



## PASSPARTOUT

### APPETIZERS AND FRIED

ROMAN STYLE ARTICHOKE	7,00 €
PAN OF SEASONAL GRILL VEGETABLES with burrata cheese and casil oil	12,00 €
RAW PRAWNS WITH BURRATA CHEESE and spicy oil	18,00 €
CITRUS MARINATED SALMON with rocket salad and apple	14,00 €
ROAST-BEED CARPACCIO with tuna sauce and fried capers	13,00 €



EGGPLANT MEATBALLS with smoked cheese and tomato sauce	12,00 €
BUFFALO MOZZARELLA MEATBALLS with spicy sauce	12,00 €
COD FISH MEATBALLS with aioli sauce	13,00 €
PRAWNS IN KATAIFI PASTE with spicy sauce	13,00 €
CHICKEN POP CORN with yogurt sauce	8,00 €
MEATBALSS TASTING Eggplant, codfish and buffalo mozzarella cheese	22,00 €

### LOCAL COLD CUTS & CHEESE

PLATTER OF COLD CUTS with pickles home made	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*

AMATRICIANA, CACIO E PEPE, CARBONARA, GRICIA All traditional Roman dishes are made with fresh pasta prepared daily and with selected local products	13,00 €
FETTUCINE "ALFREDO" with Piedmontese mountain butter and Parmigiano Reggiano aged for 48 months	14,00 €
RAVIOLI WITH RICOTTA CHEESE AND LEMON with josper tomatoes	14,00 €
HOMEMADE SPAGHETTI BAKED IN THE JOSPER with anchovies, cherry tomatoes and josper toasted bread	14,00 €
SCHIAFFONI PASTA "SORELLE SALERNO" with Cherry Tomatoes, Lemon Scented Clams	16,00 €
RIGATONE FRESH TUNA "ALLA PUTTANESCA" with Capers Crystals, tomatoes, tagiasca olives and origan	18,00 €
RISOTTO WITH RAW PROWN, BURRATA CHEESE and pistachios	22,00 €
LASAGNA WITH RAGÙ FROM THE JOSPER OVEN (BBQ)	14,00 €

## 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 THIGH Potatoes and salad	14,00 €
ENTRECÔTE 250 GR with salad	24,00 €
SOUSAGE FROM NORCIA with roasted potatoes and chicory	14,00 €
JOSPER PIGLET with herbs flavoured and grilled pineapple	16,00 €
TOMAHAWK with potatoes and vegetables (per hectogram)	7,00 €

### *Fish*

GRILLED SALMON Potatoes and salad	16,00 €
SEARED TUNA Potatoes celery puree	18,00 €
GRILLED OCTOPUS & POTATOES with cilli and onions	20,00 €
COD FISH PORTUGUESE STYLE made with olives, potatoes, milk, bread, herbs	16,00 €



PASSPARTOUT

## GRILLED BURGER

*All burgers are accompanied by french fries*

PASSPARTOUT BURGER	14,00 €
Chicory, pecorino cheese and bacon	
BACON CHEESE BURGER	16,00 €
beef, bacon, cheddar, green salad and tomato	
VEGGY BURGER	13,00 €
Grill vegetable, cicory and pecorino cheese	

## SALAD

BUFFALO MOZZARELLA	12,00 €
Green Salad and Tomatoes	
CAESAR SALAD	14,00 €
with lettuce, grilled chicken, crispy bacon, croutons, parmesan flakes and caesar sauce	
GRECA	10,00 €
with cucumbers, oregano, cherry tomatoes, feta cheese, taggiasca olives and onion	
CRISP APPLES AND ROCKET	12,00 €
Parmigiano Reggiano aged for 48 months and balsamic vinegar from Modena	
<u>Addition of fresh seared tuna</u>	6€
BURRATA CHEESE AND PEACHES	14,00 €
with curly salad, radishes, cherry tomatoes, hazelnuts, mint, burrata and peaches	

## SIDE DISHES

FRENCH FRIES	5,00 €
JOSPER POTATOES	6,00 €
CHICORY	6,00 €

*Ask for amari or spirits  
at the staff*



## PASSPARTOUT



## SOFT DRINK

TREATED DRINKING WATER 75 cl	
Natural /Sparkling water	2,00 €
SOFT DRINKS	4,00 €
FRUIT JUICE	3,50 €



## BEER CRAFT OR BOTTLE

Nastro Azzurro Draft 0,4	6,00 €
Messina "Cristalli di Sale" bott. 33cl	6,00 €
Leffe "Blonde" bott. 33cl	6,00 €
Leffe "Ambre" bott. 33cl	6,00 €
Leffe "Rouge" bott. 33cl	7,00 €

## HOT DRINK

TEAS AND INFUSIONS	4,00 €
ESPRESSO COFFEE	2,50 €
CAPPUCCINO	3,50 €



*\*The fish destined to be consumed raw or practically raw has been subjected to a treatment of preventive remediation (-20 C for 24 hours) in accordance with the requirements of Regulation (EC) 853/2004 and the Ministerial Order of 12/05/1992 to prevent the risk of Anisakis.*

*\*Some hard-to-find products may be frozen at source.*

*\*Information about the presence of substances or products that cause food allergies is available from service staff*

*\* Bread Burgers*

*Bread 2€*

*Service 2 €*



**PASSPARTOUT**

## APERITIFS

*Aperitif from 17 to 20*

### **Passpartout Tapas**

10 €

1 Drink of your choice  
Salted nachos, green olives +  
2 Tapas

### **Local cold cuts & Cheese**

15 €

1 Drink of your choice  
Nachos with local cold cuts and cheese  
and 2 tapas of the day

### **Passpartout Aperitif**

18 €

1 Drink of your choice  
Nachos, spicy sauce, olives and  
Local cold cuts and cheese  
bruschettas and + 2 Tapas

## Fancy a cocktail?



### **SPRITZ**

*aperol, prosecco and soda*

### **AMERICANO**

*vermouth rosso, campari bitter and soda*

### **NEGRONI**

*campari bitter, red vermouth, gin beefetter*

### **CYNAR SPRITZ**

*amaro cynar, prosecco, soda*

### **HUGO**

*lime, elderberry liqueur, prosecco and soda*

### **GARDEN FRUIT (NON-ALCOHOLIC)**

*pineapple pulp, blackberries, squeezed bergamot,  
cramberry juice*

Classic Mixology  
and variations on our drinks

10 €

## RED



## WINE

<b>Merlot Doc Levad</b> ~ NALS MARGREID 100% Merlot ~ Alto Adige	38,00 €
<b>Pinot Noir Doc Angra</b> ~ NALS MARGREID 100% pinot noir ~ Alto Adige	33,00 €
<b>Langhe Doc Nebbiolo</b> ~ BATASIOLO 100% Nebbiolo ~ Piemonte	30,00 €
<b>Barbera D'alba Doc Sovrana</b> ~ BATASIOLO 100% Barbera ~ Piemonte	30,00 €
<b>Barolo Docg</b> ~ BATASIOLO 100% nebbiolo ~ Piemonte	70,00 € 12,00 €
<b>Barbaresco Docg</b> ~ Batasiolo 100% Nebbiolo ~ Piemonte	60,00 €
<b>Valpolicella Valpantena</b> ~ Bertani 80% corvina veronese, 20% rondinella ~ Veneto	25,00 €
<b>Valpolicella Ripasso Valpantena</b> ~ Bertani 85% corvina veronese, 10% merlot, 5% rondinella ~ Veneto	28,00 €
<b>Amarone della Valpolicella Valpantena</b> Bertani ~ 80% Corvina, 20% rondinella ~ Veneto	60,00 € 12,00 €
<b>Bolgheri Rosso Doc</b> ~ ColleMassari 30% Cabernet Sauvignon 30% Merlot 25% Cabernet Franc 10% sangiovese 5% petit verdot ~ Toscana	50,00 €
<b>Chianti Classico</b> ~ Castello di Radda 95% sangiovese, 5% Canaiolo ~ Toscana	30,00 €
<b>Brunello di Montalcino Ugolforte Docg</b> ~ ColleMassari ~ 100% Sangiovese ~ Toscana	75,00 €
<b>Rosso di Montalcino Ciampoleto Doc</b> ~ ColleMassari ~ 100% Sangiovese ~ Toscana	28,00 €
<b>Morellino di Scansano Marteto</b> ~ Bruni 10% syrah, 5% Alicante ~ Toscana	28,00 € 8,00 €
<b>Scarmiglione Syrah Maremma Toscana</b> ~ Bruni ~ 10% syrah, 5% Alicante ~ Toscana	28,00 €
<b>Nobile di Montepulciano Santa Caterina</b> ~ Tenuta Trerose ~ 100% sangiovese ~ Toscana	30,00 €
<b>Rosso di Montepulciano Salterio</b> ~ Tenuta Trerose ~ 95% sangiovese, 5% Colorino ~ Toscana	25,00 € 7,00 €
<b>Montepulciano D'Abruzzo Doc</b> ~ Orlandi Contucci Ponno ~ 100% Montepulciano ~ Abruzzo	25,00 € 7,00 €
<b>Syrah IGP</b> ~ Amor Vitae Syrah 100% ~ Lazio	24,00 € 7,00 €
<b>Aeternum IGP</b> ~ Amor Vitae 80% Cabernet Sauvignon, 20% Merlot ~ Lazio	28,00 €
<b>Primitivo di Manduria Elegia</b> ~ Produttori di Manduria ~ 100% Primitivo ~ Puglia	35,00 €
<b>Primitivo di Manduria Lirica</b> ~ Produttori di Manduria ~ Primitivo della Prima Decade di Settembre ~ Puglia	26,00 €
<b>Altavilla della Corte Syrah</b> ~ Firriato 100% Syrah ~ Sicilia	24,00 €
<b>Chiaromonte Nero D'Avola</b> ~ Firriato 100% Nero D'Avola ~ Sicilia	26,00 €

## SPARKLING



<b>Franciacorta Brut Gran Cuvée</b> ~ Bellavista Chardonnay, Pinot Bianco, Pinot Nero ~ Lombardia	55,00 €
<b>Spumante Dosaggio Zero Trento Doc</b> ~ Revì Millesimato ~ Chardonnay 80%, Pinot nero 20% ~ Trentino	38,00 € 7,00 €
<b>Prosecco Doc Extra Dry</b> ~ PUNTOCUORE Glera ~ TRA LE COLLINE DI CONEGLIANO ~ Veneto	28,00 € 7,00 €
<b>Prosecco Doc Prestige Rosè</b> ~ PUNTOCUORE Glera Blend ~ CUVÉE ROYAL MILLESIMATO ~ Veneto	28,00 €

## WHITE

<b>Pinot Bianco Doc Berg</b> ~ Nals Margreid 100% Pinot Bianco ~ Alto Adige	28,00 €
<b>Sauvignon Doc Stein</b> ~ Nals Margreid 100% Sauvignon Blanc ~ Alto Adige	30,00 €
<b>Pinot Grigio Doc Hill</b> ~ Nals Margreid 100% Pinot Grigio ~ Alto Adige	28,00 €
<b>Pinot Grigio Dop</b> ~ Puiatti 100% Pinot Grigio ~ Friuli	26,00 € 7,00 €
<b>Chardonnay Doc Kalk</b> ~ Nals Margreid 100% Chardonnay ~ Friuli	26,00 €
<b>Ribolla Gialla Igp Venezia Giulia</b> ~ Puiatti 100% pinot Bianco ~ Friuli	25,00 € 7,00 €
<b>Traminer Friuli Dop</b> ~ Puiatti 100% Traminer aromatico ~ Friuli	28,00 € 8,00 €
<b>Chardonnay Friuli Dop</b> ~ Puiatti 100% chardonnay ~ Friuli	25,00 € 8,00 €
<b>Roero Arneis Docg</b> ~ Batasiolo 100% Roero Arneis ~ Piemonte	28,00 €
<b>Gavi Grane Docg</b> ~ Batasiolo 100% Cortese ~ Piemonte	28,00 €
<b>Malvasia Bianca</b> ~ Casale Lucino 100% Malvasia Puntinata ~ Lazio	24,00 € 7,00 €
<b>Vermentino IGT</b> ~ Az. Vinicola Amor Vitae 100% Vermentino ~ Lazio	25,00 € 7,00 €
<b>Chiaromonte Chardonnay</b> ~ Firriato 100% Chardonnay ~ Sicilia	24,00 €
<b>Caeles Grillo Doc</b> ~ Firriato 100% Grillo ~ Sicilia	25,00 €

## ROSÈ AND ROSE

<b>Syrah Rosè IGT</b> ~ Az. Vinicola Amor Vitae 100% Syrah ~ Lazio	24,00 € 7,00 €
<b>Primitivo Rosato Aka Igt</b> ~ Produttori di Manduria 100% Primitivo vinificato in rosato ~ Puglia	24,00 €
<b>Le Sabbie dell'Etna Rosato Doc</b> ~ Firriato 100% nerello mascalese ~ Sicilia	26,00 €

