

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 CARBONARA
tossed with guanciale, egg and cheese

PENNE ARRABBIATA
tossed with spicy tomato sauce

GNOCCHI
tossed with 4 cheese 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

PICCANTE
tomato sauce, mozzarella Fior di latte and spicy salami

MARGHERITA
tomato sauce, mozzarella Fior di latte and fresh basil

SAUSAGE & MUSHROOM

mozzarella Fior di latte, tomato sauce, Italian sausage and mushrooms

PREMIUM CHOICE | ADD \$33

MAIN COURSES

Made with the best ingredients the season offers

PAN FRIED CHICKEN
served with rosemary mashed potato

PAN FRIED SALMON
served with fennel salad and orange sauce

PIZZAIOLA BURGERS

served with a mixed salad dressed with balsamic vinaigrette

PREMIUM CHOICE | ADD \$58

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