

LUNCH

ANTIPASTI

- CHARCUTERIE PLATTER

selection of Italian sliced cured cuts, pickles, olives, 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
- CALAMARI FRITTI

smoked paprika mayo, lemon
- PESCE FRITTO

fresh battered fish bites, lemon, mayo
- FRIES

aioli or tomato sauce

INSALATE

- WARM ROAST BROCCOLINI SALAD

roasted pumpkin, broccolini, kale, burrata mozzarella, Italian dukkah | add smoked salmon 9 | add pork belly 9
- 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

COLAZIONE

- FUNGHI CON PANNA

creamy mushrooms, thyme, parmesan, focaccia
- CRISPY PORK BELLY

apple, fennel, spring onion, fresh herbs, orange-chili dressing
- ITALIAN BIG BREAKFAST

bacon, pork belly, black pudding, scrambled eggs, grilled tomato, mushrooms, toasted house bread
- VEGETARIAN OPTIONS: ask our team
- SIDES

bacon, pork belly, black pudding, smoked salmon, sausage meat, prosciutto 9 each
- 2 eggs, goats cheese, buffalo mozzarella, creamy mushrooms, potatoes, spinach, veges of the day 8 each
- house bread (or gluten free), butter 6

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 liqueurs
- NAKED AFFOGATO

FORMAGGI

House preserves, fruit, walnuts, lavosh crackers with one or three: provolone, aged manchengo, goat chevre

PIZZA

- AVAILABLE ALL DAY
- 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, please ask your server.
- ADD ONS

anchovies, ham, olives, mushrooms, spinach, capsicum , potatoes, rocket, mozzarella 6 each
buffalo mozzarella, goat feta, hot salami, sausage meat, prosciutto, smoked salmon, burrata mozzarella, vegan mozzarella 9 each
- GLUTEN FREE PIZZA BASE ADD 7

PASTA

- AVAILABLE ALL DAY
- 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 (for vegetarian swap pork for spinach or provolone)
- 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 ADD 3
- EXTRA PARMESAN ADD 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

Doggy bags 50c

Visit passo.nz for takeaway orders, function & bookings
- vegetarian

dairy free

gluten free

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dietary requirement available