

## STARTERS

Meatball, with pecorino fondue	7.50
Spinach dumplings, with tomato gazpacho and cucumbers	7.50
Sliced home made roasted turkey with Pecorino Gran Riserva del Passatore, mixed salad and citrus oil	12.50
Roastbeef with Parmigiano Reggiano 36 months and rocket	12.50

## I TAGLIERI

<b>The farmer plate</b> Salami, seasoned raw ham with Cervia's salt, seasoned sausage, summer seasoned pork neck, larded loin, calf shoulder squacquerone soft cheese with caramelized figs.	14.50
<b>Sesoned raw ham chop board suitable for two persons</b> Parma's raw ham 48 month seasoned, raw ham with sweet Cervia's salt, raw ham flavoured with Sangiovese wine, squacquerone soft cheese with caramelized figs.	22.50
<b>The Passatelli cured meats big chop board ... for two persons</b> Classic mortadella, Parma ham 48 months seasoned, local salami, Great cooked ham seasoned pork neck, Culatta of culatello, dried pork loin, pecorino cheese Erica, squacquerone soft cheese, Caprozzo carob flavoured cheese, homemade jams.	28.50
<b>Great cheese platter</b> Pecorino cheese Erica, Lamucca di Bosco, Bufala di Lucrezia, Caprozzo carob flavoured cheese, Lamucca hops flavoured cheese, Pecorino Gran Riserva del Passatore, Re di Pecora blue cheese, poppy flavoured, with honey, jams and white wine gel	15.50
<b>Veggie chop board</b> Vegetarian meatballs, pinzimonio, crescioncino (typical Romagna sandwich with spinach), burrata cheese, Parmigiana-style eggplant, vegetable friccandò, wholemeal breadstick and Romagna pecorino cheese.	14.00
<b>Piadina Typical flat bread</b>	1.20

## OUR PASTA IS ALL HOME MADE SOUPS

Passatelli (typical pasta) in broth	9.50
Cappelletti (typical cheese filled pasta) in capon broth	9.50

## PASTA

Tagliatelle with meat ragoût Ravenna style	8.50
Cappelletti (typical cheese filled pasta) with meat ragoût	9.50
Tortellini with parmesan cream and nutmeg	13.50
Round cappelletto stuffed with pecorino cheese and pears, with crunchy almonds and red wine sauce drops	13.00
Green noodle with pea cream, beetroot, stracciatella cheese and chamomile	12.00
Passatelli with pecorino fondue, crispy culatello and truffle	13.50
Spaghetti with tomato sauce, cherry tomatoes, burrata cheese and fresh basil.	11,00
Curzùl (typical pasta) of ancient grains with Romagna carbonara 30-month parmesan fondue, poached egg, crunchy culatello and truffle rain	13.50

## MAIN DISHES

Mixed grilled meat of Romagna potatoes with rosemary ribbs, bacon, pork neck, fresh sausage, pork loin steak, chicken brochette	17.50
Grilled sausages and baked potatoes	14.50
Grilled mutton meat with tomatoes	16.50
Roast rabbit with garlic, rosemary and baked potatoes	16.50
Cockerel grilled with potatoes and rosemary	16.50
Low temperature cooked chicken steak, parmesan flakes, vegetables and basmati rice	16.50
Sliced fillet of beef with salt of Cervia with vegetables au gratin	21.00
Grilled beef tenderloin with vegetables au gratin	22.50
Pork shank cooked at low temperature with rustic farmer's potatoes	16.50
Jugged beef fillet stew accompanied by crispy polenta	16.50
Veal loin cutlet (elephant ear) with potato chips	19.50
Parmigiana eggplant (unique dish)	9.00

## THE MEAT

1 kg of Chianina steak I.G.P. (aged 30 days) grilled with vegetables au gratin, Maldon salt and unfiltered EVO oil	65.00
1 kg of Scottona steak with vegetables au gratin Maldon salt and unfiltered EVO oil	55.00

## FISH APPETIZERS

Mussels marinara style (with garlic, parsley and white wine)	12.00
Warm salad of octopus*, chard, squacquerone fresh cheese and croutons	15.50
Seafood salad * on a bed of mixed salad	12.50
Tasting of fish appetizers Catalan-style prawns*, Warm octopus salad * with chard, Salmon marinated, russians salad, carrot mayonnaise and redfruits Bread crutons with burrata cheese, tomato concassé and Cantabrian anchovies, Seafood salad* on a bed of mixed salad.	16.50

## FIRST COURSES WITH FISH

Seafood risotto * (prepared with Carnaroli rice from the Po Delta)	12.50
Spaghetti hand made, clams, zucchini cream and mullet bottarga	15.50

## FISH MAIN DISHES

Oven skewers of shrimp* and squid*	17.50
Tuna steak on mixed salad and balsamic vinegar sauce	18.50
Salmon with lime, pink pepper, lacquered with acacia honey and vegetables	18.50
Mixed grilled fish fillet of sea bream * or sea bass *, prawn *, monkfish *, squid skewer *, prawn skewer *, scallop * au gratin	22.50

## BABY MENÙ

Pasta wit tomato sauce, chicken cutlet, french fries	9.50
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## SIDE DISHES

Fricandò of vegetables	5.00
Baked onions	5.00
Vegetables au gratin	5.00
Baked potatoes with rosemary and Cervia salt	5.00
French fries	5.00
Mixed salad	5.00

## SALADS

<b>Caesar Salad</b> Green salad, grilled chicken, bread crutons, parmesan flakes, E.V.O. oil, Caesar sauce.	12.00
<b>Greek Salad</b> Green salad, chicory, cucumber, olives, red onion, cherry tomatoes, feta cheese, and tzatziki sauce.	9.00
<b>Passatelli Salad</b> Mixed salad, Tomatoes, carrots olives, boiled egg, small mozzarellas, boiled corn, bread crutons, Tuna.	12.00

## DESSERTS

Bread and Salami made with chocolate ... for two persons	9.00
Pears in red wine with chocolate and hazelnut mousse	6.50
Squacquerone cheesecake, caramelized figs and sweet piada wafer	6.50
Dark chocolate half sphere and mascarpone with strawberry, meringue and glazed berries	6.50
Tiramisù with salty crunch and chocolate	6.50
English soup (Typical Romagna's dessert)	6.00
Imperial milk	6.00
Sorbets: lemon, mandarin, coffee	4.00
Cup of artisanal ice cream with Fabbri's sour cherries	6.00

## PIZZA DOUGH

CHOOSE YOUR PIZZA DOUGH

Classic Pizza Dough, leavened 72 hours	-
Very Black (Wheat, rye, oats, barley, sesame seeds, sunflower seeds)	+1.50

## CLASSIC PIZZAS

<b>Margherita</b> San Marzano tomato, mozzarella, basil	6.50
<b>Cosacca</b> San Marzano tomato, E.V.O. oil, oregano, Parmesan, Pecorino cheese	8.00
<b>Regina Margherita</b> San Marzano tomato, Buffalo mozzarella, cherry tomatoes and basil	8.50
<b>San Vitale</b> San Marzano tomato, mozzarella, aubergines, bacon, parmesan, basil	9.50
<b>La Romagnola</b> San Marzano tomato, mozzarella, Parmigiano Reggiano sauce, fresh sausage, smoked provola cheese, roasted potatoes	10.00
<b>Dante Alighieri</b> Buffalo mozzarella double cherry tomato, after cooking: raw Parma ham, basil pesto, burrata, wildflower honey from Romagna, toasted almonds, extra virgin olive oil and basil	12.50
<b>Spicy Salami</b> San Marzano tomato, mozzarella, spicy salami	8.00
<b>Prosciutto cotto e funghi freschi</b> San Marzano tomato, mozzarella, cooked ham and fresh mushrooms	8.00
<b>Mosaico</b> Mozzarella, champignon, courgettes, peppers, aubergines and basil	9.00
<b>Salsiccia e friarielli</b> Fior di latte, fresh sausage and friarielli	8.50
<b>4 cheese evolution</b> Parmigiano Reggiano cream, pit pecorino, buffalo gorgonzola, Out: squacquerone, apple jam, toasted hazelnuts, E.V.O. oil and basil	12.50

## GOURMET PIZZAS

<b>Burrata</b> San Marzano tomato, Burrata cheese, Culatello raw ham	13.00
<b>Eccellenza crudo</b> San Marzano tomato, mozzarella, basil pesto, Parma raw ham, Buffalo mozzarella, outbound: cherry tomatoes and basil	13.00
<b>Vecchia Napoli</b> San Marzano tomato, mozzarella, Cetara's anchovies, olives, basil	13.00
<b>Margherita sbagliata</b> Yellow tomato, Buffalo stracciatella cheese, yellow tomatoes, cornice stuffed with mozzarella	13.00
<b>Mortadella</b> Mozzarella, Mortadella, pecorino cheese, pistachios pesto	13.00
<b>Carbonara</b> Egg, parmesan 30 months seasoned, mozzarella, bacon flakes	14.00
<b>Cetara</b> Mozzarella, courgette flowers, Cetara's anchovies, stracciatella cheese	14.00
<b>Puorpes</b> Mozzarella, backed octopus, burned charr tomatoes, sweet potatoes chips	16.00
<b>Pedrita</b> Mozzarella, fennel salad, oil, black pepper, salmon marinated with beetroot, goat cheese cream, dill	13.00

**Dear Customer,  
only for dinner,  
the Passatelli Restaurant  
menù is enriched  
by dishes  
prepared by  
Figo restaurant:  
Pizzas, Burgers and Sushi.**

\* the dishes are prepared with raw material frozen or deep-frozen at the origin.

## BURGERS

Our bread recipe is made up of mother yeast and organic flours.  
The sauces inside the burgers are all made by us.  
Each burger is accompanied by fries.

<b>A classic</b> Classic Buns, 160 gr. of beef, Tropea onion stewed with coriander, tomato, green salad.	9.50
<b>Cheese Burger</b> Classic Buns, 160 gr. beef, cheddar, tomato, green salad.	9.50
<b>Bacon Cheese</b> Classic Buns, 160g beef, crispy bacon, cheddar, tomato, green salad.	10.50
<b>Texas</b> Classic Buns, 170g beef, double cheddar, pork ribb, caramelized onion, tomato, green salad, homemade bbq sauce, mayonaise	13.00
<b>London</b> Classic buns, double burger (2x110gr.), paprika cheddar, smoked sauce, roast beef, fried onion, bacon, green salad, mayonaise	15.00
<b>Paris</b> Toasted buns with butter, 170 gr. beef, omelette, Camembert fondue (cheese), mille isole sauce, tomato, green salad	14.00
<b>Turkey Burger</b> Wholemeal buns, turkey burger, aged pecorino, carpaccio with courgettes, tomato, mixed salad, thousand islands sauce	13.00
<b>Stracciatella burger</b> Organic wholemeal buns, 160 gr of beef, stracciatella cheese, green salad, crunchy aubergine in batter, basil and pistachio pesto.	13.00
<b>Campana D.O.P. 14.00</b> Organic whole grain buns, 160 gr. of beef, crispy burratina from Campania, pine nut and basil pesto salad, toasted speck.	
<b>Salmon</b> Organic whole grain buns, salmon, marinated purple cabbage, cream of robiola cheese, avocado, mango mayonnaise.	14.00
<b>King Arthur</b> Classic Buns, 160 gr. Beef, rocket, fried egg, pecorino fondue, black truffle.	15.00
<b>Green (vegan)</b> Buns with spirulina algae, chickpeas and spinach potatoes burger, avocado, vegan mayonnaise, fresh rocket.	12.50

## SUSHI

Goma Wakame	4.00
Edamame	4.00
Salmon carpaccio, oil, salt, pepper and lime zest (6 pcs.)	5.00
Tuna carpaccio, oil, salt and lime zest (6 pcs.)	5.00
Sea bass carpaccio, oil, salt and pepper	5.00
Mixed carpaccio (18 pcs.) Salmon, Tuna, Sea bass.	15.00

## TARTARE

Salmon and avocado tartare	6.00
Tuna and avocado tartare	6.00
Special salmon tartare: Peach, lime philadelphia, salmon	7.00
Special tuna tartare: salt, oil, pepper, lime zest, avocado, tuna	7.00
Avocado and Mazara prawns tartare	10.00
Delicious tartare Salmon, avocado, Philadelphia, spicy mayonnaise, teriyaki, pistachio, tobiko	8.00

## SASHIMI

Salmon sashimi (8 pcs.)	7.00
Tuna sashimi (8 pcs.)	7.00
Sea bass sashimi (8 pcs.)	7.00
Tuna sashimi in two consistencies (8 pcs.)	8.00
Sashimi special (18 pcs.) Salmon, tuna, scallop, tuna in two textures, sea bass	18.00

## NIGIRI

Salmon nigiri (2 pcs.)	2.80
Tuna Nigiri (2 pcs.)	2.80
Mazara's prawns and berries Nigiri (2 pcs.)	3.00
Beetroot flavored salmon nigiri, apple wasabi, peach (2 pcs.)	3.00
Tuna and crispy potato filangé Nigiri (2 pcs.)	2.80
Sea bass jalapeno and salmon roe nigiri, (2 pcs.)	2.80
Sea bass blueberries nigiri (2 pcs.)	2.80
Salmon, Maldon salt flakes and saffron nigiri, (2 pcs.)	2.80
Special Nigiri (12 pcs.) Mixed tasting of nigiri	15.00

## TEMAKI

<b>Classic sake</b> Salmon, avocado, tobiko, sesame, herbs cippolina	5.00
<b>Temaki Ebi super</b> Tempura shrimp, salmon tartare, avocado, mayonnaise, teriyaki, tobiko and kataifi paste	6.50
<b>Temaki Delicious</b> Salmon, avocado, Philadelphia, spicy mayonnaise, teriyaki, tobiko and pistachio	6.00

## URAMAKI

<b>Classic Sake</b> (4 pcs.) Salmon, avocado, salmon tartare, sesame and Philadelphia	4.00
<b>Akami classic</b> (4 pcs.) Tuna, avocado, tuna tartare, sesame and Philadelphia	4.00
<b>Salmon flambé</b> (4 pcs.) Crispy shrimp, Philadelphia, avocado sashimi, flambé salmon tartare, mayonnaise, teriyaki sauce	4.50
<b>Salmon spicy</b> (4 pcs.) Spicy salmon, cucumbers, spicy pink Philadelphia, tobiko, togarashi, rainbow sesame	4.50
<b>Eby Maki</b> (4 pcs.) Tempura shrimp, homemade mayonnaise, salmon carpaccio, wakame, tobiko	4.50
<b>Sea bass Maki</b> (4 pcs.) Tempura shrimp, Philadelphia, flambé sea bass carpaccio, green sauce, teriyaki sauce	4.50
<b>Super rainbow</b> (4 pcs.) Tempura shrimp, avocado, mixed fish carpaccio, spicy sweet and sour sauce, teriyaki, tobiko, sesame	4.50
<b>Delicious roll</b> (4 pcs.) Salmon, avocado, Philadelphia, spicy mayonnaise, teriyaki, tobiko	4.50
<b>Eby flower maki</b> (4 pcs.) Zucchini flower, avocado, tuna, Mazara prawn carpaccio, stracciatella	5.50

<b>Shibazu roll</b> (4 pcs.) Green salad, salmon, avocado, sea bass carpaccio, oil, salt and pepper	4.50
<b>Eby crunchy maki</b> (4 pcs.) Breaded shrimp with a mix of dried fruit, philadelphia, salmon marinated with beetroot, wakame, tobiko.	4.50
<b>Eby coconut maki</b> (4 pcs.) Coconut breaded shrimp, phila, elderberry caramelized peach, green apple wasabi, blueberry	4.50
<b>Yoi maki</b> (4 pcs.) Rice dyed with blackberries, salmon, avocado carpaccio, potato julienne, spicy mayo	4.50
<b>Umi maki</b> (4 pcs.) Rice, tuna tataki in sesame, cucumber, salmon in double consistency (marinated and raw), crispy courgette, philadelphia, saffron	5.50
<b>Shibazu Maki</b> (4 pcs.) 4.50 Salmon, avocado, salad, sea bass carpaccio, oil, salt and pepper	

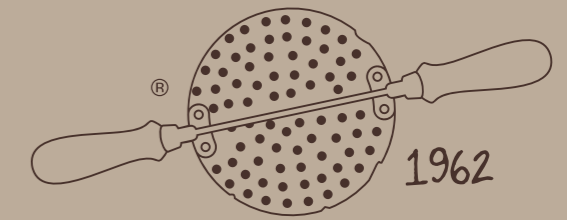
## BOMBS

rice balls stuffed inside and seasoned outside.

<b>3 bombs:</b> Rice balls with: seared tuna, avocado with sesame oil, katsoubushi, seared Mazara shrimp, stracciatella, basil pesto, salmon, caramelized soy milk mousse and philadelphia	4.50
<b>6 bombs:</b> Rice balls with: avocado, marinated salmon, peach, green apple wasabi, sea bass marinated with mango and ginger, radish, spicy mayo, salmon roe, lime zest, tuna, soy toffee, wakame.	8.00

## POKE

<b>fresh salmon</b> Basmati, marinated salmon, avocado, blueberries, cashews, cucumbers, wakame, edamame, philadelphia, ponzu sauce	15.00
<b>Tataki tuna</b> Basmati, tataki tuna, potato clouds, fishing, wakame, chopped hazelnuts, fennel, spicy mayonnaise.	15.00
<b>Steamed prawns</b> Basmati, steamed prawns, cherry tomatoes, avocado, dragon fruit, carrots, celery, mixed seeds, mayonnaise.	15.00



# Passatelli

## THE MENÙ



Service 2.00

Welcome to the Passatelli 1962 where art, cinema and culture have found their own soul. First Theater, in 1863, dedicated to the homonymous Orchestra Master Angelo, will be transformed into a multiplex in 1997 and then renovated in 2013 as you live it today

Dear Customers is very important to inform the waiter of any allergies or intolerances