

## LE PIZZE

### OUR PIZZAS

are made to order, hand tossed by the expert hands of our “pizzaiolo” and baked to perfection in our signature high temperature open-flamed Stone wood® oven.

Our aim is to provide our customers with genuine and authentic pizzas that are made from the gourmet Italian pizza flour Antico Molino Caputo and ingredients among D.O.P and I.G.P labels.

**Spasso**  
Italian bar · restaurant · terrace

### CLASSICS

- ✓ **MARGHERITA** 168  
tomato sauce, Mozzarella fior di latte and fresh basil leaves
- PICCANTE** 178  
tomato sauce, Italian spicy salami and Mozzarella fior di latte
- ✓ **ORTOLANA** 178  
tomato sauce, grilled seasonal vegetables and Mozzarella fior di latte


### BIANCHE

- ✓ **BURRATA “CACIO E PEPE”** 218  
lusciously melted burrata, grated Pecorino Romano and cracked black pepper
- ✓ **4 FORMAGGI** 198  
Mozzarella fior di latte, Gorgonzola, Fontina, Emmenthal and Scamorza
- NEW** ✓ **CAPRESE** 218  
buffalo Mozzarella, Italian cherry tomatoes and rocket

### FAVOURITES

- PARMA** 228  
tomato sauce, Mozzarella fior di latte, rocket and Parma ham 24 months riserva
- PROSCIUTTO E FUNGHI** 178  
tomato sauce, Mozzarella fior di latte, mushrooms and cooked ham
- TIROLESE** 198  
tomato sauce, Mozzarella fior di latte, mixed mushrooms and speck ham

### PLANT-BASED

- NEW** ✓ **HEURA ORIGINAL CHUCK®**  188  
tomato sauce, roasted bell pepper, basil, dairy-free Mozzarella and vegetarian chicken

### SWEETISH

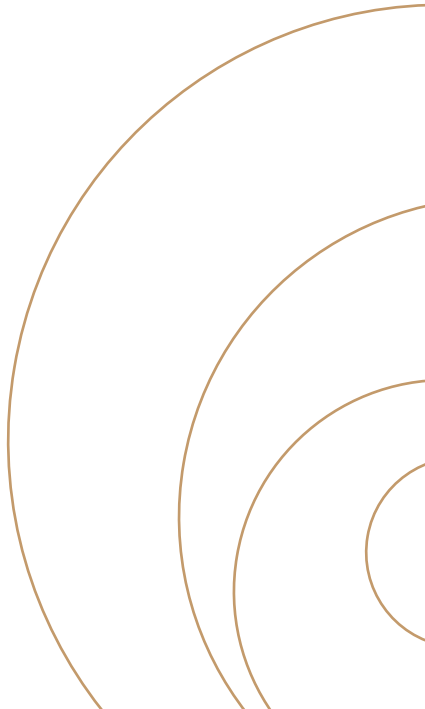
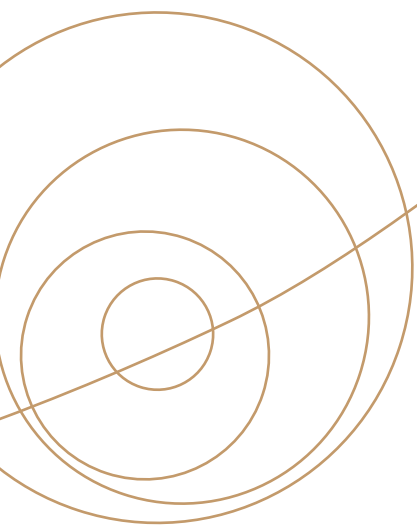
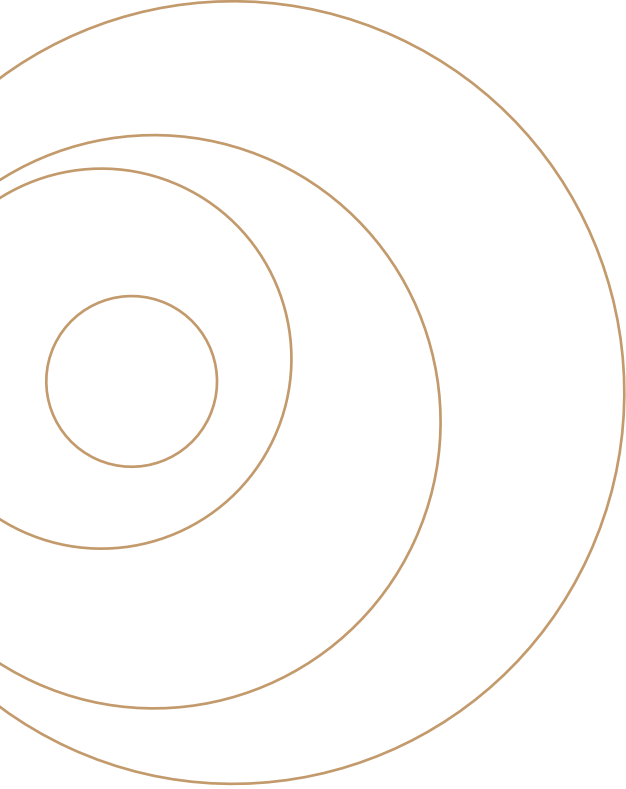
- NEW** ✓ **NUTELLA E FRUTTI DI BOSCO** 108  
8” focaccina, assorted berries, Nutella spread and mint



10.5” gluten-free crust  
available upon request

 = Plant-based  = vegetarian

Prices are in Hong Kong Dollars & are subject to a 10% service charge  
Corkage fee of \$250 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