

## SNACKS & LIGHT FARE MENU

### LIGHT FEAST

*a hand-picked appetizing range of some of our menu favourites*

<b>ROCKET SALAD</b>	138
served with thin slices of Bresaola, Grana shavings, tossed with lemon dressing	
<b>3 ITALIAN REGIONAL CHEESES</b>	215
served with fresh and dried fruits, honey and homemade jams	
<b>24 MONTH PARMA HAM "RISERVA"</b>	158
freshly-cut from our vintage Barkel® slicer, served with bread	
<b>TUNA TARTARE</b>	158
scented with yuzu juice, lime, white sesame and layers of avocado	
✓ <b>BREADED ONION RINGS</b>	95
served with spicy tomato sauce	
<b>STUFFED CHILES</b>	88
handmade with tuna, anchovies and capers	
✓ <b>MINISTRONE</b>	98
traditional root vegetable soup with a hint of basil	

### PASTA & MAIN

*gluten-free pasta & "Kamut" wheat pasta available upon request (extra 24)*

<b>LASAGNE BOLOGNESE</b>	188
layers of fresh pasta with Wagyu beef ragout and béchamel	
✓ <b>PENNE "JEROME"</b>	198
with Gorgonzola and black truffle cream	
✓ <b>MACCHERONETTI ARRABBIATA</b>	188
with garlic and parsley on spicy tomato sauce	
<b>SPASSO'S BURGER</b>	218
grilled ciabatta bread with tender 7oz of US Black Angus beef cooked to perfection, fried organic egg, Fontina cheese, lettuce and plum tomatoes. accompanied with French fries and truffle mayo	
<b>U.S BEEF RIB EYE</b>	338
char-grilled 110z prime cut grain fed rib eye served with French fries and a garden salad	
<b>TASMANIAN SALMON</b>	218
char-grilled and served with French bean salad and light pesto sauce	



### ARTISANAL PIZZA

*10.5" gluten-free pizza available upon request*

#### CLASSICS

✓ <b>MARGHERITA</b>	168
tomato sauce, Mozzarella fior di latte and fresh basil	
✓ <b>MARINARA</b>	168
tomato sauce, garlic and Pantelleria oregano D.O.P	
<b>PICCANTE</b>	178
tomato sauce, Italian spicy salami and Mozzarella fior di latte	
✓ <b>ORTOLANA</b>	178
tomato sauce, seasonal vegetables and Mozzarella fior di latte	
<b>PROSCIUTTO E FUNGHI</b>	180
tomato sauce, Mozzarella fior di latte, mushrooms and cooked ham	
<b>PARMA</b>	228
tomato sauce, Mozzarella fior di latte, arugula and Parma ham 24 months "Riserva"	

#### BIANCHE

✓ <b>BURRATA "CACIO E PEPE"</b>	218
lusciously melted Burrata, grated Pecorino Romano and cracked black pepper	
✓ <b>PESTO</b>	188
light basil pesto, cherry tomatoes and Mozzarella fior di latte	
<b>ROYAL</b>	218
smooth & zesty cream cheese, hand-cured salmon, dill and caviar	
✓ <b>4 FORMAGGI</b>	198
Mozzarella fior di latte, Gorgonzola, Fontina, Emmenthal, fresh figs and walnuts	

#### NEWBIE

<b>MEATBALL</b>	228
hand-made tender meatball, tomato sauce, Mozzarella fior di latte and grated smoked Cacio Ricotta	
<b>CALABRESE</b>	198
tomato sauce, 'Nduja spicy sausage, Mozzarella fior di latte, broccolini and red Tropea onion	

#### SWEETISH

✓ <b>NUTELLA</b>	98
8" focaccia, Nutella spread, salt crystals and rosemary needles	

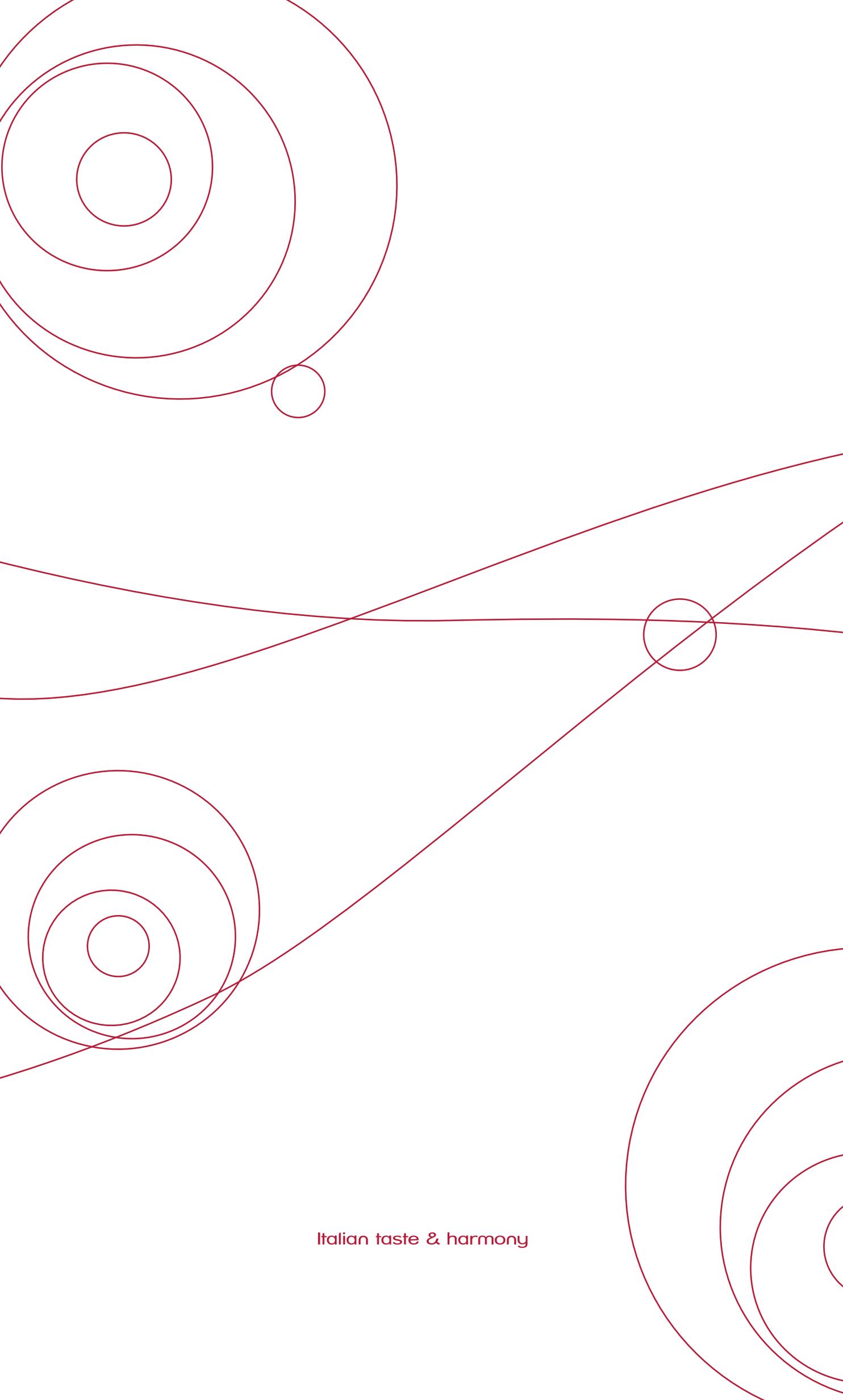
## SWEET TREATS

*freshly made & simply sensational*

<b>SPASSO'S TIRAMISÙ</b>	88	<b>ORGANIC YOGURT BAVAROISE</b>	88	<b>SOFT DARK CHOCOLATE CAKE</b>	98	<b>SEMIFREDDO AL CIOCCOLATO BIANCO</b>	98
garnished with red berries		with passion fruit coulis		liquorice crumble, peppermint coated strawberry sherbet and strawberry sauce		white chocolate semifreddo with blueberry meringue and grated blueberry jelly	

*[To provide our customers with authentic and genuine dishes, we use carefully selected ingredients among D.O.P and I.G.P labels. Our mozzarella is "Fior di Latte" D.O.P]*

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