

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

LINGUINE
with mussels and tomato sauce

HANDMADE GNOCCHI
with mushroom sauce and rocket

PENNE ALLA NORMA
with ricotta, eggplant and tomato

PIZZA

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

CALZONE
tomato sauce, mozzarella fior di latte and vegetables

FOUR CHEESE
smoked mozzarella fior di latte, olives and shaved parmesan

RUSTIC
tomato sauce, mozzarella fior di latte, Italian sausage and mushrooms

MAIN COURSES

Made with the best ingredients the season offers

GRILLED CHICKEN BREAST
served with roasted vegetables and green pepper cream sauce

PAN ROASTED SEA BASS FILLET
served with white wine butter sage sauce, roasted tomato, sautéed eggplant and broccoli

GRILLED US BEEF THICK SKIRT
served with roasted potatoes and vegetables

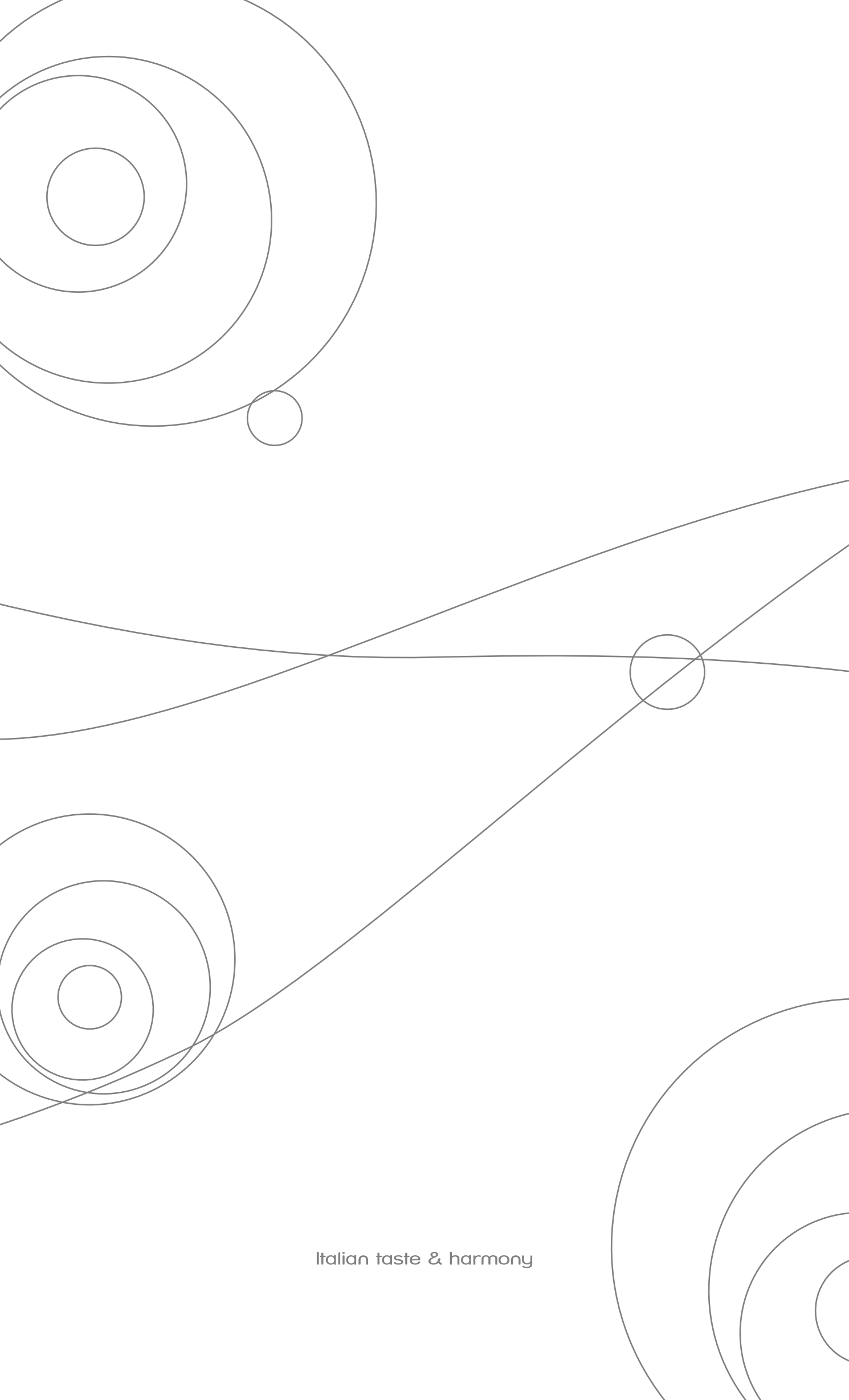
EVERY WEEK AT SPASSO

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 Marco

*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