

A LA CARTE MENU

APPETIZERS & SALADS

- V** **GARDEN SALAD OR ARUGULA** 118
with cherry tomatoes & grana padano shavings tossed with aged balsamic [4,12,14]
- CAESAR CARDINI SALAD WITH BACON** 118
king prawn extra 68
organic chicken breast extra 68
smoked Scottish salmon [2,3,4,5,8,9] extra 58
- DEEP FRIED CALAMARI E GAMBERI** 188
traditional semolina crusted deep fried calamari & prawns served with tartar sauce [1,2,5,8,9,12]
- TUNA TARTARE** 178
scented with lime and ginger, layered with avocado [1,3]
- V** **CAPRESE SALAD** 168
made of buffalo mozzarella, plum tomatoes, fresh basil & oregano. Served with a garden salad [4]
- new** **LA PARMIGIANA** 178
traditional eggplant layered with mozzarella, tomato basil & grana padano sitting on warm tomato fondue [4]
- new** **AUS TENDERLOIN BEEF CARPACCIO** 198
wild rocket, wild mushrooms, artichokes & Grana Padano shavings [4,12,14]
- AUS BLACK ANGUS BEEF TARTARE** 268
with Aristocrat caviar, quail egg & crispy toast [4,5,8,9]
- new** **COZZE MARINARA** 500g 278
sautéed jet fresh black mussels with a spicy tomato sauce & parsley or 1kg 398
Steamed in white wine & garlic [8,11,14]
- SOUPS**
- new** **BOSTON LOBSTER SOUP** 158
with assorted summer grain & rosemary [1,2,3,4,8,14]
- V** **MINISTRONE** 128
traditional root vegetable soup with a hint of basil [1,4,6]
- SOUP OF THE DAY** 118
please check with our server

PLANT-BASED GOODIES

- new** **IMPOSSIBLE® BURGER** 188
lettuce, tomatoes, onion and gherkins served with garden salad
- new** **SPAGHETTI** 178
tossed with Impossible® ground beef ragoût
- OMNI FISHLESS FISH & CHIPS** 178
served with vegenaïse tartar sauce
- new** **IMPOSSIBLE® VEGAN CHICKEN TENDERS** 178
in crispy batter, sweet chili sauce

PASTA & RISOTTI

ARTISANAL PASTA

- LASAGNE BOLOGNESE** 188
layers of fresh pasta with Wagyu beef ragoût & béchamel [1,4,7,8]
- new** **HOMEMADE RAVIOLI** 268
filled with 'chicken alla cacciatora' stracciatella cheese & parsley cream [1,4,8,9]
- new** **HOMEMADE TAGLIATELLE** 298
tossed with a Tuscan wild boar ragoût, Umbrian Pecorino [1,4,5,7,8]
- DRY PASTA**
- V** **ARTISANAL BRONZE DRAWN FUSILLONI** 188
with cherry tomatoes, black olives, fresh basil & a hint of chili [8,9,12]
- V** **PENNE "JEROME"** 218
with Gorgonzola cream and truffle shavings [4,8]
- SPAGHETTI "VONGOLE"** 218
with imported Italian clams, white wine & parsley [1,8,11,14]
- new** **SAFFRON RISOTTO "ALLA MONZESE"** 268
with ragout of Luganiga sausage & Grana Padano D.O.P. [1,4,8,14]
- LINGUINI PASTIFICIO FELICETTI AI GAMBERONI** 318
tossed with king prawn, tomato sauce, brandy and a hint of chili [1,2,3,8,11]

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 [1,3]

- 39 oz (1.1 KG) BEEF "COSTATA"** 2180
Ranges Valley Prime AUS Black Angus grain-fed OP rib M3+ served with grilled vegetables & French fries [8]

SIDES ALL AT 65

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

Scan here for Chinese a la carte menu



掃描查閱此餐牌中文譯本

MAIN COURSE FISH

- PAVÉ OF SUSTAINABLE NORWEGIAN SALMON** 258
traditional southern caponata, black garlic & basil cress [1,3]
- new** **19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368
simply oven baked "alla puttanesca" with Italian cherry tomatoes, black olives, anchovies, capers, parsley & a hint of fresh chili [3,14]
(Please allow 20 minutes for preparation)
- new** **GRILLED KING PRAWNS** 328
served with garden salad and lemon [2]

MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268
marinated with lemon & rosemary served with roasted potato & garden salad [5]
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288
with baby rocket & cherry tomatoes [4,5,8]
- new** **AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308
slowly braised on merlot wine, mashed potatoes with truffle shavings [1,4,5,8,12]

- AUSTRALIAN LAMB RACK** 418
aromatic butter marinated rack of lamb, poached sousvide, oven baked with Bronte pistacchio, paired with crispy potato layers [1,2,4,8]

MAIN COURSE STEAK

FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 388
10oz Rangers Valley striploin M2+ served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico [4]
- AUS BEEF TENDERLOIN** 438
char grilled 9oz Rangers Valley tenderloin served with French fries & garden salad [1,8,12,14]
- AUS BEEF RIB EYE** 438
char grilled 11oz prime cut grain fed rib eye and served with French fries & garden salad [1,8,12,14]

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 [1,8,14]
- AFFETTATI MISTI** 288
5 kinds of Italian cold cuts with pickled vegetables [1,4,14]
- V** **500g BURRATA D.O.P** 398
with Italian cherry tomato & red onion salad [4,12,14]

Please read this food allergens list for reference 請參照代表數字以識別含致敏成份的食物

1	2	3	4	5	6	7	8	9	10	11	12	13	14
CELERY	CRUSTACEANS	FISH	MILK	MUSTARD	PEANUTS	SOY	GLUTEN	EGGS	LUPIN	MOLLUSCS	TREE NUTS	SESAME	SULPHUR DIOXIDE SULPHITES

= 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 \$450 per pound ; Cake cutting fee of \$230 will be charged per pound

A LA CARTE MENU

單點美饌

Spasso[®]
Italian bar · restaurant · terrace

APPETIZERS & SALADS

- V GARDEN SALAD OR ARUGULA** 118
田園沙律或火箭菜 配 車厘茄、意大利芝士及陳年黑醋 【4,12,14】
- CAESAR CARDINI SALAD WITH BACON** 118
煙肉凱撒沙律
大蝦 另加 68
有機雞胸 另加 68
煙三文魚 另加 58
【2,3,4,5,8,9】
- DEEP FRIED CALAMARI E GAMBERI** 188
香炸魷魚及大蝦伴他他醬
【1,2,5,8,9,12】
- TUNA TARTARE** 178
青檸薑汁吞拿魚他他伴牛油果
【1,3】
- V CAPRESE SALAD** 168
意大利水牛芝士番茄鮮羅勒香草田園沙律
【4】
- new LA PARMIGIANA** 178
焗意式千層茄子伴蕃茄蓉
【4】
- new AUS TENDERLOIN BEEF CARPACCIO** 198
澳洲生牛柳薄片 配 火箭菜、野菌、洋蔥及意大利芝士
【4,12,14】
- AUS BLACK ANGUS BEEF TARTARE** 268
澳洲安格斯生牛肉他他 配 鱈魚籽醬、鵝蛋及多士
【4,5,8,9】
- new COZZE MARINARA** 500g 278 1kg 398
辣茄醬香茜炒黑青口 或 白酒蒜蓉煮黑青口
【8,11,14】
- SOUPS**
- new BOSTON LOBSTER SOUP** 158
波士頓龍蝦湯 配 雜穀及迷迭香
【1,2,3,4,8,14】
- V MINISTRONE** 128
傳統意式雜菜湯 配 羅勒
【1,4,6】
- SOUP OF THE DAY** 118
精選餐湯

PLANT-BASED GOODIES

- new IMPOSSIBLE® BURGER** 188
lettuce, tomatoes, onion and gherkins
served with garden salad
素肉漢堡配田園沙律(含生菜蕃茄洋蔥及小黃瓜)
- new SPAGHETTI** 178
tossed with Impossible® ground beef ragoût
意大利麵 配Impossible®素牛肉醬汁
- OMNI FISHLESS FISH & CHIPS** 178
served with vegenaïse tartar sauce
炸素魚柳及薯條伴素他他醬
- new IMPOSSIBLE VEGAN CHICKEN TENDERS** 178
in crispy batter, sweet chili sauce
炸素雞肉配甜辣醬

PASTA & RISOTTI

ARTISANAL PASTA

- LASAGNE BOLOGNESE** 188
意式牛肉肉醬千層麵
【1,4,7,8】
- new HOMEMADE RAVIOLI** 268
焗雞肉芝士意大利雲吞伴蕃茄醬
【1,4,8,9】
- new HOMEMADE TAGLIATELLE** 298
手工雞蛋意大利麵 配 嫩野豬肉和意式羊奶芝士
【1,4,5,7,8】
- DRY PASTA**
- V ARTISANAL BRONZE DRAWN FUSILLONI** 188
手工螺絲粉 配 車厘茄、鮮羅勒、辣椒及黑水欖
【8,9,12】
- V PENNE "JEROME"** 218
意大利長通粉 配 藍芝士忌廉及黑松露薄片
【4,8】
- SPAGHETTI "VONGOLE"** 218
意大利鮮蜆意粉伴白酒及蕃茄
【1,8,11,14】
- new SAFFRON RISOTTO "ALLA MONZESE"** 268
紅花意大利飯 配 焗肉腸及陳年乾酪
【1,4,8,14】
- LINGUINI PASTIFICIO FELICETTI AI GAMBERONI** 318
大虎蝦意大利扁麵 配 香濃番茄汁、白蘭地及辣椒絲
【1,2,3,8,11】

歡迎加24元轉無麩質及古麥意粉

另有傳統意式肉醬、辣番茄醬、雞蛋煙肉醬等
經典意粉188元起

MAIN COURSE TO SHARE

(IDEAL FOR TWO OR THREE)
PLEASE ALLOW 25 MINUTES FOR PREPARATION
製作時間約25分鐘 2-3人份量

- 30 OZ WILD CAUGHT SARDINIAN SEA BASS** 698
30安士鹽焗野生鱈魚 配 田園沙律及蔬菜
【1,3】
- 39 oz (1.1 KG) BEEF "COSTATA"** 2180
39安士優質澳洲黑安格斯M3+大扒 配 烤蔬菜及炸薯條
【8】

SIDES ALL AT 65 配菜 每份\$65

French fries 炸薯條, Roasted potatoes 烤薯, Grilled asparagus 烤蘆筍, Sautéed forest mushrooms 炒野菌,
Rocket salad & Parmesan shavings 火箭菜配巴馬臣芝士

MAIN COURSE FISH

- PAVÉ OF SUSTAINABLE NORWEGIAN SALMON** 258
香煎三文魚片配意式嫩菜, 黑蒜泥及蘿勒苗
【1,3】
- new 19 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** 368
意式原條香辣焗海鯧魚 【3,14】
(此菜式製作時間約20分鐘)
- new GRILLED KING PRAWNS** 328
served with garden salad and lemon
香烤大蝦配田園沙律及檸檬
【2】

MAIN COURSE MEAT

- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** 268
迷迭香烤意大利小公雞 配 烤薯及田園沙律
【5】
- GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR"** 288
酥炸火蘭式美國薄豬扒 配 火箭菜及車厘茄沙律
【4,5,8】
- new AUS RANGER VALLEY BEEF CHEEK WAGYU M3** 308
慢煮澳洲M3和牛面肉 配 紅酒松露汁薯蓉
【1,4,5,8,12】
- AUSTRALIAN LAMB RACK** 418
低溫慢煮香草牛油澳洲羊仔架 配 開心果脆粒及脆薯
【1,2,4,8】

MAIN COURSE STEAK FROM THE LAVA ROCK STONE GRILL

- AUS BEEF TAGLIATA** 388
10oz Rangers Valley striploin M2+
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
【4】
- AUS BEEF TENDERLOIN** 438
碳烤9安士澳洲Rangers Valley牛柳 配 薯條及
田園沙律
【1,8,12,14】
- AUS BEEF RIB EYE** 438
碳烤11安士澳洲穀飼肉眼 配 薯條及田園沙律
【1,8,12,14】

TO ACCOMPANY YOUR STEAK

Mustard sauce 芥末 Aromatic herbs 香草 Green pepper 青胡椒
Béarnaise sauce 法式雞蛋牛油醬 Red wine beef reduction 紅酒牛肉汁

SHARING PLATTERS

(FOR 2-3 PEOPLE) 2-3人份量

- new PARMA HAM "RISERVA"** 298
特級巴馬火腿 配 意式酸菜及麵包泡芙
【1,8,12,14】
- AFFETTATI MISTI** 288
五款意大利火腿冷盤 配 秘製酸菜
【1,4,14】
- V 500g BURRATA D.O.P** 398
五百克頂級水牛芝士 配 意大利車厘茄及紅洋蔥沙律
【4,12,14】

Please read this food allergens list for reference 請參照代表數字以識別含致敏成份的食物

1	2	3	4	5	6	7	8	9	10	11	12	13	14
CELERY	CRUSTACEANS	FISH	MILK	MUSTARD	PEANUTS	SOY	GLUTEN	EGGS	LUPIN	MOLLUSCS	TREE NUTS	SESAME	SULPHUR DIOXIDE SULPHITES