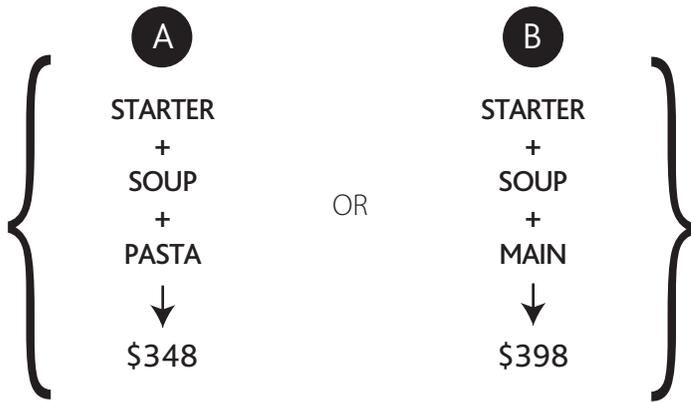


# BUILD YOUR OWN SET DINNER

available 6pm onwards



## STARTER

**V** CAPRESE  
*buffalo mozzarella, oregano,  
plum tomatoes, fresh basil and a garden  
salad*

DEEP FRIED CALAMARI  
*simply deep fried and served with  
tartar sauce*

**V** GARDEN / ARUGULA SALAD  
*with cherry tomatoes, grana padano  
shavings and aged balsamic*

US TENDERLOIN BEEF CARPACCIO  
*with spring black truffle, wild rocket  
and parmesan shavings*

### PREMIUM + \$98

**CHILLED TOMATO CUCUMBER SOUP**  
*served with tomato fondant and Mediterranean red mullet fillets in crust of saffron*

## SOUP OF THE DAY

## PASTA

LASAGNA BOLOGNESE  
*fresh pasta layered with wagyu  
beef ragoût and béchamel*

HANDMADE BEETROOT  
TAGLIATELLE  
*tossed with a ragoût "bianco" made  
with hand-cut chicken*

**V** FUSILLI "MANCINI"  
*with cherry tomatoes, black olives,  
fresh basil and a hint of chili*

**V** CARNAROLI RISOTTO  
*with Italian mushrooms*

SPAGHETTI PASTIFICIO MARTELLI  
*tossed with Beyond® meat and  
Omnipork® ragoût*

### PREMIUM + \$98

**LINGUINI PASTIFICIO FELICETTI ALLA BUSERA**  
*tossed with Boston lobster and a rich spicy tomato sauce*

## MAIN

SUSTAINABLE NORWEGIAN  
SALMON  
*pan roasted and served with lentils,  
crispy pancetta and red wine jus*

AUS BEEF TAGLIATA  
*10oz Rangers Valley striploin  
served with wild rocket salad,  
sun-dried tomatoes, parmesan  
shavings and aged balsamico*

ITALIAN FREE RANGE  
BABY COCKEREL  
*butterflied and marinated  
"alla Diavola" served with rosemary  
potatoes and a garden salad*

### PREMIUM + \$98

**AUS BEEF TENDERLOIN OR RIB EYE**  
*served with French fries and a garden salad*

## DESSERT

+ \$28

SPASSO TIRAMISÙ  
*traditional mascarpone cream and  
espresso soaked lady finger*

ASSORTED SEASONAL FRUIT  
SALAD  
*with peppermint and lemon  
sherbet*

NEW YORK "CHEEZECAKE"  
(GLUTEN FREE & DAIRY FREE)  
*served with passion fruit*

## ENJOY 2 HOURS FREE-FLOW

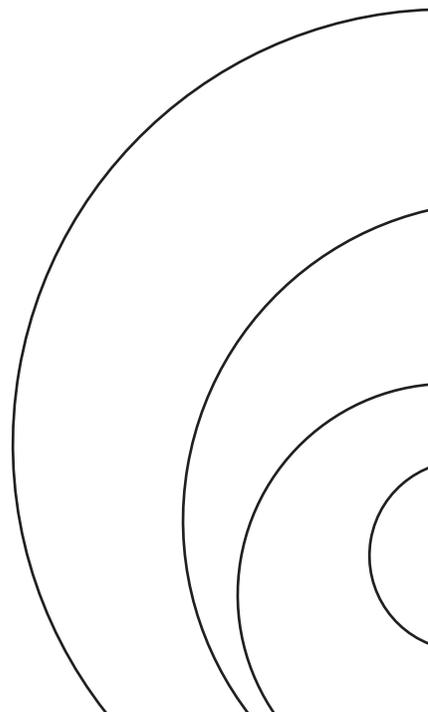
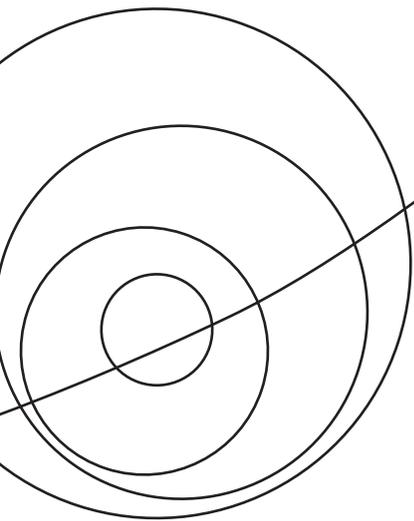
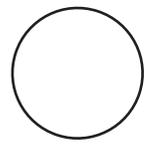
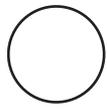
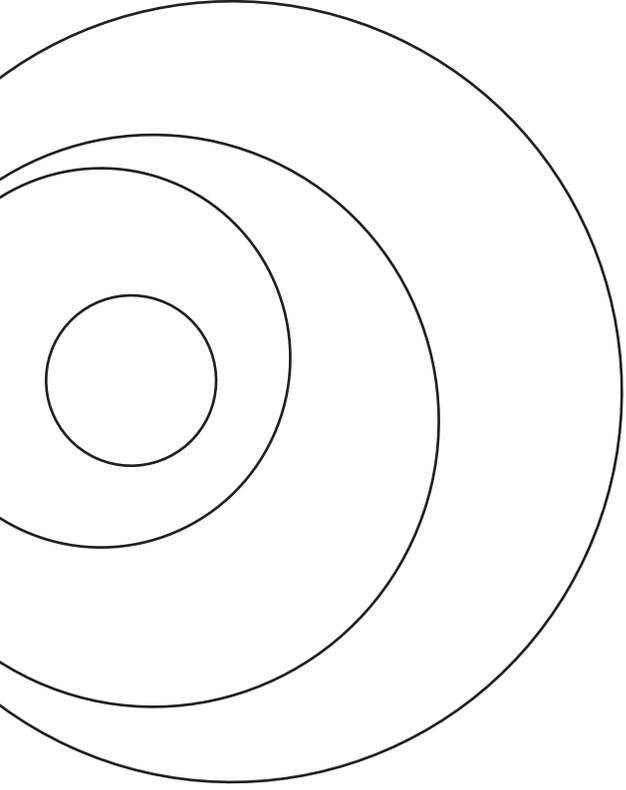
SANGRIA, RED, WHITE, PROSECCO, BEER  
+ \$248

**V** = Plant-based **V** = 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

20052020



Italian taste & harmony