



# 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

**PIZZA**  
10.5” gluten-free crust available upon request

**MARGHERITA** **188**  
tomato sauce, Agerola Mozzarella oregano from Pantelleria and fresh basil leaves  
瑪格麗特意大利薄餅

**SAN DANIELE HAM DOK** **268**  
tomato sauce, Agerola Mozzarella, 18 months “Riserva” San Daniele Ham DOK and arugula  
聖丹尼爾火腿意大利薄餅

**4 FORMAGGI** **218**  
Mozzarella fior di latte, Gorgonzola, Fontina, Emmenthal and Scamorza  
四式意大利芝士意大利薄餅

**PICCANTE** **198**  
tomato sauce, Italian spicy salami and Agerola Mozzarella  
意大利辣肉腸意大利薄餅

**ORTOLANA** **188**  
tomato sauce, Agerola Mozzarella, seasonal vegetables  
烤蔬菜意大利薄餅

## 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、脆炸韭蔥及番茄粒

**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、意大利葡萄牙糖漿、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 THREE (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 fee of \$375 will be charged per bottle of champagne or wine 開瓶費每瓶\$375

Cake cutting fee of \$230 will be charged per pound 切餅費每磅\$230