

## 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*

#### PENNE

with tomato sauce, capers, olives, cherry tomatoes and fresh basil

#### HOMEMADE TAGLIATELLE ALLA PARMIGIANA

tossed with tomato sauce, smoked eggplant and mozzarella fior di latte

PREMIUM CHOICE | ADD \$33

#### LINGUINE

tossed with pan fried king prawns, spicy tomato sauce and fresh basil

### PIZZA

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

#### GRECA

tomato sauce, mozzarella fior di latte, feta cheese, olives and red onion

#### DELICATA

tomato sauce, mozzarella fior di latte, ricotta cheese and cooked ham

PREMIUM CHOICE | ADD \$33

#### PISELLONA

tomato sauce, mozzarella fior di latte, tuna oil, green peas and cherry tomatoes

### MAIN COURSES

*Made with the best ingredients the season offers*

#### PORK LOIN PICCATINE

flavoured with orange and rosemary, served with daikon and red radish

#### SLOW COOKED HALIBUT

laid on a bed of warm tomato salsa and green pea sauce

PREMIUM CHOICE | ADD \$58

#### BEEF BURGER ALLA PIZZAIOLA

topped with toasted bun, tomato sauce and fontina cheese, accompanied with french fries and black truffle mayonnaise

### 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