LUNCH MENU

Spasso
Italian bar · restaurant · terrace

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

RISOTTO
with French beans, French smoked duck breast and truffle

GNOCCHI
with ricotta, spinach and mushroom truffle sauce

TAGLIOLINI
with crabmeat, pine nuts and vegetables

PIZZA

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

TIROLESE
tomato sauce, mozzarella fior di latte, mixed mushrooms and peck ham

PADANA
with mozzarella fior di latte, porchetta and gorgonzola

NORCINA
tomato sauce, mozzarella fior di latte, diced vegetables, pecorino and truffle

MAIN COURSES

Made with the best ingredients the season offers

NORTHERN EUROPEAN COD FILLET
fish & chips style

GRILLED WAGYU BEEF TENDER
served with sautéed vegetables

LAMB T-BONE
served with vegetable salsa

ALL PLATES ARE TOPPED WITH FRESH TRUFFLE
(FOR A LIMITED TIME ONLY)

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 recepies
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

08102019

Italian taste & harmony