

SNACKS & LIGHT FARE MENU

LIGHT FEAST

a hand-picked appetizing range of some of our menu favourites

ROCKET SALAD	148
served with thin slices of Bresaola, Grana shavings, tossed with lemon dressing	
3 ITALIAN REGIONAL CHEESES	228
served with fresh and dried fruits, honey and homemade jams	
24 MONTH PARMA HAM "RISERVA"	158
freshly-cut from our vintage Barkel® slicer, served with bread	
TUNA TARTARE	158
scented with lime and ginger, cucumber jelly and avocado	
✓ BREADED ONION RINGS	98
served with spicy tomato sauce	
STUFFED CHILES	95
handmade with tuna, anchovies and capers	
✓ MINISTRONE	108
traditional root vegetable soup with a hint of basil	
PASTA & MAIN	
<i>gluten-free pasta & "Kamut" wheat pasta available upon request (extra 24)</i>	
LASAGNE BOLOGNESE	188
layers of fresh pasta with Wagyu beef ragout and béchamel	
✓ PENNE "JEROME"	198
with Gorgonzola and black truffle cream	
✓ MACCHERONCETTI ARRABBIATA	188
with garlic and parsley on spicy tomato sauce	
BEYOND® BURGER 🌿	158
served with tomatoes, lettuce and avocado accompanied with fries	
AUS BEEF RIB EYE	368
char-grilled 110z prime cut grain fed rib eye served with French fries and a garden salad	
SUSTAINABLE NORWEGIAN SALMON 🇳🇴	228
pan roasted and served with lentils, crispy pancetta and red wine jus	
LABEL ROUGE GUINEA FOWL	238
8oz pan roasted hormone free corn fed guinea fowl served with baby spinach salad and lemon emulsion	



Spasso
Italian bar · restaurant · terrace

ARTISANAL PIZZA

hand tossed by the expert hands of our "pizzaiolo" and baked to perfection in our signature high temperature open-flamed Stone wood® oven

CLASSICS

✓ MARGHERITA	168
tomato sauce, Mozzarella fior di latte and fresh basil	
PICCANTE	178
tomato sauce, Italian spicy salami and Mozzarella fior di latte	
✓ ORTOLANA	178
tomato sauce, seasonal vegetables and Mozzarella fior di latte	
PARMA	228
tomato sauce, Mozzarella fior di latte, arugula and Parma ham 24 months "Riserva"	

BIANCHE

✓ BURRATA "CACIO E PEPE"	218
lusciously melted Burrata, grated Pecorino Romano and cracked black pepper	
✓ 4 FORMAGGI	198
Mozzarella fior di latte, black olives, Gorgonzola, Fontina and Emmenthal	

PLANT-BASED

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

🌿 10.5" gluten-free crust available upon request

SWEET TREATS

freshly made & simply sensational

SPASSO TIRAMISÚ

traditional mascarpone cream and espresso soaked lady finger in served in vaso cottura jar

108

NEW YORK "CHEEZECAKE" 🌿

(gluten-free)
served with passion fruits

98

HAZELNUT MERINGUE

with forest berries, Mascarpone cheese and chocolate sauce

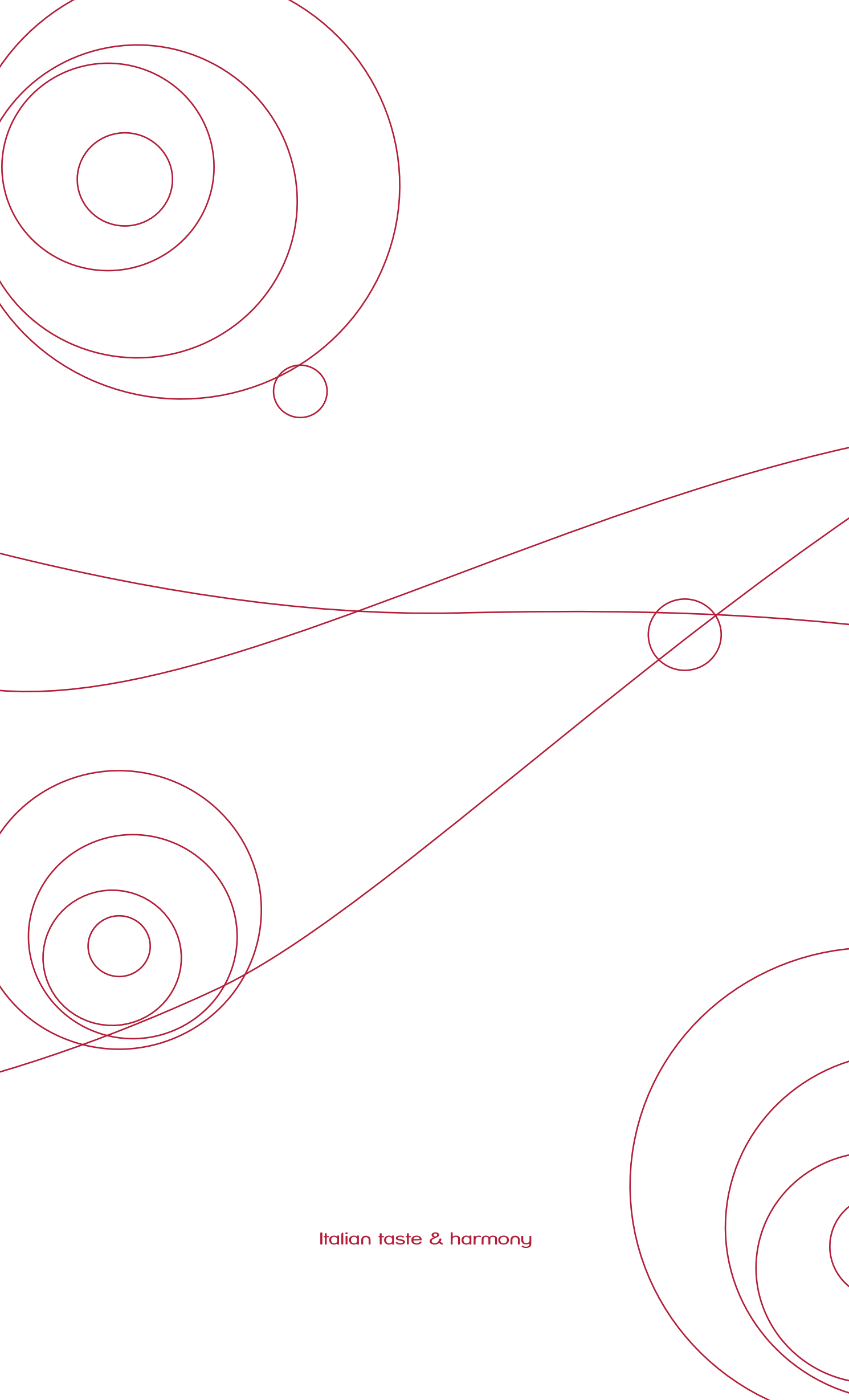
98

ICE-CREAMS & SHERBETS

made with fresh products, passion and respect of tradition

38 per scoop

🌿 = Plant-based ✓ = Vegetarian
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