

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 MARTELLI CARBONARA
with guanciale, egg and parmesan

PENNE NORMA
tossed with eggplant and tomato sauce, topped with smoked cacao ricotta cheese

PREMIUM CHOICE | ADD \$33

HOMEMADE RAVIOLI

filled with ricotta cheese and spinach tossed in Parmesan cheese and wild mushroom cream sauce

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 cheese and basil

CARCIOFI & OLIVE

tomato sauce, mozzarella fior di latte, artichokes and black olives

4 STAGIONI

PREMIUM CHOICE | ADD \$33

tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, artichokes and black olives

MAIN COURSES

Made with the best ingredients the season offers

PAN ROASTED ATLANTIC COD FISH FILLET

wrapped in Parma ham served with cannellini bean and onion salad with salsa verde

PAN FRIED IBERICO PORK LOIN

in "32Via dei birrai" Oppale beer served with roasted baby potatoes

PREMIUM CHOICE | ADD \$58

GRILLED LAMB CHOPS

served with mashed potatoes and rocket salad

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

LUNCH BUFFET

12:00pm - 3:00pm
from Monday - Saturday

SUMMER TASTING MENU

6pm onwards
5-course menu inspired
by Chef Marco

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