

## 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

tossed with tomato sauce, green zucchini, red bell pepper and smoked eggplant

#### PENNE

tossed with dill, smoked salmon and cream sauce

#### LINGUINE

with Nduja soft spicy salami, tomato sauce and broccolini

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 Italian salami

#### MARGHERITA

tomato sauce, Mozzarella fior di latte and fresh basil

#### PARMA

Mozzarella fior di latte, tomato sauce, arugula and Parma ham  
24 month "riserva"

PREMIUM CHOICE | ADD \$33

### MAIN COURSES

Made with the best ingredients the season offers

#### IBÉRICO PORK LOIN SCALOPPINE

with Marsala sauce, sautéed green peas and baby carrots

#### FISH N CHIPS

served with rocket salad, cherry tomatoes and tartar sauce

#### CAPRESE GRILLED OCTOPUS

with buffalo Mozzarella, pesto, rocket, cherry tomatoes and fresh basil

PREMIUM CHOICE | ADD \$58

### EVERY WEEK AT SPASSO

#### SUNDAY BRUNCH

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

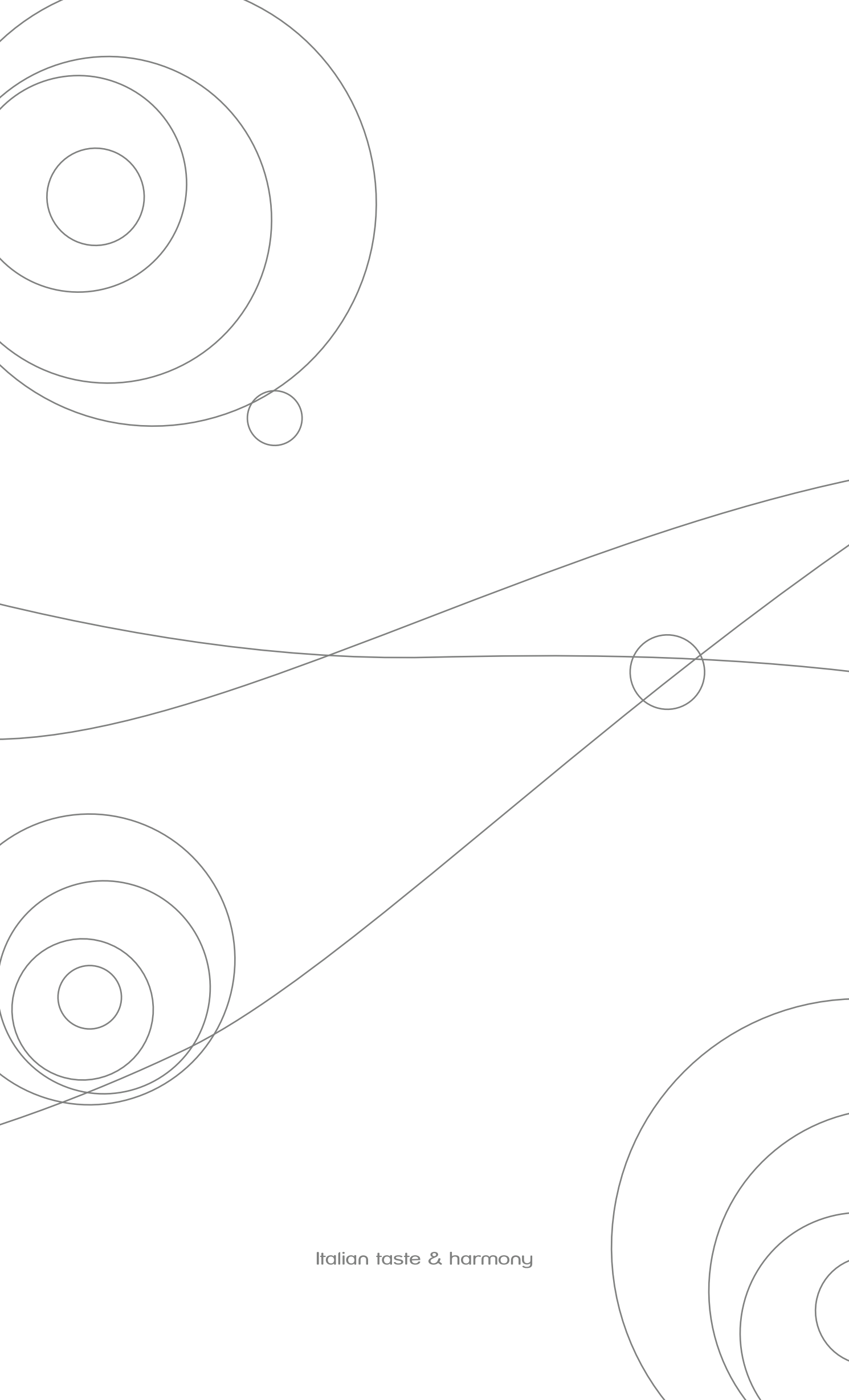
#### LUNCH BUFFET

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

#### CHEF'S SPECIALS

6pm onwards  
seasonal recipes  
from Chef Tommaso

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