

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

TROFIE

with mushrooms, salsiccia and spinach sauce

RAVIOLI

with eggplant sauce and ricotta

RISOTTO

with blueberries and smoked mozzarella

PIZZA

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

MARINARA

tomato sauce, mozzarella fior di latte, anchovies and stewed onions

ROMANA

tomato sauce, mozzarella fior di latte, bell pepper, ricotta and basil

TEXAS

tomato sauce, mozzarella fior di latte, beans, potatoes and bacon

MAIN COURSES

Made with the best ingredients the season offers

GRILLED US PORK TENDERLOIN

served with roasted potatoes, broccoli and roasted tomatoes

ITALIAN PINK TROUT FILLET

with white wine butter sauce, baked tomato and mixed vegetables

GRILLED US HANGING TENDER

served with ratatouilles, tomatoes and roasted potatoes

EVERY WEEK AT SPASSO

SUNDAY BRUNCH

11:30am - 3:30pm
every Sunday and public holiday

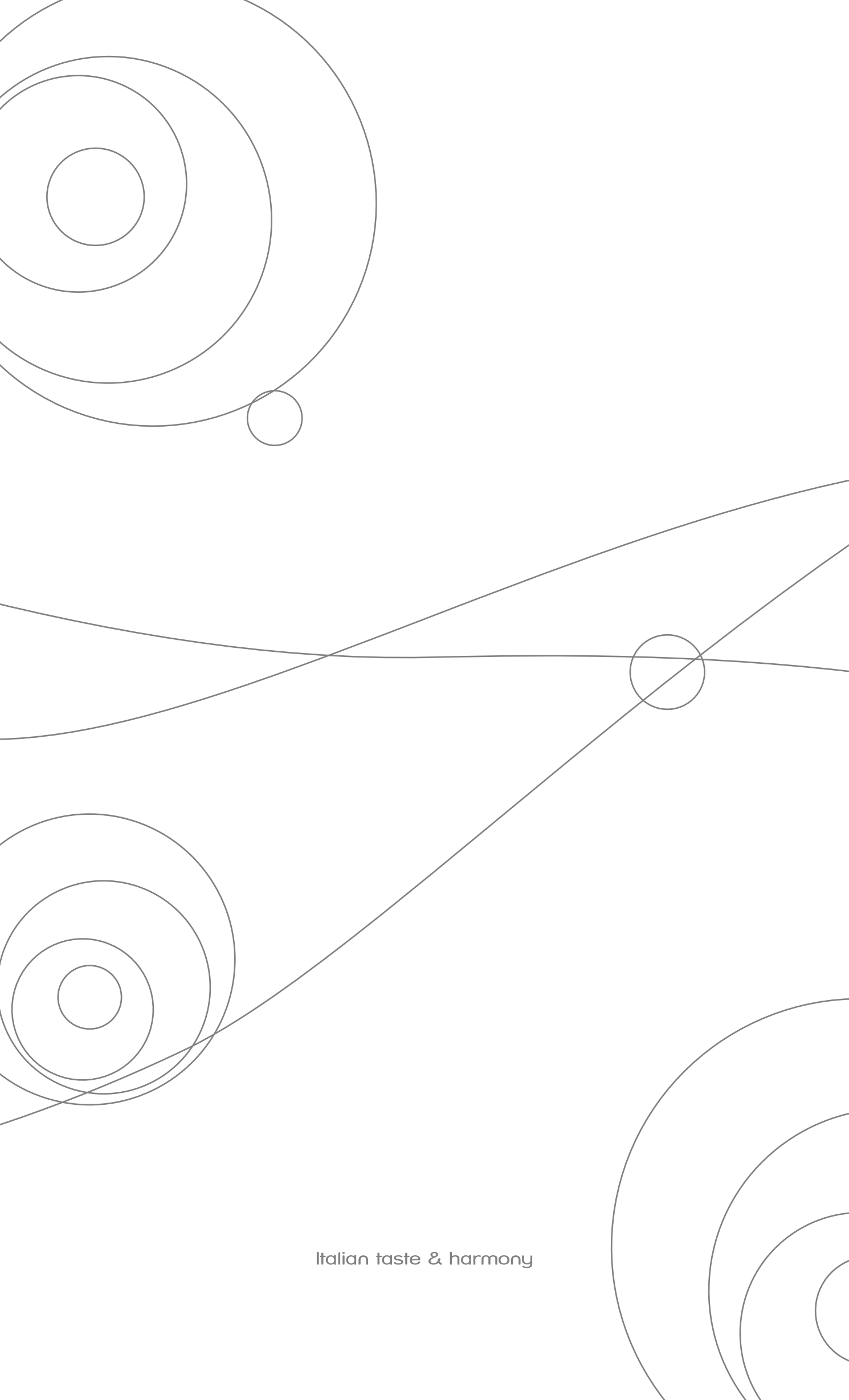
LUNCH BUFFET

12:00pm - 3:00pm
from Monday - Friday

CHEF'S SPECIALS

6pm onwards
seasonal recipes
from Chef Marco

Spasso
Italian bar · restaurant · terrace



Italian taste & harmony