



FLAVOURS OF THE SEASON

*A seasonal selection inspired by spring freshness: grilled dishes, local vegetables and authentic flavours.
Honest cuisine with bold flavours and a touch of flame.*

CHARCOAL-GRILLED MARINATED EGGPLANT	9,00€
CRISPY FRIED CALAMARI* with fresh lime and mint mayonnaise	18,00€
SMASH MEATBALLS FROM THE JOSPER with salmoriglio sauce	14,00€
SPAGHETTI WITH FRESH CLAMS black garlic, chili and parsley oil	22,00€
GNOCCHETTI WITH MUSHROOMS AND LUCANIAN SAUSAGE with crushed hazelnuts	16,00€
MIXED GRILLED MEAT SKEWERS chicken, sausage, beef and mortadella, served with grilled vegetables	18,00€
MEATBALL BURGER with eggplant and primo sale cheese	16,00€
CAPRESE PINSA buffalo mozzarella, tomato and fresh basil	12,00€
BURRATA & PEACH SALAD burrata, peaches, hazelnuts and cherry tomatoes	16,00€
WINE OF THE MONTH : SUSUMANIELLO ROSATO IGT ~ A Mano Imprint Fresh, fruity and easy to drink – perfect to start your meal	25€  8€ 
WINE OF THE MONTH : SUSUMANIELLO ROSATO BIO ~ A Mano Imprint Elegant and fruity, with a pleasant persistence — perfect to enjoy throughout the meal	30€ 



LOCAL COLD CUTS & CHEESE

A selection of outstanding Italian products



COLD CUTS PLATTER with homemade pickles	16,00€
SUMMER CHEESE SELECTION a mix of fresh and aged cheeses: 18-month aged Pecorino Romano DOP, primo sale, buffalo mozzarella cheese, caciocavallo, burrata stracciatella, fruit compote and honey	20,00€
COLD CUTS AND CHEESE PLATTER with pickles and artisanal jam	27,00€

Add warm focaccia to complete your board – highly recommended

FOCACCIA Salt, oil and rosemary (+5€ add Bassiano Ham) (+€3 with tomatoes)	7,00€
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Bread basket 2,00 €

Cover Charge 2,5 €



PASSPARTOUT

APPETISERS AND FRIED

Essential, but excellent: Josper also signs our starters

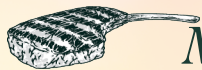


- JOSPER-GRILLED VEGETABLE** 15,00 €
served with Josper-melted cheese fondue in winter and burrata stracciatella in summer
- CHEESEBALLS°** 10,00 €
with jalapeños, served with chive, ginger and mint mayo
- PANKO CHICKEN° NUGGETS** 8,00 €
with mayo & yogurt sauce and mustard
- AMATRICIANA SUPPLÌ°** 8,00 €
2 pieces
- PURGATORY EGGS** 12,00 €
with bruschetta bread and caciocavallo cheese

PASTA DISHES *Freshly Made*



- CARBONARA :** 13,00 €
Roman dish with eggs, guanciale (bacon), Pecorino Romano DOP and black pepper
- CACIO E PEPE :** 14,00 €
Roman dish with Pecorino Romano DOP, mix of pepper
- AMATRICIANA:** 14,00 €
Roman dish with tomato sauce, guanciale(bacon), Pecorino Romano DOP
- FETTUCCINE "ALFREDO"** 14,00 €
with alpine Piedmont butter and 48-month aged Parmigiano Reggiano
- RICOTTA AND ORGANIC LEMON RAVIOLI** 16,00 €
with cherry tomatoes cooked in the Josper and thyme
- MEDITERRANEAN-STYLE SPAGHETTONI** 18,00 €
Josper-roasted cherry tomatoes, toasted pine nuts, anchovies, Taggiasca olives, basil, garlic, and burrata stracciatella with lemon scent
- LASAGNA° IN PAN WITH FASSONA RAGÙ** 15,00 €
from the charcoal oven



Meat



SECOND COURSE FROM JOSPER

The Josper is a Spanish oven-grill hybrid that gives food a bold, smoky flavor



Fish



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| SUPREME OF CHICKEN 15,00 €
with bell pepper cream and potatoes with alioli sauce | GRILLED SALMON 18,00 €
with parsley oil, mixed salad, and potatoes |
| BEEF FILLET 200G 25,00 €
jus of beef with sicilian chimichurri sauce and potatoes | CHARCOAL-GRILLED OCTOPUS* 22,00 €
in vinaigrette, Parmigiano potato quenelles and Iberian chorizo sauce |
| TOMAHAWK per hectogram 8,00 €
with potatoes, vegetables, and sauces | |
| PORK RIBS WITH BBQ SAUCE 14,00 €
with paprika and lime fries | |
| JOSPER EXPERIENCE 55,00 €
grilled meat with chicken, beef fillet, Pork ribs, sausage, vegetables and potatoes | |

If you want to see Josper at work, scan the QR Code





GRILLED BURGER

*All burgers are served with fries***

- PASSPARTOUT BURGER 15,00 €
beef, chicory, crispy pancetta, caciocavallo cheese, chive and ginger mayo
- BACON CHEESE BURGER 17,00 €
beef, bacon, cheddar, baby lettuce and tomato
- SMASH BURGER 20,00 €
double beef patty, gouda cheese, caramelised onion, lettuce, Passpartout sauce



CHARCOAL-GRILLED PIZZA

- FOCACCIA 7,00 €
Salt, Oil, Rosemary
(+5€ add Bassiano Ham)
(+3€ with tomatoes)
- REGINA MARGHERITA 10,00 €
tomato, mozzarella cheese, smoked cheese and basil oil
- VEGETABLES AND SMOKED CHEESE 13,00 €
grilled seasonal vegetables in the Josper oven, with burrata stracciatella and smoked cheese
- CRUDO DI BASSIANO E OLIVE 15,00 €
tomato, mozzarella cheese, Taggiasca olives and cured Bassiano ham



SALADS

- GREEK SALAD 13,00 €
cucumbers, Taggiasca olives, Greek feta, cherry tomatoes, onions, and oregano
- CAESAR SALAD 14,00 €
lettuce, grilled chicken, bacon, croutons, parmesan shavings, and Caesar dressing
- MIX GREEN SALAD 7,00 €
green salad (add cherry tomato 3€ , add cheese 4,5€)





Recognized by UNESCO as Intangible Cultural Heritage of Humanity, Italian cuisine is an art that carries tradition and speaks to the heart. A menu in constant evolution.

Our proposal changes over time, following seasonality, research and the inspiration of the kitchen.

Every month we create a dedicated menu, designed to highlight ingredients and different moments of the year. Every visit may bring new discoveries.

If you are planning your experience with us, contact us to discover our proposals with Special dishes off the menu.

By phone or WhatsApp at +39 06 4041 2368

WINE BY THE BOTTLE AND BY THE GLASS

A cellar in motion

Our wine selection is constantly evolving, built through research, small producers and new discoveries. Alongside the labels currently available, we frequently offer off-menu references and seasonal novelties.

If you would like advice or want to know the updated availability, contact us: we will be happy to guide you in your choice.

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