

# APPETIZERS

ARTICHOKEs AND POTATOES SOUFFLÉ with Roman Pecorino Fondue and Topinambur Chips	13,00 €
PAN WITH SMOKED SEASONAL VEGETABLES with Burrata Stracciatella and Basil Oil	12,00 €
SALTED MEAT CARPACCIO with yogurt sauce and double cooked crispy leek	13,00 €
PAN WITH SPICY MUSSELS with N'duja and Jospes Baked Bread	15,00 €
CITRUS MARINATED SALMON with fennel salad	14,00 €

# FRIED

FRIED BUFFALO MOZZARELLA BITES	10,00 €
VEGETABLES IN TEMPURA with lime mayo	8,00 €
PRAWNS IN KATAIFI PASTE with spicy sauce	12,00 €
ZUCCHINI FLOWERS with ricotta cheese and salmon	12,00 €

# 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 and fig jam	27,00 €

# MAIN COURSE

*Pasta prepared daily*

TONNARELLO WITH ARTICHOKEs Mint and Roman Pecorino	16,00 €
RAVIOLI WITH RICOTTA CHEESE AND LEMON with josper tomatoes	14,00 €
SOUP OF PASTA "SORELLE SALERNO" with Beans and Smoked Mussels	12,00 €
HOMEMADE SPAGHETTI BAKED IN THE JOSPER with anchovies, cherry tomatoes and josper toasted bread	14,00 €
SCHIAFFONI PASTA "SORELLE SALERNO" Cherry Tomatoes, Lemon Scented Clams	16,00 €
RIGATONE FRESH TUNA "ALLA PUTTANESCA" with Capers Crystals - tomatoes, tagiasca olives	18,00 €
RISOTTO WITH PORCINI MUSHROOMS and liquorice dust from Calabria	16,00 €
ALWAYS AVAILABLE: AMATRICIANA, CARBONARA, CACIO E PEPE, GRICIA	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 reclamatiion 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*

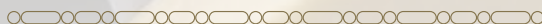
MARINATED CHICKEN THIGH ROLL  
and Local Bacon 14,00 €

ENTRECÔTE 250 GR  
with green salad and tomatoes 24,00 €

SOUSAGE FROM NORCIA  
Vegetables and Potates Caponata 14,00 €

JOSPER PIGLET WITH POTATOES  
Chestnuts and soft Liquorice Sauce 16,00 €

TOMAHAWK  
with potatoes and vegetables (per hectogram) 7,00 €



GRILLED SALMON WITH TERIAKY SAUCE  
and cicory 16,00 €

SEARED TUNA  
with celery turnip puree 18,00 €

## GRILLED BURGER

*All burgers are accompanied by french fries*

PASSPARTOUT BURGER ~ 14,00 €  
Beef, Chicory, pecorino cheese and local bacon

BACON CHEESE BURGER ~ 16,00 €  
Beef, Bacon, cheddar, green salas, tomatoes

VEGGY BURGER ~ 13,00 €  
Sesonal grill vegetable, pecorino cheese fondue, cicory

# TASTING MENU

Minimum for two people - 55€ per person

## Appetizers

ARTICHOKEs AND POTATOES SOUFFLÉ  
with Roman Pecorino Fondue and Topinambur Chips

PRAWNS IN KATAIFI PASTE  
with spicy sauce

SALTED MEAT CARPACCIO  
with yogurt sauce and double cooked crispy leek

## MAIN COURSE

RAVIOLI RICOTTA CHEESE AND LEMON  
with josper tomatoes

SCHIAFFONI PASTA "SORELLE SALERNO"  
Cherry Tomatoes, Lemon Scented Clams

## FROM JOSPER

SEARED TUNA  
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**