

## APPETIZERS

CHICKPEAS FLAN with cheese fondue from Lazio	9,00 €
PAN OF SEASONAL VEGETABLES AT JOSPER with basil oil	12,00 €
ZUCCHINI FLOWERS with ricotta cheese and salmon	12,00 €
BLUEFIN TUNA CAPRESE tomatoes and buffalo mozzarella	16,00 €
OXTAIL MEATBALLS with cocoa and celery	14,00 €
SALTED MEAT CARPACCIO with yogurt sauce and double cooked crispy leek	13,00 €

## FRIED

BATTERED VEGETABLES with lime mayo	8,00 €
SHRIMPS IN KATAIFI PASTE with spicy sauce	12,00 €
FRIED BUFFALO MOZZARELLA BALLS	10,00 €
POTATO FRIED CHEESE pepper and paprika	7,00 €

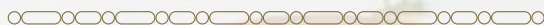
## LOCAL COLD CUTS & CHEESE

PLATTER OF LOCAL COLD CUTS with pickles	16,00 €
PLATTER OF LOCAL CHEESE with fig jam and honey	18,00 €
PLATTER OF LOCAL COLD CUTS AND CHEESE with pickles, yogurt, mustard and honey sauce	27,00 €

# MAIN COURSE

*Pasta prepared daily*

FUSILLI IN PAN with basil pesto, tomato confit and burrata	12,00 €
RAVIOLI WITH RICOTTA CHEESE AND LEMON with josper tomatoes	14,00 €
CAULIFLOWER SOUP burrata cheese and croutons	9,00 €
HOMEMADE SPAGHETTI BAKED IN THE JOSPER with anchovies, cherry tomatoes and josper toasted bread	14,00 €
HOMADE MEZZI PACCHERI with bluefin tuna, tomato pesto with josper and almonds	16,00 €
HOMEMADE TONNARELLO BAKED IN THE JOSPER with cacio, pepe, lime and chopped red prawns	18,00 €
BEETROOT RISOTTO and parmesan fondue	13,00 €
ALWAYS AVAILABLE: AMATRICIANA , CARBONARA , CACIO E PEPE	13,00 €



\* 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**



# FROM JOSPER



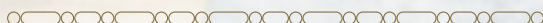
*Josper is an instrument of Spanish origin that combines the characteristics of the oven with those of the BBQ, giving the dishes a strong taste with smoky scents*

OCTOPUS  
with potatoes, onion and chilli 18,00 €

SEA BASS ROLLED UP  
with bassiano ham and potatoes 18,00 €

SQUID HEDGEHOG  
with soy vegetables 16,00 €

SEARED TUNA  
with Josper and celery turnip puree 18,00 €



SLICED CHICKEN ROLLED  
with bacon a green salad 14,00 €

ENTRECÔTE 250 GR  
with green salad and tomatoes 20,00 €

RACK OF LAMB  
with crumbled pistachios and potatoes 22,00 €

PIGLET PORK COOKED  
with herbs, red sauce and potatoes 18,00 €

TOMAWOK  
with potatoes and vegetables 7,00 €

## GRILLED BURGER

PASSPARTOUT BURGER ~ Chicory, pecorino cheese and cheek 14,00 €

FISH BURGER ~ Octopus, chicory and ginger-scented mayo 16,00 €

VEGGY BURGER ~ Aubergines, mozzarella and confit tomatoes 13,00 €

# TASTING MENU

Minimum for two people - 55€ per person

## Appetizers

CHICKPEAS FLAN  
with cheese fondue from Lazio

KATAIFI PASTE PRAWNS  
with hot sauce

SALTED MEAT CARPACCIO  
with yogurt sauce and double cooked crispy leek

## MAIN COURSE

RICOTTA CHEESE AND LEMON  
with josper tomatoes

HOMADE MEZZI PACCHERI  
with bluefin tuna, tomato pesto with josper and almonds

## FROM JOSPER

SEARED TUNA  
with Josper and celery turnip puree

SOMETHING SWEET  
of your choice

*Passpartout's kitchen is a site of continuous experimentation  
and searches for perfect balances, but at the same time,  
a warm and welcoming cuisine, Mediterranean and with scents that smell of home.*

Bread 2€



PASSPARTOUT