

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

PENNE

tossed with 4 cheeses sauce

LINGUINE AMATRICIANA

tossed with pancetta, red onion and Calabrian chili in a light tomato sauce

PREMIUM CHOICE | ADD \$33

SPAGHETTI PASTIFICIO MARTELLI

with meatballs in tomato sauce

PIZZA

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

FUNGHI

tomato sauce, mozzarella Fior di latte and sautéed mushroom

PICCANTE

tomato sauce, mozzarella Fior di latte and spicy salami

PREMIUM CHOICE | ADD \$33

BIANCA MONTANARA

mozzarella Fior di latte, walnuts, pear and Gorgonzola DOP cheese

MAIN COURSES

Made with the best ingredients the season offers

PORK LOIN SCALLOPINI

with Marsala wine sauce served with warm potato salad

POACHED BARRAMUNDI FISH FILET

served with spinach and béarnaise sauce

PREMIUM CHOICE | ADD \$58

BRAISED DUTCH VEAL CHEEK

served with mashed potatoes

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

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

LUNCH BUFFET

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

NORCIA BLACK TRUFFLE

6pm onwards
till end of March

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