

ITALIAN
CUISINE
& WINES
WORLD
SUMMIT

2011
意大利佳餚美酒國際峰會
Hong Kong - November 2nd-6th 2011



The limited luxury pizza collection

by Award-winning Master Pizza Chef Domenico Crolla
5 November 2011, 6pm onwards



Master Pizza Chef Domenico Crolla

My luxury
pizza collection
is made with authentic
Italian recipes
in a modern twist

Every slice is rich
in flavour
passion
and my desire to share

Award-winning Master Pizza Chef Domenico
is one of the world's best pizza chefs.

With his luxury pizza collection he has inspired
and contributed immensely to the art of pizza making.

The Parma Experience

HK\$458

*A focaccia base with extra virgin olive oil, garlic and fresh rosemary:
Cold toppings will be with Prosciutto di Parma, shavings of Aged Grana
Padano, Culatelo di Zibello, caramelized figs, rocket leaves, mozzarella
di bufala & aged balsamic from Modena. Finished off with wafer thin
shavings of white truffle.*

Pizza Al Tartufo D'Alba

HK\$438

*A mushroom sauce base, topped with fresh wild porcini mushrooms
and forest mushrooms. Taleggio & provolone cheese. Apple fruit
mustard. Garnished with petals of Alba white truffle.*

Pizza Fiore

HK\$288

*Pizza base with cream of pumpkin, topped with crumbled goats cheese,
caramelized figs and zucchini blossoms. Garnished with a swirl of aged
balsamic from Modena and toasted pine nuts.*

Golden Pizza

HK\$598

*Lobster meat, caviar, white asparagus tips, large king prawns, mussels
on a tomato sauce base. Decorated with gold leaves.*



Price is subject to 10% service charge

Spasso
Italian bar · restaurant · terrace