

# GRILLED BURGER

*All burgers are accompanied by french \*fries*

PASSPARTOUT BURGER	14,00 €
Beef, chicory, crispy bacon, caciocavallo cheese, chive, ginger and mint mayo	
BACON CHEESE BURGER	16,00 €
Beef, bacon, cheddar, green salad and tomato	
BURGER VEGGY	14,00 €
Vegetarian burger with grilled and sautéed vegetables, cheese, green salad, yogurt and mayo sauce whit mustard seeds	



*\*Fish intended to be consumed raw or almost raw has undergone a preventive sanitation process, in compliance with regulation (EC) 853/2004.*

*\*Some products that are difficult to source may be frozen at origin.*

*\*Certain in-house preparations, made with fresh ingredients, are blast chilled (-18°C) and then frozen.*

*\*For information regarding the presence of substances or products that may cause food allergies, please consult the service staff.*

Service 2€



PASSPARTOUT



## APPETIZERS

PURGATORY EGGS	12,00 €
with bruschetta bread and josper caciocavallo cheese	
ROMAN-STYLE ARTICHOKE	7,00 €
GRILLED SEASONAL VEGETABLES IN A PAN	12,00 €
with burrata cheese and Basil oil	
VEGETABLES IN SWEET AND SOUR	8,00 €
caponata Sicilian style	
'CACIUCCO' SOUP WITH 3 TOMATOES	16,00 €
three tomato sauce, *shellfish, chilli and bread croutons	
*OCTOPUS SALAD	16,00 €
with carrots, fennel, olives, potatoes and vinegar	
BEEF TARTARE	14,00 €
with Blue goat cheese, pumpkin cream and mushroom powder	

## FRIED

GIUDIA STYLE ARTICHOKE	8,50 €
FALAFEL	7,00 €
with vegetable and legume hummus	
CHEESEBALLS	10,00 €
and jalapenos served with chive ginger and mint mayo	
PANKO CHICKEN BITES	8,00 €
with yogurt and mayo sauce whit mustard seeds	
SELECTION OF FRIED BITES	22,00 €
falafel, chicken and cheeseballs	

## MAIN COURSE

*Pasta prepared daily*

FETTUCINE "ALFREDO" with Piedmontese mountain butter and 48 months aged Parmigiano Reggiano	14,00 €
RAVIOLI WITH RICOTTA CHEESE AND LEMON with Josper roasted cherry tomatoes and thyme	14,00 €
MEDITERRANEAN HOMEMADE SPAGHETTI with anchovies, olives, cherry tomatoes, toasted pine nuts, cheese and lemon zest	15,00 €
GNOCCHI WITH PORCINI MUSHROOMS Grilled and creamed *porcini mushrooms with Brie sauce (porcini subject to availability of supply)	20,00 €
RISOTTO WITH TWO ARTICHOKEs *cream made with Roman style and Giudia style artichokes and Chardonnay	18,00 €
PUMPKIN SOUP, CRÈME FRAÎCHE and roasted seeds	10,00 €
LASAGNA FROM THE JOSPER OVEN with Fassona ragù meat sauce	15,00 €
GAZPACHO TOMATO AND RED *PRAWN	16,00 €
"ALMOST A PAELLA" saffron rice gratinated in the Josper with chicken, Fassona beef and *shellfish	16,00 €
Always Available: Carbonara, Amatriciana e Cacio e Pepe	13,00 €



## 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*

### *Meat*

CHICKEN SUPREME with creamed peppers and potatoes with alioli sauce	14,00 €
BEEF FILLET 200 GR with brown sauce, chutney and potatoes	22,00 €
TOMAHAWK with potatoes, vegetables and sauces	(for hectogram) 7,00 €
MEATBALLS with slow-cooked tomato sauce and parmesan cheese	16,00 €
PORK RIBS WITH BBQ with paprika and lime fries	14,00 €
BACON-WRAPPED PORK TENDERLOIN with Local Bacon (Guanciale), fruit sauce and potatoes	18,00 €

### *Fish*

GRILLED SALMON with parsley oil, salad and potatoes	18,00 €
SEARED *TUNA with sweet and sour onions, mint and salad	20,00 €
GRILLED *OCTOPUS in vinagrette, quenelles of potatoes and chorizo Iberico sauce	22,00 €
GRILLED FISH OF THE DAY with side dish (dish subject to availability)	(for hectogram) 9,00 €



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