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 MARTELLI

tossed with beef meatballs, tomato sauce and basil

MACCHERONCELLI

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

PREMIUM CHOICE | ADD \$3

LINGUINI

with green peas, sundried tomatoes and crispy guanciale $\,$



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

PREMIUM CHOICE | ADD \$33

BURRATA CACIO E PEPE

lusciously melted Burrata, grated Pecorino Romano and cracked black pepper

MAIN COURSES

Made with the best ingredients the season offers

PORK LOIN PICCATINE

served with pommery mustard mashed potato and baby carrots

CHAR-GRILLED SALMON

served with orange butter sauce and fennel salad

PREMIUM CHOICE | ADD \$5

GRILLED COOKED OCTOPUS CAPRESE

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

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 recepies from Chef Tommaso



