

FESTIVE A LA CARTE MENU

APPETIZERS & SALADS

CAESAR CARDINI SALAD WITH BACON 118
煙肉凱撒沙律
king prawn 大蝦 *extra 68*
organic chicken breast 有機雞胸 *extra 68*
smoked Scottish salmon 蘇格蘭煙三文魚 *extra 58*

DEEP FRIED CALAMARI E GAMBERI 188
traditional semolina crusted deep fried calamari & prawns served with tartar sauce
香炸魷魚及大蝦伴他他醬

TUNA TARTARE 178
scented with lime and ginger, layered with avocado
青檸薑汁吞拿魚他他伴牛油果

CAPRESE SALAD 168
made of buffalo mozzarella, cherry tomato, fresh basil & oregano
Served with a garden salad
意大利水牛芝士、李形番茄、新鮮羅勒、香草田園沙律

LA PARMIGIANA 178
traditional eggplant layered with mozzarella, tomato basil & grana padano sitting on warm tomato fondue
焗意式千層茄子伴蕃茄蓉

AUS TENDERLOIN BEEF CARPACCIO 198
wild rocket, wild mushrooms, artichokes & Grana Padano shavings
澳洲生牛柳薄片 配 火箭菜、野菌、洋薊及意大利芝士

SOUPS

BOSTON LOBSTER CHOWDER 158
with potatoes, sweet corn & pancetta
波士頓龍蝦、甜粟米、意式煙肉粒湯

SOUP OF THE DAY 118
please check with our server
精選餐湯

PLANT-BASED GOODIES

GARDEIN FISHLESS FISH & CHIPS 178
炸素魚柳及薯條伴素他他醬

SHARING PLATTERS (FOR 2/3 PEOPLE)

PARMA HAM "RISERVA" 298
served with giardiniera pickles & crescentine puffs
特級巴馬火腿 配 意式酸菜及麵包泡芙

AFFETTATI MISTI 288
5 kinds of Italian cold cuts with pickled vegetables
五款意大利火腿冷盤 配 秘製酸菜

500g BURRATA D.O.P 398
with Italian cherry tomato & red onion salad
五百克頂級水牛芝士 配 意大利車厘茄及紅洋蔥沙律

PASTA & RISOTTI ARTISANAL PASTA

LASAGNE BOLOGNESE 188
layers of fresh pasta with Wagyu beef ragoût & béchamel
意式牛肉肉醬千層麵

HOMEMADE TAGLIATELLE 298
tossed with a tuscan wild boar ragoût, umbrian pecorino
手工雞蛋意大利麵 配 嫩野豬肉和意式羊奶芝士

DRY PASTA
PENNE "JEROME" 218
with Gorgonzola & black truffle cream
意大利長通粉配藍芝士及黑松露忌廉

WILD MUSHROOM RISOTTO 258
Scale of Grana Padano
野菌意大利飯

LINGUINI PASTIFICIO FELICETTI ALLA BUSERA 318
tossed with Boston lobster & a rich spicy tomato sauce
波士頓龍蝦扁麵 配 香辣番茄汁

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

30 OZ WILD CAUGHT SARDINIAN SEA BASS 698
sea salt-crusted whole fish, served with a garden salad & seasonal vegetables
30安士鹽焗野生鱸魚 配 田園沙律及蔬菜

39 oz (1.1 KG) BEEF "COSTATA" 1980
Ranges Valley Prime AUS Black Angus grain-fed OP rib M3+ served with grilled vegetables and French fries
39安士優質澳洲黑安格斯M3+大扒 配 烤蔬菜及炸薯條

SIDES ALL AT 65

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

MAIN COURSE FISH

SUSTAINABLE NORWEGIAN SALMON 248
cucumber, avocado, crab meat & lemongrass consommé
可持續挪威三文魚 配 青瓜、蟹肉、牛油果及香茅清湯

SUSTAINABLE HALIBUT STEAK 238
"Grenobloise" style with lemon preserved, fresh lemon dices, capers, italian parsley & croutons
可持續比目魚扒 配 檸檬番茜牛油汁

MAIN COURSE MEAT

20 OZ ITALIAN FREE RANGE BABY COCKEREL 268
butterflied and marinated with lemon & rosemary served with roasted potato and garden salad
香烤意大利小公雞 配 迷迭香烤薯及田園沙律

FRENCH "CHAROLAISE" VEAL CUTLET MILANESE "ELEPHANT EAR" 438
with baby rocket & Italian cherry tomatoes
米蘭式炸法國牛仔肉 配 火箭菜車厘茄沙律

AUS RANGER VALLEY BEEF CHEEK WAGYU M3 308
slowly braised on merlot wine, truffle mashed potatoes
慢煮澳洲M3和牛牛肉 配 紅酒松露汁薯蓉

ZAMPONE LENTICCHIE E TARTUFO 338
traditional pig trotter laid on castelluccio lentil, mashed potatoes & black truffle petals
傳統意式釀豬腳 配 焗蘭杜豆、薯蓉及黑松露片

MAIN COURSE STEAK FROM THE LAVA ROCK STONE GRILL

AUS BEEF TAGLIATA 358
10oz Rangers Valley striploin M2+ served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico
10安士澳洲M2+西冷 配 野火箭菜、番茄乾、巴馬臣芝士及意大利陳年黑醋

AUS BEEF TENDERLOIN 408
char grilled 9oz Rangers Valley tenderloin served with French fries & garden salad
碳烤9安士澳洲Rangers Valley牛柳 配 薯條及田園沙律

AUS BEEF RIB EYE 398
char grilled 11oz prime cut grain fed rib eye served with French fries & garden salad
碳烤11安士澳洲穀飼肉眼 配 薯條及田園沙律

TO ACCOMPANY YOUR STEAK

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

Kung Hei Fat Choy
Happy Year of the Rabbit

WE ONLY USE SUSTAINABLE FISH & LIVESTOCK

Spasso
Italian bar · restaurant · terrace



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.

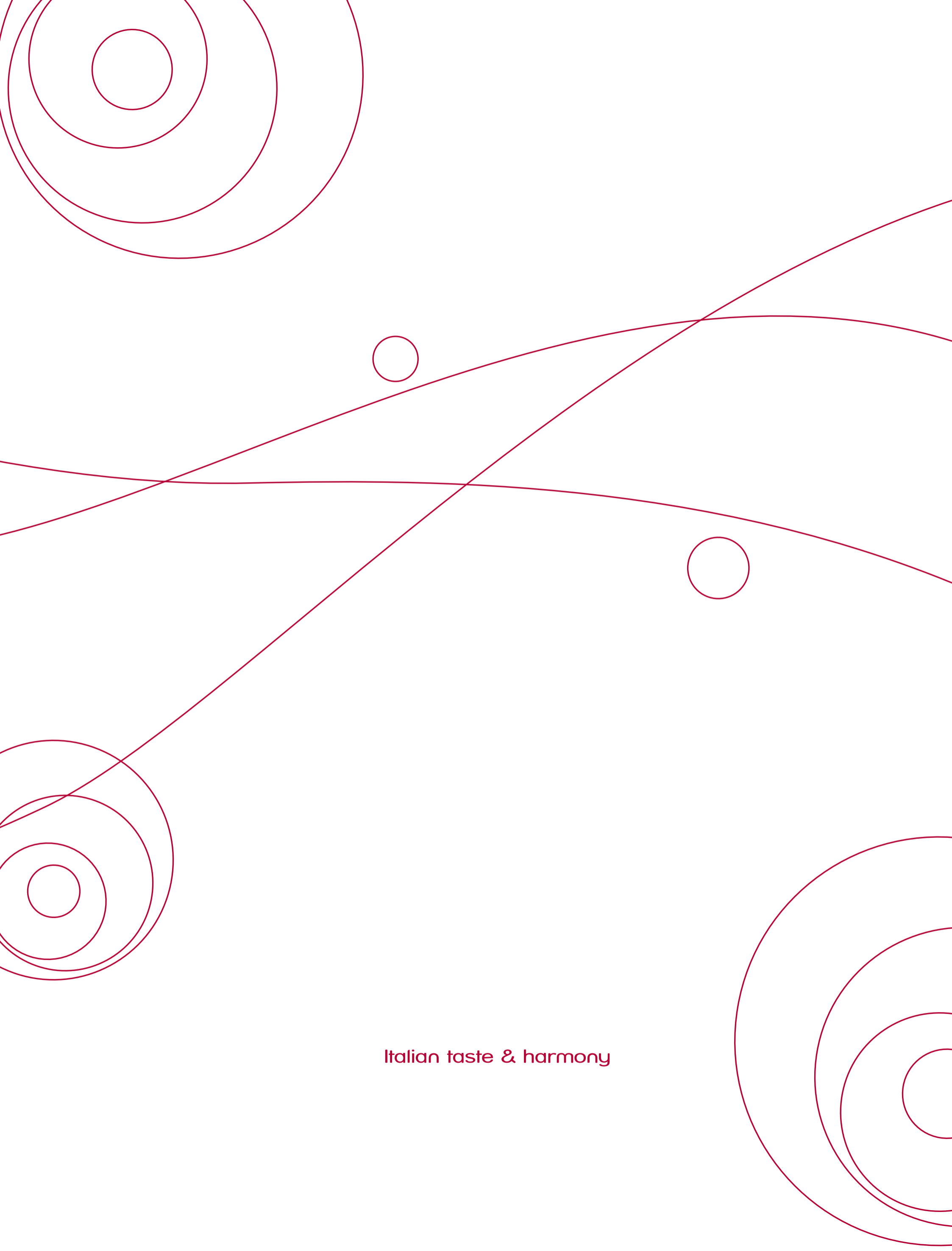


Rangers Valley is one of the world's most respected premium marbled beef producers specialising in long fed pure Black Angus and Wagyu cross breeds. Australian Purebred Wagyu cattle cows graze on natural pasture in a complete free range environment.

= Signature = Vegetarian dish

Please feel free to ask for a menu in simplified Chinese

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



Italian taste & harmony