

MAIN COURSE

Pasta Prepared Daily



FROM JOSPER

Our Charcoal Oven



RAVIOLI WITH RICOTTA CHEESE AND LEMON €14,00
with cherry tomatoes on josper and thyme

RAVIOLI WITH PUMPKIN AND RICOTTA CHEESE €14,00
with butter, sage, almonds and cooked must

PICI WITH ROASTED ARTICHOKES €15,00
bacon anche pecorino cheese

SPELLED MALTAGLIATI €16,00
with chickpeas and prawns

SPAGHETTONI "SORELLE SALERNO" €16,00
with tomatoes, capers fresh tuna and lemon scent

RISOTTO WITH CESANESE RED WINE €15,00
with parmesan fondue and chopped hazelnut

BRAISED FRIULIAN PORK CHEEK €20,00
brazing with aeternum amor vitae,
mantuan pumpkin and blackcabbage

GRILLED BEEF FILLET €25,00
with broccoli and potatoes

"GALLETTO AL MATTONE" €15,00
rooster with paprika potatoes and salad

SLOW COOKED COD €18,00
with mashed potatoes and crusco pepper chips

SEARED TUNA ON STIR-FRIED PAK-CHOI €20,00
with ginger and chopped pistachios

SALMON FILLET ON SOY SAUCE €15,00
and agretti

** Some products may be frozen at the origin.*

** Information on the presence of substances or products causing food allergies is available by contacting the service staff*

** The fish intended to be consumed raw or practically raw has been subjected to preventive reclamation treatment (-20 ° C for 24 hours) in compliance with the requirements of Regulation (EC) 853/2004 and the Ministerial Ordinance of 12/05/1992 for prevent the risk of Anisakis.*

** Bread for burgers*

Service

• 2€ •



PASSPARTOUT

Ristorarsi a Borgo Pio

FIND YOUR KEY...

FOR PRIVATE LUNCHES OR DINNERS
IN THE ROOFTOP
ASK THE STAFF FOR INFORMATION



Josper is an instrument of Spanish origin that combines the characteristics of the oven with those of the BBQ, giving the dishes a strong taste with smoky scents

Passpartout's kitchen is a site of continuous experimentation and research of perfect balances.

But, at the same time, a warm and welcoming cuisine, Mediterranean and with scents that smell of home.



STARTER

GRILLED SEASONAL VEGETABLE
and basil oil €12,00

GRILLED ARTICHOKE
AND BUFFALO MOZZARELLA
with mint and rosemary crumble €15,00

"TONNO & POMODORO"
tuna tartare and shallot mayonnaise on
carpaccio of tomatoes and panko €16,00

MARINATED SALMON WITH ORANGE
burrata cheese and salad €14,00

ARTICHOKE SALAD WITH
SEARED PRAWNS ON JOSPER
and mullet bottarga €18,00

PLATTER OF *DOL COLD CUTS AND CHEESE
with artisanal jam and homemade pickles €25,00

PLATTER OF *DOL CHEESE
with artisanal jam €16,00

PLATTER OF *DOL COLD CUTS
with homemade pickles €15,00

**DOL means that the products in the cutting board are from Lazio (local)*