#### FIORENTINA

tomato sauce, mozzarella fior di latte, spinach and egg

#### HAWAIANA

PREMIUM CHOICE | ADD \$33

mozzarella fior di latte, tomato sauce, cooked ham and pineapple

### MAIN COURSES

Made with the best ingredients the season offers

#### USDA PORK LOIN ESCALOPE

in Marsala wine sauce and served with russet potatoes and honey glazed carrots

#### GRILLED SALMON

served with a garden salad

PREMIUM CHOICE | ADD \$58

#### AMARONE WINE BRAISED NZ LAMB SHOULDER

served with mint crushed potatoes and steamed broccoli

### 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