PASSPARTOUT

FLAVOURS OF THE SEASON

A seasonal selection of charcoal-grilled dishes, seasonal vegetables and authentic flavours.
Dishes created for every season, bringing together tradition and taste

CHARCOAL-GRILLED PUMPKIN, CACIO E PEPE 8,00€
Josper-grilled pumpkin, Pecorino Romano and black pepper fondue, with toasted seeds

JOSPER-BRAISED ARTICHOKE 8,00€
Roman-style artichoke, braised in the Josper with its own reduced cooking juices, Pecorino shavings and wild mint.

PUMPKIN VELOUTÉ WITH LAZIO CHEESES 12,00€
Creamy pumpkin soup, local Lazio cheese fondue and toasted seeds

GNOCCHETTI WITH MUSHROOMS AND LUCANIAN SAUSAGE 15,00€
With crushed hazelnuts

MIXED GRILLED MEAT SKEWERS 16,00€
Chicken, sausage, beef and mortadella, served with grilled vegetables

PUMPKIN BURGER WITH ESCAROLE AND BURRATA 14,00€
Pumpkin burger patty, sautéed escarole and burrata

PUMPKIN, BURRATA & WALNUT PINSA 14,00€
Charcoal-grilled pumpkin, fior di latte mozzarella, burrata and walnuts.

WINE OF THE MONTH : SUSUMANIELLO ROSATO IGT ~ A Mano Imprint 25€ 8€
Fresh, fruity and easy to drink – perfect to start your meal

WINE OF THE MONTH : SUSUMANIELLO ROSATO BIO ~ A Mano Imprint 30€
Elegant and fruity, with a pleasant persistence — perfect to enjoy throughout the meal

LOCAL COLD CUTS & CHEESE

A selection of outstanding Italian products

COLD CUTS PLATTER 16,00€
with homemade pickles

WINTER CHEESE SELECTION 20,00€
18-month-aged Pecorino Romano DOP, Stilton Blue, Parmigiano,
Josper-grilled provolette, fruit compote and honey

COLD CUTS AND CHEESE PLATTER 27,00€
with pickles and artisanal jam

Add warm focaccia to complete your board – highly recommended

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

Bread basket 2,00 € *Cover charge 2,50 €*

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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

SECOND COURSE FROM JOSPER

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

Meat

SUPREME OF CHICKEN **15,00 €**
with bell pepper cream and potatoes with alioli sauce

BEEF FILLET 200G **25,00 €**
jus of beef with sicilian chimichurri sauce and potaoes

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

Fish

GRILLED SALMON **18,00 €**
with parsley oil, mixed salad, and potatoes

CHARCOAL-GRILLED OCTOPUS* **22,00 €**
in vinaigrette, Parmigiano potato quenelles and Iberian chorizo sauce

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

PASSPARTOUT



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€)

PASSPARTOUT

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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