

APPETIZERS & SALADS

CAESAR CARDINI SALAD WITH BACON 118
king prawn *extra 68*
organic chicken breast *extra 58*
smoked Scottish salmon *extra 48*

TUNA TARTARE 178
scented with lime and ginger, layered with avocado

NEW LA PARMIGIANA 178
traditional eggplant layered with mozzarella, tomato basil & grana padano sitting on warm tomato fondue

NEW AUS TENDERLOIN BEEF CARPACCIO 198
wild rocket, wild mushrooms, artichokes & Grana Padano shavings

SOUPS

MINISTRONE 118
traditional root vegetable soup with a hint of basil

PASTA & RISOTTI

ARTISANAL PASTA

LASAGNE BOLOGNESE 188
layers of fresh pasta with Wagyu beef ragoût & béchamel

NEW HOMEMADE TAGLIATELLE 298
tossed with a tuscan wild boar ragoût, umbrian pecorino

DRY PASTA

FUSILLI "MANCINI" 188
with cherry tomatoes, black olives, fresh basil & a hint of chili

PENNE "JEROME" 208
with gorgonzola & black truffle cream

CARNAROLI RISOTTO 258
with wild mushroom
卡拉納羅利燴飯野蘑菇燴飯

LINGUINI PASTIFICIO FELICETTI ALLA BUSERA 318
tossed with Boston lobster & a rich spicy tomato sauce

DON'T HESITATE TO ASK OUR ITALIAN CHEF FOR THE ITALIAN CLASSIC RECIPES SUCH AS BOLOGNESE, ARRABBIATA, CARBONARA AND MORE STARTING FROM 188.

GLUTEN-FREE PASTA & "KAMUT" WHEAT PASTA 
AVAILABLE UPON REQUEST (EXTRA 24)

MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE)
PLEASE ALLOW 25 MINUTES FOR PREPARATION

36oz BEEF "COSTATA" 1188
Ranges Valley Prime AUS Black Angus grain-fed OP rib 300-day served with seasonal vegetables

SIDES ALL AT 65

French fries, Roasted potatoes, Grilled asparagus, Sautéed forest mushrooms, Rocket salad & Parmesan shavings

MAIN COURSE FISH

NEW SUSTAINABLE NORWEGIAN SALMON 238 
cucumber, avocado, crab meat & lemongrass consommé

MAIN COURSE MEAT

NEW AUS RANGER VALLEY BEEF CHEEK WAGYU M3 308
slowly braised on merlot wine, truffle mashed potatoes

CHICKEN SUPREME 248
served with truffle mashed potato & rosemary jus

 **AUSTRALIAN LAMB RACK** 398
flavoured with fresh thyme, finished with aromatic butter & Bronte pistachio crust

MAIN COURSE STEAK
FROM THE LAVA ROCK STONE GRILL

 **AUS BEEF TAGLIATA** 358
10oz Rangers Valley striploin served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico

AUS BEEF RIB EYE 398
char grilled 11oz prime cut grain fed rib eye and served with French fries & garden salad

TO ACCOMPANY YOUR STEAK

Béarnaise sauce Aromatic herbs Green pepper Mustard sauce Red wine beef reduction

SHARING PLATTERS
(FOR 2/3 PEOPLE)

NEW PARMA HAM "RISERVA" 298
served with giardiniera pickles & crescentine puffs

AFFETTATI MISTI 278
5 kinds of Italian cold cuts with pickled vegetables

 **500g BURRATA D.O.P** 398
with Italian cherry tomato & red onion salad

PIZZAS

MARGHERITA 188
tomato sauce, Mozzarella fior di latte and fresh basil leaves

PICCANTE 198
tomato sauce, Italian spicy salami and Mozzarella fior di latte

4 FORMAGGI 218
Mozzarella fior di latte, Gorgonzola, Fontina, Emmenthal and Scamorza

PARMA 248
tomato sauce, Mozzarella fior di latte, rocket and Parma ham 24 months riserva

WE ONLY USE SUSTAINABLE FISH & LIVESTOCK



Friend of the Sea is a project for the certification and promotion of seafood from sustainable fisheries and sustainable aquaculture.



Label Rouge is a quality label used to delineate poultry produced in France under strict guidelines. Its premium free range chicken is hormone and antibiotic free.



Peter's Farm Dutch veal is raised naturally, in the pasture at its mother's side. It is easily digestible, low in cholesterol and rich in vitamins and minerals.



JBS lamb is MSA graded, HGP free and 100% grass fed while never being exposed to hormones, GMOs or antibiotics.



Rangers Valley is one of the world's most respected premium marbled beef producers specialising in long fed pure Black Angus and Wagyu cross breeds. **Australian Purebred Wagyu** cattle cows graze on natural pasture in a complete free range environment.



= Signature



= Vegetarian dish

Prices are in Hong Kong Dollars & are subject to a 10% service charge
Corkage fee of \$375 will be charged per bottle of champagne or wine
Cake cutting fee of \$230 will be charged per pound
Wifi password: spasso07