

## SNACKS & LIGHT FARE MENU

### LIGHT FEAST

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

<b>ROCKET SALAD</b>	148
served with thin slices of Bresaola, Grana shavings, tossed with lemon dressing	
<b>3 ITALIAN REGIONAL CHEESES</b>	228
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 lime and ginger, cucumber jelly and avocado	
<b>✓ BREADED ONION RINGS</b>	98
served with spicy tomato sauce	
<b>STUFFED CHILES</b>	95
handmade with tuna, anchovies and capers	
<b>✓ MINISTRONE</b>	108
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>✓ MACCHERONCETTI ARRABBIATA</b>	188
with garlic and parsley on spicy tomato sauce	
<b>BEYOND® BURGER</b> 	158
served with tomatoes, lettuce and avocado accompanied with fries	
<b>AUS BEEF RIB EYE</b>	368
char-grilled 110z prime cut grain fed rib eye served with French fries and a garden salad	
<b>SUSTAINABLE NORWEGIAN SALMON</b> 	228
pan roasted and served with lentils, crispy pancetta and red wine jus	
<b>LABEL ROUGE GUINEA FOWL</b>	238
8oz pan roasted hormone free corn fed guinea fowl served with baby spinach salad and lemon emulsion	



### ARTISANAL PIZZA

*hand tossed by the expert hands of our "pizzaiolo" and baked to perfection in our signature high temperature open-flamed Stone wood® oven*

#### CLASSICS

<b>✓ MARGHERITA</b>	168
tomato sauce, Mozzarella fior di latte and fresh basil	
<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>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>✓ 4 FORMAGGI</b>	198
Mozzarella fior di latte, black olives, Gorgonzola, Fontina and Emmenthal	

#### PLANT-BASED

<b>HEURA ORIGINAL CHUCK®</b> 	188
tomato sauce, roasted bell pepper, basil, dairy-free Mozzarella and vegetarian chicken	

 10.5" gluten-free crust available upon request

### SWEET TREATS

*freshly made & simply sensational*

#### SPASSO TIRAMISÚ

traditional mascarpone cream and espresso soaked lady finger in served in vaso cottura jar

108

#### NEW YORK "CHEEZECAKE"

(gluten-free)  
served with passion fruits

98

#### HAZELNUT MERINGUE

with forest berries, Mascarpone cheese and chocolate sauce

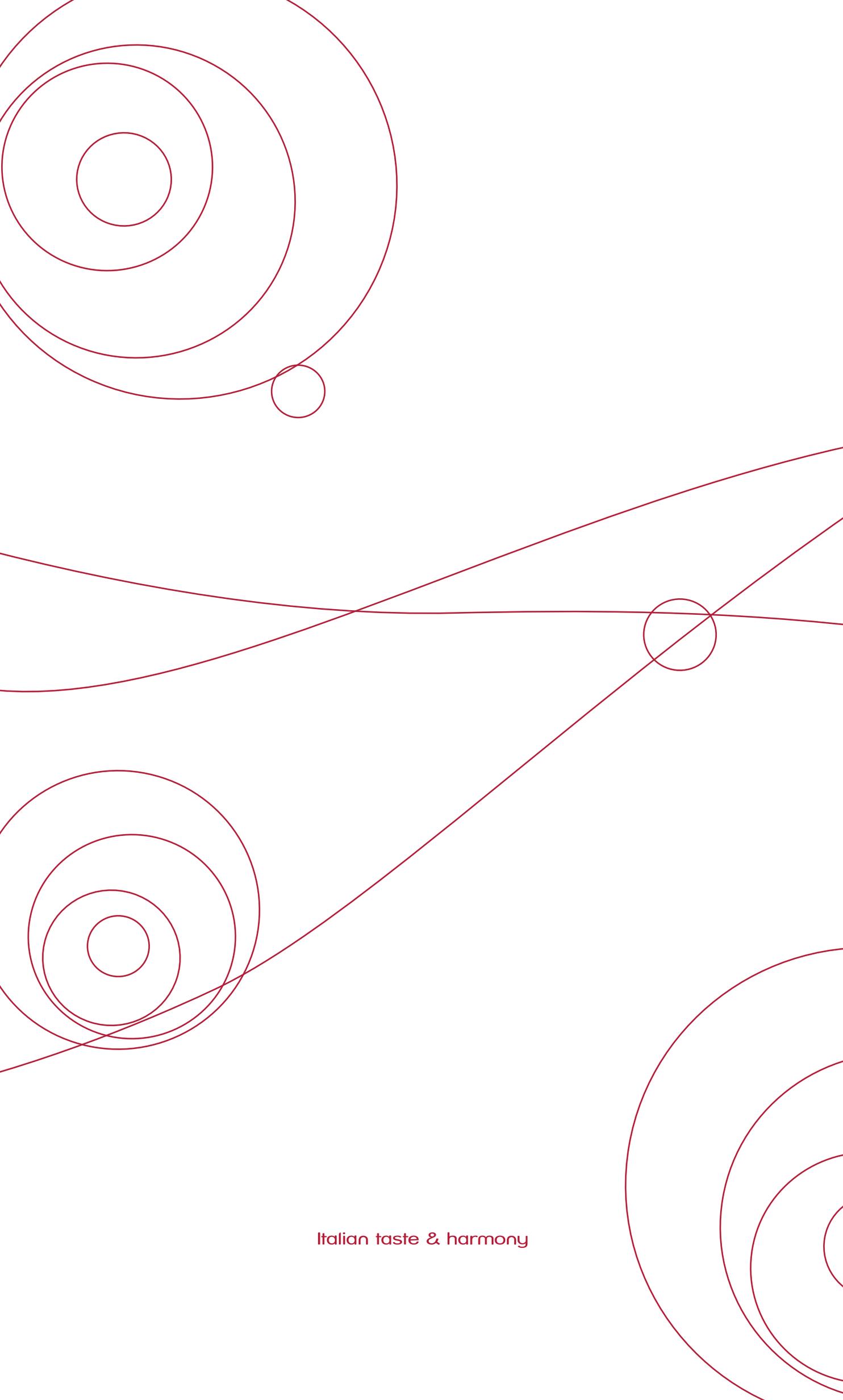
98

#### ICE-CREAMS & SHERBETS

made with fresh products, passion and respect of tradition

38 per scoop

 = Plant-based  = Vegetarian  
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