

# PASSO

## APERITIVI

Aperol Spritz 9  
Prosecco 6  
Negroni 7

OLIVES VE GF 3.5  
PASSO Bread VE 3

## SMALL PLATES

GNOCCHI Truffle V 6.5  
CRISPY KALE. Chilli. Lemon and garlic aioli. V 6.5  
BROKEN MEATBALLS. Spicy tomato sauce and Parmigiano. GF 7.5  
BURRATA. Zucchini Chips. Mint. Basil. Olive oil. GF V 8.5  
CHARCUTERIE Blackhand of Hackney. 9  
MALFATTI with SPINACH and RICOTTA. Pomodoro sauce. Chopped parsley. V 8.5

## PASTA, we recommend 3 between 2

RIGATONI Slow cooked tomato sauce. Whipped Ricotta V 7.5  
RAVIOLI with ROASTED PUMPKIN AND SAGE. Brown butter and Amaretti V 8.5  
TAGLIATELLE. Slow braised pork cheek. Egg yolk. 9.5  
PAPPARDELLE RAGU. Slow cooked beef in tomato sauce and Parmigiano .9.5  
LINGUINI with WHITE STEAMED MUSSELS. Chilli. Garlic. Parsley 9.5  
TAGLIATELLE TRUFFLE. Mushroom. Cream V 12.5

\*Gluten free alternative available.

## PIZZA

MARGHERITA V 10  
WILD MUSHROOM Spinach. Gorgonzola. Thyme. V 13  
SPICY SALAMI Tomato. Mozzarella. 13  
PROSCIUTTO Tomato. Mozzarella. Rocket. 13  
TRUFFLE 2 WAYS. Buffalo Mozzarella. V 14  
DIPPING SAUCES: CHILLI AIOLI. HERB AIOLI. SALSA VERDE. 2

## SALAD

BITTER LEAF SALAD. Grilled pears. Tart Pecorino. Sweet cherry dressing. V 9  
WARM LENTIL and WILD MUSHROOM Salad. Toasted pistachios. Broken goat cheese. V 10

## CHARCOAL GRILL

HANGER STEAK. Roasted cherry tomatoes. Choose fries or salad. GF 14  
HALF CHARGRILLED MARINATED CHICKEN. Salsa verde. Chilli aioli. Choose fries or salad. GF 15

## SIDES

SEASONAL GREEN SALAD. VE GF 4  
TRUFFLE FRIES. Parmesan. Parsley. GF V 5

\*a discretionary service charge of 12.5% is included in your bill.