

## 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 MARTELLI**  
tossed with a rich tomato sauce and USDA meatballs

**PENNE**  
tossed with gorgonzola cheese sauce

**FARFALLE**  
tossed with smoked salmon and rocket in a pink sauce

PREMIUM CHOICE | ADD \$33

### PIZZA

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

**PATATOSA**  
tomato sauce, mozzarella fior di latte, fresh basil and topped with french fries

**PICCANTE**  
tomato sauce, mozzarella fior di latte and spicy Napolitan salami

**4 FORMAGGI BIANCA**  
with selection of Italian cheeses

PREMIUM CHOICE | ADD \$33

### MAIN COURSES

Made with the best ingredients the season offers

**LABEL ROUGE CHICKEN CORDON BLEU**  
laid on lentils and served with Port wine reduction

**BRAISED ALASKAN COD FISH "MERLUZZO ALLA VICENTINA"**  
with onions and milk, served with polenta croutons

**TASMANIAN SALMON FILLET**

wrapped in Parma ham, served with dill crème fraîche, sautéed spinach and celeriac mash

PREMIUM CHOICE | ADD \$58

### EVERY WEEK AT SPASSO

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

**NORCIA BLACK TRUFFLE**  
January - March  
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: spasso07



Italian taste & harmony