

SNACKS & LIGHT FARE MENU

LIGHT FEAST

a hand-picked appetizing range of some of our menu favourites

ROCKET SALAD 138

served with thin slices of Bresaola, Grana shavings, tossed with lemon dressing

3 ITALIAN REGIONAL CHEESES 215

served with fresh and dried fruits, honey and homemade jams

24 MONTH PARMA HAM "RISERVA" 158

freshly-cut from our vintage Barkel® slicer, served with bread

TUNA TARTARE 158

scented with ginger, lime and layers of avocado

BREADED ONION RINGS 95

served with spicy tomato sauce

HAND-MADE STUFFED RED CHILLIS 88

with tuna, anchovies and capers

MINISTRONE 98

traditional root vegetable soup with a hint of basil

PASTA & MAIN

Gluten-free pasta & "Kamut" wheat pasta available upon request (extra 20)

LASAGNE BOLOGNESE 188

layers of fresh pasta with Wagyu beef ragout and béchamel

PENNE "JEROME" 198

with Gorgonzola and black truffle cream

MACCHERONCETTI ARRABBIATA 178

with garlic and parsley on spicy tomato sauce

SPASSO'S BURGER 208

grilled ciabatta bread with tender 7oz of US Black Angus beef cooked to perfection, fried organic egg, Fontina cheese, lettuce and plum tomatoes. accompanied with French fries and truffle mayo

U.S BEEF RIB EYE 338

char-grilled 110z prime cut grain fed rib eye served with French fries and a garden salad

TASMANIAN SALMON 225

char-grilled and served with French bean salad with a light tomato sauce

PIZZA

10.5" gluten-free pizza available upon request

MARGHERITA 168

tomato sauce, Mozzarella and fresh basil leaves

PICCANTE 175

tomato sauce, Italian spicy salami and Mozzarella

ORTOLANA 178

tomato sauce, grilled seasonal vegetables and Mozzarella fior di latte

PROSCIUTTO E FUNGHI 175

tomato sauce, Mozzarella fior di latte, mushrooms and cooked ham

NAPOLETANA 175

tomato sauce, Mozzarella, garlic, black olives and anchovies

4 FORMAGGI "BIANCA" 198

Mozzarella, Gorgonzola, Fontina and Emmenthal

ITALIANA 228

Buffalo Mozzarella D.O.P, cherry tomatoes and arugula

PARMA 228

tomato sauce, Mozzarella, arugula and Parma ham 24 months "Riserva"

Spasso's Pizzas are made to order, hand tossed by the expert hands of our "pizzaiolo" and **baked to perfection** in our signature high temperature open-flamed Stone wood® oven

SWEET JARS

freshly-prepared, sweet selections in a jar

SPASSO'S TIRAMISÙ
garnished with red berries
88

"CREMINO"
Tanzania single origins
dark chocolate, crème fraiche
and biscotti
98

ORGANIC YOGURT BAVAROISE
with passion fruit coulis
88

CHEESE CAKE
with cinnamon crumbles,
raspberry and wild berry coulis
88

{To provide our customers with authentic and genuine dishes, we use carefully selected ingredients among D.O.P and I.G.P labels. Our mozzarella is "Fior di Latte" D.O.P}

*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*