

## 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 AOP

tossed with extra virgin olive oil, garlic and chili

#### MACCHERONCELLI MARTELLI

tossed with spicy eggplant tomato sauce and topped with Pecorino Romano D.O.P. cheese

#### RAVIOLI

filled with ricotta cheese and spinach, served with creamy mushroom and parmesan 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

#### MARGHERITA

tomato sauce, mozzarella fior di latte and basil

#### VULCANO

tomato sauce, mozzarella fior di latte, spicy salami, Jalapeño and red onions

PREMIUM CHOICE | ADD \$33

#### HAWAIANA

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

### MAIN COURSES

Made with the best ingredients the season offers

#### PAN ROASTED CHICKEN BREAST PIZZAIOLA

in tomato, basil and oregano sauce, laid on sautéed spinach

#### MILK POACHED ATLANTIC COD FILLET

served with curry rice

PREMIUM CHOICE | ADD \$58

#### HOUSE SMOKED IBÉRICO LAMB SHOULDER FILLET

laid on flame roasted sweet peppers and served with paprika cream sauce

### EVERY WEEK AT SPASSO

#### SUNDAY BRUNCH

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

#### LUNCH BUFFET

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

#### WINTER FEAST

6pm onwards  
Italian wild game  
and Alba white truffle

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