



PASSPARTOUT

APPETIZERS

- PURGATORY EGGS 12,00 €
with bruschetta bread and josper caciocavallo cheese
- ROMAN-STYLE ARTICHOKE 7,00 €
- GRILLED SEASONAL VEGETABLES IN A PAN 12,00 €
with burrata cheese and Basil oil
- VEGETABLES IN SWEET AND SOUR 8,00 €
caponata Sicilian style
- 'CACIUCCO' SOUP WITH 3 TOMATOES 16,00 €
three tomato sauce, *shellfish, chilli and bread croutons
- BEEF TARTARE 14,00 €
with Blue goat cheese, pumpkin cream and mushroom powder

FRIED

- GIUDIA STYLE ARTICHOKE 8,50 €
- FALAFEL 7,00 €
with vegetable and legume hummus
- CHEESEBALLS 10,00 €
and jalapenos served with chive, ginger and mint mayo
- PANKO CHICKEN BITES 8,00 €
with yogurt and mayo sauce whit mustard seeds
- SELECTION OF FRIED BITES 22,00 €
falafel, chicken and cheeseballs

LOCAL COLD CUTS & CHEESE

- COLD CUTS PLATTER 16,00 €
with pickles home made
- CHEESE PLATTER 18,00 €
with artisanal jam and honey
- COLD CUTS AND CHEESE PLATTER 27,00 €
with pickles and artisanal jam



Bread 2€



MAIN COURSE

Daily Prepared Pasta

AMATRICIANA, CACIO E PEPE, CARBONARA, GRICIA All traditional Roman dishes are made with fresh pasta prepared daily and with selected local products	13,00 €
TAGLIATELLA WITH ARTICHOKE artichoke *pesto, Roman style artichoke dice, giudia style artichoke and wild mint	16,00 €
FETTUCINE "ALFREDO" with Piedmontese mountain butter and 48 months aged Parmigiano Reggiano	14,00 €
RAVIOLI WITH RICOTTA CHEESE AND LEMON with Josper roasted cherry tomatoes and thyme	14,00 €
MEDITERRANEAN HOMEMADE SPAGHETTI with anchovies, olives, cherry tomatoes, toasted pine nuts, burrata cheese and lemon zest	15,00 €
GNOCCHI WITH PORCINI MUSHROOMS Grilled and creamed porcini *mushrooms with brie sauce (dish subject to availability)	20,00 €
PUMPKIN SOUP, ROASTED SEEDS AND CRÈME FRAÎCHE	10,00 €
"ALMOST A PAELLA" saffron rice gratinated in the Josper with chicken, Fassona beef and *shellfish	16,00 €
LASAGNA FROM THE JOSPER OVEN WITH MEAT SAUCE RAGÙ	15,00 €

FROM JOSPER

The Josper is a tool of Spanish origin that combines the characteristics of the oven with those of the grill, giving a strong taste with smoky scents

Meat

CHICKEN SUPREME with creamed peppers and potatoes with alioli sauce	14,00 €
BEEF FILLET 200 GR with brown sauce, chutney and potatoes	22,00 €
TOMAHAWK (for hectogram) with potatoes, vegetables and sauces	7,00 €
MEATBALLS with slow-cooked tomato sauce and parmesan cheese	16,00 €
PORK RIBS WITH BBQ with paprika and lime fries	14,00 €
BACON-WRAPPED PORK TENDERLOIN with Local Bacon (Guanciale), fruit sauce and potatoes	18,00 €

Fish

GRILLED SALMON with parsley oil, salad and potatoes	18,00 €
SEARED *TUNA with sweet and sour onions, mint and salad	20,00 €
GRILLED *OCTOPUS in vinagrette, quenelles of potatoes and chorizo Iberico sauce	22,00 €
GRILLED FISH OF THE DAY with side dish (dish subject to availability)	9,00 € (for hectogram)

GRILLED BURGER

*All burgers are accompanied by french *fries*

- PASSPARTOUT BURGER 14,00 €
Beef, chicory, crispy bacon, caciocavallo cheese, chive, ginger and mint mayo
- BACON CHEESE BURGER 16,00 €
Beef, bacon, cheddar, green salad and tomato
- BURGER VEGGY 14,00 €
Vegetarian burger with grilled and sautéed vegetables, cheese, green salad, yogurt and mayo sauce whit mustard seeds

SALAD

- BUFFALO RICOTTA CHEESE AND GRILL PUMPKIN 14,00 €
Josper baked herb ricotta, grilled pumpkin, walnuts and spinach
- BRESAOLA, FENNEL AND ORANGES 16,00 €
bresaola, fennel, blood oranges and taggiasche olives
- CAESAR SALAD 14,00 €
with lettuce, grilled chicken, crispy bacon, croutons, parmesan flakes and caesar sauce

SIDE DISHES

- FRENCH *FRIES 6,00 €
- JOSPER ROASTED POTATOES 7,00 €
- CHICORY 6,00 €
sautéed with garlic, oil and chilli pepper



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