



APPETIZERS AND FRIED



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 €
	
VEGETABLES TEMPURA with lime mayo	8,00 €
PRAWNS IN KATAIFI PASTE with spicy sauce	12,00 €
FRIED BUFFALO MOZZARELLA BITES	10,00 €
POTATO CHIPS CHEESE pepper and paprika	7,00 €

LOCAL COLD CUTS & CHEESE

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

TAPAS

PARMIGIANA WITH GRILLED EGGPLANT baked tomato and bufala mozzarella	3,00 €
CRUNCHY VEGGIES STICKS with aromatic sauce	3,50 €
CODA ALLA VACCINARA MEATBALLS	4,00 €
SMOKED BEEF SLICES	4,50 €
CHICKEN POP CORN with yogurt sauce	3,50 €



SIDE DISHES

FRENCH FRIES	5,00 €
JOSPER POTATOES	6,00 €
SEASONAL VEGETABLES	6,00 €

SALAD

GREEN SALAD, TOMATOES AND BUFFALO MOZZARELLA	12,00 €
CAESAR SALAD with lettuce, grilled chicken, crispy bacon, croutons, parmesan flakes and caesar sauce	14,00 €
GRECA with cucumbers, oregano, cherry tomatoes, feta cheese, taggiasca olives and onion	10,00 €

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 €

*Ask for amari or spirits
at the staff*



MAIN COURSE

Pasta Prepared Daily

AMATRICIANA, CACIO E PEPE, CARBONARA	13,00 €
FUSILLI OF PAN with basil pesto, tomato confit and burrata cheese	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 raw bluefin tuna, tomato pesto made with the josper and almonds	16,00 €
HOMEMADE TONNARELLO with cacio cheese, pepper, lime and chopped red prawns	18,00 €
BEETROOT RISOTTO and parmesan fondue	13,00 €

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

Fish

OCTOPUS with potatoes, onion and chilli	18,00 €
SEA BASS ROLLED UP with local ham and potatoes	18,00 €
SQUID with vegetables on soy sauce	16,00 €
SEARED TUNA at Josper and celery turnip puree	18,00 €

Meet

CHICKEN ROLLED UP with bacon and side dish of your choice	14,00 €
ENTRECÔTE 250 GR with side dish of your choice	20,00 €
RACK OF LAMB with crumbled pistachios and potatoes	22,00 €
PIGLET PORK COOKED with herbs, red sauce and potatoes	18,00 €
TOMAHAWK with potatoes and vegetables (per hectogram)	7,00 €