

## 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*

**MACCHERONCINI**  
with amatriciana sauce

**STRIGOLI**  
with salsiccia and mushroom sauce

**RISOTTO**  
with scallops and saffron

### PIZZA

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

#### NORTH & SOUTH

tomato sauce, mozzarella fior di latte, red chicory and smoked scamorza

#### NORWAY

tomato sauce, mozzarella fior di latte, smoked salmon, capers and sour cream

#### MOUNTAIN

tomato sauce, mozzarella fior di latte, Italian bacon, potatoes and mushrooms

### MAIN COURSES

*Made with the best ingredients the season offers*

**PAN ROASTED PORK CHOP**  
with vegetables

**ROASTED HALIBUT**  
with herb oil and sautéed vegetables

**GRILLED US FULL BLOOD BEEF CHUCK STEAK**  
served with sautéed vegetables

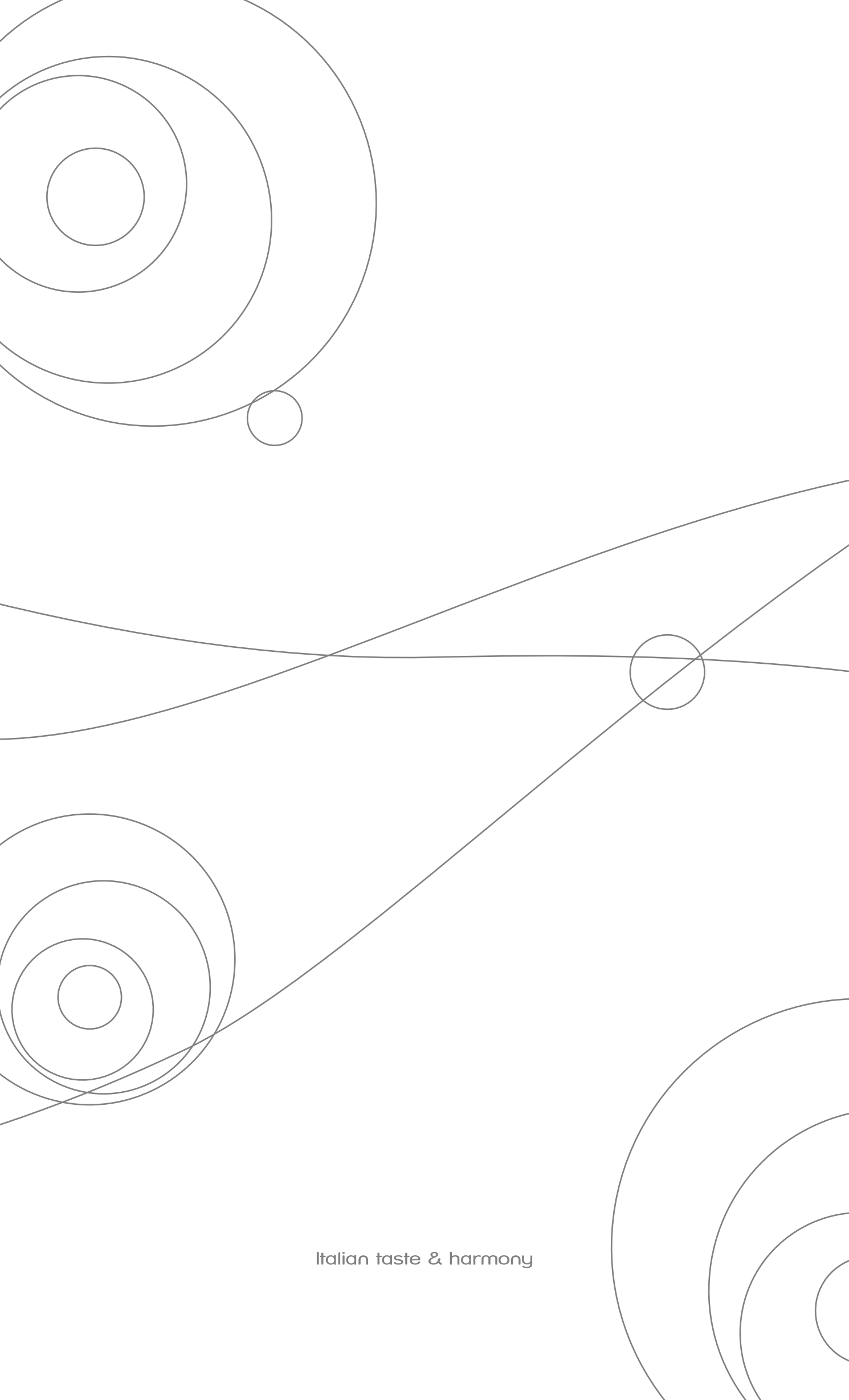
### EVERY WEEK AT SPASSO

**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