

# Lo Spazio

## ZUPPE E INSALATA

### SOUP & SALAD

<b>MINISTRONE</b> rich tomato, mixed vegetables served with parmesan cheese and pesto <b>HK\$58</b>	<b>ZUPPA DEL GIORNO</b> <i>Please ask your server for the soup of the day</i> <b>HK\$48</b>	<b>CAPRESE</b> freshly sliced heirloom tomatoes, mozzarella and fresh basil served with pesto <b>HK\$88</b>	<b>GRILLED CAESAR</b> grilled romaine hearts, parmesan, parmesan crisp and prosciutto served with housemade caesar dressing <b>HK\$118</b>	<b>CARCIOFI E BISTECCA</b> mixed greens, artichoke, cherry tomatoes, feta served with grilled steak <b>HK\$138</b>	<b>CARCIOFI E PETTO DI POLLO</b> mixed greens, artichoke, cherry tomatoes, feta served with grilled chicken breast <b>HK\$118</b>
<b>POLIPETTI ALLA GRIGLIA</b> grilled octopus, aragosta, charred onion and shallot flakes drizzled with paprika oil <b>HK\$98</b>	<b>TINOCCIO E ARANCIA INSALATA</b> freshly sliced fennel, aragosta, pine nuts, orange with honey lemon dressing <b>HK\$118</b>				

## SALUMERIA E ANTIPASTI

### CHARCUTERIE & ANTIPASTI

<b>BRUSCHETTA POMODORO</b> heirloom tomato, shallot, parmesan and basil on toasted bread <b>HK\$58</b>	<b>SALUMI</b> prosciutto, mortadella, coppa stagionata and pancetta <b>HK\$158</b>
<b>POLPETTE E SALSICCIA</b> house made meatballs and Italian sausage in marinara sauce <b>HK\$88</b>	<b>FORMAGGI</b> manchego, smoked mozzarella, brie and gorgonzola cheese <b>HK\$158</b>
<b>PARMA E MELONE</b> Cantaloupe melon, parma ham, fresh berries drizzled with honey and balsamic <b>HK\$98</b>	<b>SALUMI E FORMAGGI</b> prosciutto, mortadella, manchego and smoked mozzarella <b>HK\$188</b>

## CARNI E PESCE

### MEAT & SEAFOOD

<b>PESCE FRITTO</b> fried whole sea bass served with mixed salad, artichokes with bell pepper confit <b>HK\$288</b>
<b>COZZE SALTATE</b> bouchon mussels in tomato or white wine sauce <b>HK\$138</b>
<b>CAPPESANTE SALTATE</b> sautéed scallops served with lemon polenta and bell pepper confit <b>HK\$198</b>
<b>BISTECCA</b> USDA Prime Angus Ribeye <i>2lbs</i> <b>HK\$388</b> USDA Prime Angus Ribeye <i>3lbs</i> <b>HK\$228</b> USDA Prime Angus Tenderloin <i>1.2lbs</i> <b>HK\$338</b> USDA Prime Angus Tenderloin <i>4oz</i> <b>HK\$198</b>
<b>SURF &amp; TURF</b> 4oz USDA Prime Angus tenderloin, lobster tail and tiger prawn <b>HK\$338</b>
<b>AGNELLO LOMBO</b> grilled slow cooked lamb loin <b>HK\$288</b>
<b>COSTOLETTE DI MAIALE</b> grilled baby back ribs smothered in spicy citrus barbecue sauce <b>HK\$238</b>
<b>MAIALINO DA LATTE</b> roasted slow cooked baby pig <b>HK\$258</b>
<b>POLLO ARROSTO</b> roasted organic, free range chicken <b>HK\$188</b>

## PASTA E RISOTTI

### PASTA & RISOTTO

<b>ARAGOSTA LINGUINE</b> linguine in rich lobster stock served with lobster tail <b>HK\$238</b>
<b>FETTUCINE E FUNGHI</b> fettuccine in black truffle sauce served with sautéed mixed mushrooms <b>HK\$168</b>
<b>CARBONARA</b> spaghetti in parmesan, egg, black pepper and pancetta <b>HK\$128</b>
<b>FRUTTI DI MARE</b> linguine in pesto sauce served with tiger prawn, clam and mussel <b>HK\$158</b>
<b>LINGUINE VONGOLE</b> linguine serve with sautéed clams in olive oil, garlic, onion, parsley and chili <b>HK\$118</b>
<b>PENNE VODKA</b> penne in creamy vodka sauce <b>HK\$118</b>
<b>SPAGHETTI E POLPETTA</b> spaghetti with house made meatballs in marinara sauce <b>HK\$138</b>
<b>RISOTTO ALLA PESCATORA</b> risotto in squid ink sauce served with octopus, scallop and mussel <b>HK\$188</b>
<b>RISOTTO ANATRA</b> risotto in chicken stock served with slow cooked duck leg <b>HK\$138</b>
<b>RISOTTO AI FUNGHI</b> risotto in black truffle sauce served with portobello mushroom <b>HK\$168</b>

## CONTORNI

### SIDE DISH

<b>ASPARAGO</b> sautéed asparagus with garlic, onion and butter <b>HK\$58</b>	<b>FUNGHI MISTI</b> sautéed mixed mushrooms with cherry tomato and confit garlic and shallots <b>HK\$48</b>	<b>PURÉ DI PATATE AL TARTUFO</b> stuffed roasted potato <b>HK\$58</b>	<b>CREMA DE SPINACI</b> spinach sautéed in butter with garlic, shallots and cream <b>HK\$48</b>
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