

DINNER

5.00PM TILL LATE

ANTIPASTI

	CHARCUTERIE PLATTER    	
	selection of Italian sliced cured cuts, pickles, olives, provolone, sundried tomatoes, house bread	
	BRUSCHETTA   	
	fresh tomatoes, garlic & cannellini pesto, herbs	
	GARLIC PIZZA BREAD  	
	parsley, garlic, e.v. olive oil, parmesan	
	add mozzarella cheese 6	
	MARINATED OLIVES   	
	HOUSE FOCACCIA  	
	1 of: e.v. olive oil, balsamic/cannellini dip	

FRITTURE

	ARANCINI ALLA NORMA 	
	carnaroli rice, eggplant, provolone cheese, pomodoro, pesto	
	CRISPY PORK BELLY  	
	apple, fennel, spring onion, fresh herbs, orange-chili dressing	
	CALAMARI FRITTI  	
	smoked paprika mayo, lemon	
	PESCE FRITTO 	
	fresh battered fish bites, lemon, mayo	
	FRIES    	
	aioli or tomato sauce	

CONTORNI

	BROCCOLINI   	
	pickled chilli, toasted almonds, stracciatella	
	CAPRESE SALAD    	
	buffalo mozzarella, fresh tomatoes, e.v. olive oil, basil, balsamic reduction add focaccia 5 add parma ham 9	
	ROCKET SALAD    	
	rocket, pears, pickled red cabbage, walnuts, parmesan	



SECONDI

	COTOLETTA DI VITELLO   	
	crumbed veal, crushed baby potato, house slaw, fried capers, anchovy cream	
	POLLO AL MARSALA   	
	pan seared chicken thighs, baby potatoes, mushrooms, creamy marsala sauce	
	PESCE DEL GIORNO   	
	market fish of the day	
	CARNE DEL GIORNO   	
	market meat of the day – beef tallow chips, salsa verde, jus	

DOLCI

	BAY LEAF PANNACOTTA  	
	pickled pear, stewed apple, ginger bread	
	TIRAMISU 	
	DARK CHOCOLATE-COCONUT MOUSSE   	
	raspberry coulis, pistachio tuille	
	PASSO GELATO TRIO    	
	3 scoops of the day with almond praline	
	PASSO LIQUEUR AFFOGATO	
	gelato, espresso and your choice of iqueurs	
	NAKED AFFOGATO	



FORMAGGI

	house preserves, fruit, walnuts, lavosh crackers with one or three: provolone, aged manchengo, goat chevre 14/28	
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OUR PIZZA & PASTA MENU IS AVAILABLE ALL DAY

PIZZA

14"



	MARGHERITA    	
	tomato, mozzarella, parmesan, basil	
	BURRATA MARGHERITA    	
	tomato, mozzarella, burrata mozzarella, basil	
	BAMBINI   	
	tomato, mozzarella, shaved ham	
	SALAMINA   	
	tomato, mozzarella, salami	
	4 STAGIONI   	
	tomato, mozzarella, ham, mushrooms, olives, red onions	
	MEDITERRÁNEA   	
	tomato, mozzarella, olives, anchovies, capers, oregano	
	VEGANA    	
	pomodoro, spinach, capsicum, pumpkin, red onion, olives	
	FUNGHI    	
	tomato, mozzarella, mushrooms, gorgonzola, spinach	
	SALMONE  	
	tomato, salmon, prawns, feta, rocket, thousand island sauce	
	GORGONZOLA 	
	white base, mozzarella, gorgonzola, walnuts, honey, rocket, pears	
	FORMAGGI PICCANTE   	
	white base, mozzarella, gorgonzola, provolone, parmesan, hot salami	
	SALSICCIA    	
	white base, mozzarella, sausage, potato, rosemary, balsamic glaze	
	VOLCANO   	
	tomato, mozzarella, spicy salami, ‘nduja salami paste, capsicum, chilli	
	CARNE    	
	tomato, mozzarella, salami, ham, sausage, braised red onion	
	AGNELLO    	
	tomato, mozzarella, braised lamb shoulder, roasted potatoes, red onion, rosemary	
	CALZONE DIAVOLA    	
	folded pizza, tomato, mozzarella, calabrese salami, olives	
	SPECIALE	
	HALF & HALF	
	CALZONE: any pizza can be done as a calzone	
	ADD ONS: anchovies, ham, olives, mushrooms, spinach, capsicum , potatoes, rocket, mozzarela - 6 each regular	
	buffalo mozzarella, goat feta, hot salami, sausage meat, prosciutto, provolone, smoked salmon, burrata mozzarella, vegan mozzarella - 9 each regular	
	GLUTEN FREE PIZZA BASE ADD 7	

PASTA



	MACCHERONI ARRABBIATA    	
	pomodoro, spinach, chilli, parsley, parmesan	
	MACCHERONI CON BURRATA    	
	cherry tomatoes, broccolini, peas, rocket, basil pesto, burrata	
	MACCHERONI CON ZUCCHINA    	
	zucchini puree, fried zucchini, mint, pecorino add crispy guanciale 9	
	MALTAGLIATI ALLA VODKA   	
	vodka-nduja sauce, guanciale, picked chili, baby peas, pecorino	
	TAGLIATELLE CON MAIALE     	
	crispy pork belly, mushrooms, garlic, chilli, white wine cream sauce (vegeterian swap pork with spinach)	
	PAPPARDELLE CON RAGU    	
	wagyu beef brisket and pork ragu, green olive gremolata, parmesan	
	TAGLIATELLE CON GAMBERI     	
	prawns, leeks, garlic, sundried tomatoes, creamy basil pesto	
	LAMB LASAGNA	
	our house-made lamb shoulder lasagna, goat cheese, fresh herbs	
	RISOTTO ALLA ZUCCA     	
	Roasted pumpkin, pickled red onion, aged manchengo, black olive powder & italian dukkah add crispy parma ham 9	
	GLUTEN FREE PASTA 3	
	EXTRA PARMESAN 2	

Our fresh house made pasta contain eggs

As our food is lovingly hand-made onsite we cannot guarantee items will be allergen free – traces of gluten/ wheat, soy, egg, milk, fish, shellfish, sulphites, peanuts, sesame and various tree nuts may be present.

OPEN 7 DAYS A WEEK	
MONDAY—FRIDAY	SATURDAY—SUNDAY
11.30AM—UNTIL CLOSING	10AM—UNTIL CLOSING

Visit passo.nz for takeaway orders, function & bookings

Doggy bags 50c

DONT'T MISSS OUR LUNCH & BRUNCH SPECIAL FROM 10 AM ON THE WEEKEND!

 **vegetarian**

 **dairy free**

 **gluten free**

 **dietary requirement available**