

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 AGLIO OLIO E PEPERONCINO
with basil sauce and crispy Italian parsley

PENNE ALLA PUTTANESCA
tossed with tomato sauce, capers, Kalamata olives, anchovies, fresh oregano and grated parmesan cheese

PREMIUM CHOICE | ADD \$33

LINGUINI ALLA CARBONARA
with guanciale, egg yolk, black pepper and parmesan cheese

PIZZA

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

NAPOLI

mozzarella fior di latte, tomato sauce, black olives and anchovies

S.A.R.

tomato sauce, mozzarella fior di latte, spinach, asparagus and ricotta cheese

PREMIUM CHOICE | ADD \$33

TEXANA

tomato sauce, mozzarella fior di latte, bacon, red onion and beans

MAIN COURSES

Made with the best ingredients the season offers

LABEL ROUGE CHICKEN BREAST ALLA PIZZAIOLA
topped with tomato sauce and Fontina cheese served on sautéed spinach

PAN FRIED SOLE FISH
served with grilled asparagus and béarnaise sauce

PREMIUM CHOICE | ADD \$58

LAMB SHOULDER

served with sautéed brussels sprouts and baby sweet corn

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