



Shared room for party 6+

If you wish to celebrate with us and have some food to go along our sexy wine, we require parties to pick one of the following options.

There is no minimum spending but a fixed menu. Wine can be picked ad hoc on the night, or we can select it for you according to your budget.

- Charcuteries & Cheese boards (served with bread and house pickles) to pre order a head of the event £15pp
- Set menu - £35pp
Large selection of charcuterie & cheese + house pickles + bread
Lasagna with Ragù

{The duration of the reservation in this occasion is 2.5 hours}

Private Rooms

We have two different rooms available for private hire; the “trouble room” can accommodate 8 – 10 people and has a minimum spend of £600 while the “secret” room located on the first floor can accommodate 12 – 15 people for a seated dinner or alternatively, we offer an Italian standing buffet for something a little less formal for parties up to a max 20 ppl with a min spend of £1,500. We also offer the option to hire the entire Passione Vino. **Scroll down to find out more.**

PASSIONE VINO PRIVATE HIRING

For big groups of over 20 people up to 50 and your most special occasion, the whole Passione Vino is available for hire.

The minimum spending is £5,000

When one hires the whole Passione Vino must expect an extraordinary event. There will be unlimited wine provided for the whole night, along with a consistently full buffet: a proper Italian feast!

Our team will also be at your complete service to explain the wine and food, select the music you desire to listen to and make sure you will have the most memorable night you dreamt of.

Terms & Conditions

- *A deposit of £200 is needed to secure a private hire. We kindly request at least 10 days' notice for cancellations. In the unlikely event of less notice, we won't be able to refund the deposit.*
- *As per our license last orders for wine will be at 10pm with our premises closing at 10.45pm.*
- *We serve wine only, if you'd like any soft drinks / beers for the event please let us know in advance and we'll try our best to accommodate your request.*
- *A discretionary 12.5% service charge will be added to your bill*

MENU OPTIONS

Food Experience for a seated event £50pp

- Feast of Italian antipasti:
 - Salame al coltello
 - Pecorino Toscano – Sheep's milk cheese
 - Olive oil preserved artichokes
 - Baccalà mantecato – whipped dry cod on grilled polenta
 - Burrata, marinated anchovies and oregano
 - Pork shoulder ham with horseradish
- Homemade lasagna (with Bolognese ragù or vegetarian) OR meat stew served with seasonal vegetables.
- Cheese Selection OR Dessert

Wine can be picked a head of the booking based on your preference or ad hoc on the night.

Food & Wine Experience for a seated event £130pp

Four wines are selected to take you through an oenological journey which we will decide together according to your desires.

We can focus on a specific region, style, grape, colour ...

There will be unmissable sparkling upon arrival and a glass of wine for each course.

Get ready for a whole multisensorial Italian experience in a candlelit setting where one of us will guide you through the entire night, with wow factors, stories about wine and producers and the chef talking about his choice of food.

Buffet for a standing event***£35pp***

- Almonds & olives
- Salame al coltello
- Pecorino Toscano – Sheep's milk cheese
- Frittata of the day
- Cocktail skewers: roasted peppers, black olives and sardines
- Little sandwiches with pork shoulder ham, ricotta & seasonal vegetables

Homemade lasagna with Bolognese ragù or vegetarian +£10pp

Buffet feast for a standing event***£45pp***

- Almonds & olives
- Salame al coltello
- Pecorino Toscano
- Frittata of the day
- Cocktail skewers: roasted peppers, black olives and sardines
- Little sandwiches with pork shoulder ham, ricotta & seasonal vegetables
- Pizzette di sfoglia / Mediterranean puff pastry
- Deep fried meat balls

Homemade lasagna with Bolognese ragù or vegetarian +£10pp

Dietary Requirements

Please let us know as soon as possible of any dietary requirements we should be aware of ahead of the event. We'll do our best to accommodate your request.