

NATIONAL DAY CELEBRATIONS

APPETIZER, SALAD & SOUP

ROASTED JAPANESE TENDER CUTTLEFISH SKEWER SPECIAL PROMO *188*
served on extra fine green peas purée, pickled beetroots and pea shoots topped with lemon caviar
烤日本花枝串伴青豆茸、醃漬紅菜頭、豆苗及手指檸檬珍珠

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	煙三文魚	extra 58

DEEP FRIED CALAMARI AND 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 *188*
scented with lime and ginger, layered with avocado
青檸薑汁牛油果吞拿魚他他伴脆米片

CAPRESE SALAD Ⓥ *168*
buffalo Mozzarella, ripe Italian plum tomatoes, hydroponic greens
意大利水牛芝士、意大利有機番茄及沙律菜

VITELLO TONNATO *178*
traditional Piedmont thinly sliced roasted veal eye round served with tuna sauce, gherkins and capers
皮埃蒙特吞拿魚醬小牛肉薄片

ORGANIC MINESTRONE Ⓥ *118*
traditional organic root vegetable soup with a hint of basil
傳統意式雜菜湯



PASTA

Gluten-free pasta & "Kamut" wheat pasta available upon request (extra 24)

PACCHERI "ALLO SCOGLIO" SPECIAL PROMO *298*
artisanal fresh Paccheri pasta tossed with assorted Mediterranean seafood, Italian datterino tomatoes
達特里諾番茄地中海什錦海鮮燴短管麵

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

ARTISANAL BRONZE DRAWN FUSILLONI Ⓥ *188*
with red capsicum sauce, Taleggio fondue, Taggiasche olives crumble and basil cress
甜紅椒醬橄欖芝士汁燴手工銅製螺絲粉

PENNE "JEROME" Ⓥ *318*
with Gorgonzola & black truffle shavings
藍芝士忌廉及黑松露薄片意大利長通粉

LINGUINI PASTIFICIO MANCINI LOBSTER *318*
tossed with lobster, tomato sauce, brandy and a hint of chili
白蘭地蕃茄汁龍蝦燴意大利扁麵



MAIN COURSE

NORWEGIAN SALMON PAVÉ SPECIAL PROMO *268*
laid on oven baked fennel, crispy fried leeks and tomatoes "crudaiola"
香煎三文魚柳伴茴香、脆炸韮蔥及番茄粒

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
意式焗原條香辣海鯛魚
PLEASE ALLOW 30 MINUTES FOR PREPARATION 製作時間需約30分鐘

SPANISH PORK BELLY ROULADE IN PORCHETTA STYLE SPECIAL PROMO *268*
with smoked potatoes mousseline and Sardinian "Mirto" berries infused jus
意式脆皮西班牙五花肉卷伴煙燻馬鈴薯茸及薩丁尼亞香桃木果汁

POLLETTO ALLA DIAVOLA *268*
Italian free range spring chicken spatch cooked marinated with Calabrian chili and fresh herbs served with rosemary potatoes
香草辣烤原隻意大利春雞伴迷迭香馬鈴薯

GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR" *288*
served with baby rocket & cherry tomatoes
酥炸米蘭式美國薄豬扒伴火箭菜及車厘茄沙律

AUSTRALIAN MARBLED 3 STRIPLOIN "TAGLIATA" SPECIAL PROMO *388*
served with Mizuna mustard leaves, saba syrup, homemade semi-dried tomatoes and parmesan shavings
澳洲切片西冷牛排伴日本水菜、意大利葡萄糖漿、半乾番茄及帕瑪森芝士

AUS BEEF RIB EYE *438*
char grilled 11oz prime cut grain fed rib eye, served with French fries & garden salad
碳烤11安士澳洲穀飼肉眼伴薯條及田園沙律

IDEAL FOR TWO TO THREEE (兩至三位用)
1.5 Kg (53 oz) AUS "TRUE NORTH" GRAIN FED TOMAHAWK STEAK *1980*
served with grilled vegetables and French fries
53安士優質澳洲斧頭牛扒伴烤蔬菜及炸薯條

SIDES 各款配菜 ALL AT 65
French fries, roasted potatoes, sautéed forest mushrooms, rocket salad & Parmesan shavings

PROSCIUTTO DI 18 MONTHS " SAN DANIELE HAM DOK *SHARING PLATTER* *298*
served with pickles and Gnocco fritto
聖丹尼爾火腿配意式醃漬菜及脆炸麵包

500g BURRATA D.O.P *SHARING PLATTER* *398*
with cherry tomato and red onion salad
五百克頂級水牛芝士伴意大利車厘茄及紅洋蔥

DESSERT

SPASSO TIRAMISÙ *118*
traditional Mascarpone cream & espresso soaked lady finger served in vaso cottura jar
意大利芝士餅配馬斯卡彭奶油及濃縮咖啡浸泡意大利手指餅

TRADITIONAL TART TATIN *118*
caramelized apple tart baked upside down into sweet layer of puff pastry, Madagascar vanilla crème fraîche
烤甜酥皮蘋果撻配馬達加斯加香草鮮奶油

SPASSO'S ARTISANAL LEMON TART SPECIAL PROMO *118*
sablé tartlet filled with lemon curd and flambéed meringue
Spasso自家蛋白霜檸檬撻

PANNA COTTA AL CAFFE *118*
espresso coffee infused panna cotta accompanied with a Baileys Irish Whiskey ice cream
濃縮咖啡意式奶凍伴愛爾蘭威士忌甜奶酒

Festival a la carte menu minimum spending : HK$800 per person
節日散點菜牌最低消費為每位港幣$800

Ⓥ vegetarian dish 素菜 10% service charge applies 另加一服務費

Corkage Charge 開瓶費
bottle of wine 紅白酒 (750ml): $375 / btl | champagne 香檳 (750ml): $450 / btl
spirit 烈酒 (700ml): $880 / btl
Cakeage fee of $230 will be charged per pound 切餅費

2026