

APPETIZERS AND FRIED

PAN OF SEASONAL GRILL VEGETABLES with burrata cheese and Basil oil	12,00 €
CITRUS MARINATED SALMON with melon salad	14,00 €
ROAST-BEED CARPACCIO with tuna sauce and fried capers	12,00 €
BEEF TARTARE with capers, olives, sun-dried tomatoes, shallot, dijon mustard and salty biscuit typical of the South of Italy	18,00 €
EGGPLANT BALLS with smoked cheese and basil pesto	12,00 €
CHEESEBALLS and jalapenos served with chive, ginger and mint mayo	10,00 €
ARGENTINE PRAWN ROLL and smoked Iberian chorizo creame	18,00 €
PANKO CHICKEN BITES with yoghurt sauce and mustard seeds e	8,00 €

LOCAL COLD CUTS & CHEESE

PLATTER OF COLD CUTS with pickles home made	16,00 €
PLATTER OF CHEESE with artisanal jam and honey	18,00 €
PLATTER OF COLD CUTS AND CHEESE with pickles and artisanal jam	27,00 €

GRILLED BURGER

PASSPARTOUT BURGER Beef, chard, smoked cheese, crispy bacon mayo with chives and ginger	14,00 €
BACON CHEESE BURGER beef, bacon, cheddar, green salad and tomato	16,00 €
BURGER VEGGY Vegetarian burger with grilled vegetables, stringy heart, sautéed vegetables, and mayonnaise, yoghurt and mustard	13,00 €

PIZZA

REGINA MARGHERITA tomatoes, mozzarella cheese, burrata and basil oil	10,00 €
GRILL VEGETABLE AND SMOKE CHEESE	12,00 €
FROM BASSIANO AND OLIVES tomatoes, local ham, buffalo mozzarella and tagiasca olives	14,00 €

SALAD

BUFFALO MOZZARELLA Green Salad and Tomatoes	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 €
TUNA AND POTATO SALAD potatoes, oregano, garlic, onion, olives and vinegar	14,00 €
BURRATA CHEESE AND PEACHES with curly salad, radishes, cherry tomatoes, hazelnuts, mint, burrata and peaches	14,00 €

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 Jospet tomatoes	14,00 €
MEDITERRANEAN HOMEMADE SPAGHETTI with Anchovies, olives, cherry tomatoes, toasted pine nuts, burrata cheese and lemon zest	15,00 €
LINGUINE PASTA WITH CLAMS Black garlic, parsley and chilli oil	20,00 €
SHORT PASTA WITH TUNA "ALLA PUTTANESCA" with Capers Crystals, tomatoes, tagiasca olives and origan	18,00 €
LASAGNA WITH RAGÙ FROM THE JOSPER (BBQ)	15,00 €

FROM JOSPER



The Jospet 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 MARINATED IN COCONUT with fusion salad	14,00 €
ENTRECÔTE 250 GR with salad and chimichurri sauce	24,00 €
BEEF FILLET 200 GR with salad and gazpacho sauce	22,00 €
TOMAHAWK with potatoes and vegetables and sauces	(per hectogram) 7,00 €
MEATBALLS with slow-cooked tomato sauce	16,00 €
PORK RIBS WITH BBQ with paprika and lime fries	14,00 €
JOSPER PIGLET with herbs flavoured and grilled pineapple	16,00 €

Fish

GRILLED SALMON with parsley oil, salad and potatoes	18,00 €
SEARED TUNA with jacket potatoes, alpine butter and rosemary	20,00 €
GRILLED OCTOPUS in vinagrette and quenelles of potatoes and sour onions	22,00 €



PASSPARTOUT