



CIPASSO<sup>®</sup>  
BISTROT

MENU

*"Traditional roman and regional dishes  
with contemporary touch"*



## STARTERS

### BURRATA OF THE CHEF

Served on cold tomato pudding with homemade marinated anchovies and basil pesto | €15

with Sardinian mullet bottarga | €20,50

1, 4, 7, 8, 9, 15



### NOSTRANO BOARD

Selection of cheeses, cold cuts meat and salami with walnuts and fruit mustard | €24

7, 8, 10, 12

### FRIED BASKET

Local anchovies from Anzio, baby squids, corn sticks and citrus mayo | €19,50

1, 3, 4, 10, 14, 15

### TRUFFLE CROSTINO

Fresh black truffle flakes and pecorino sheep cheese fondue with truffle | €26

1, 7

### BEEF CARPACCIO

Marinated with mediterranean spices served with wild berries, salad leaves and homemade raspberries balsamic vinegar | €18  
with fresh black truffle | €32

12

### TUNA TARTARE

With green apple, pomegranate citronette and crispy chicory hearts puntarelle | €18,50

4, 15

### VEGETARIAN BOARD

Sweet and sour onion, aubergines cream, roasted pumpkin with almonds, sundried tomatoes, ricotta with Formia's provolone and paprika hazelnuts | €15,50

7, 8, 12

### CROSTINO CACIO E PEPE

Pecorino romano cheese fondue, mixture of 5 peppers, Abate pears and walnuts | €9,50

1, 7, 8



## FIRST COURSES

*Is available gluten free pasta*

### PUMPKIN RAVIOLI

Ravioli with pumpkin and pecorino cheese, black pepper, tonka beans and crispy leeks | €15,50

1, 3, 7, 8, 9



### AMATRICIANA AL CESANESE

Mezze maniche short pasta with pork cheek, pecorino cheese, tomato sauce, local wine Cesanese and smoked burrata cheese mousse | €15

1, 7, 9, 12

### SPAGHETTI WITH CLAMS

Local spaghetti Lagano with Gaeta's clams, garlic, olive oil, spicy pepper and dehydrated sea lettuce | €19

with Sardinian mullet bottarga | €24,50

1, 4, 9, 12, 14

### TONNARELLI AND DUCK

Fresh pasta Tonnarelli with duck ragout, hazelnut crumble, parmigiano reggiano 24 months and orange peel | €18

1, 7, 8, 9, 12, 15

### TUNA PUTTANESCA

Short pasta Calamarata with fresh tuna, tomato sauce, pistachio pesto, olives, anchovies, spicy pepper and capers | €17

1, 4, 8, 9, 12, 15

### RAW PRAWNS AND ARTICHOKES

Local pasta linguine with raw pink prawns and artichokes chips | €22

1, 2, 9, 12

### TAGLIOLINI BLACK TRUFFLE

Fresh egg's pasta with black fresh truffle, parmigiano reggiano 24 months and homemade black truffle butter | €34

1, 3, 7, 9

*Traditional roman pasta | €13,50*





## SECOND COURSES

### SALTIMBOCCA ALLA ROMANA

Veal escalope with Parma ham, sage, roman broccoli cream and evo oil | €19,50

1, 7, 9, 12



### SEARED CALAMARI

Served on mashed potatoes, pumpkin cream with mixed herbs and crunchy bread | €24

1, 7, 14, 15

### MAIALINO AL CACAO

Baby pig cooked at low temperature with cocoa, brown stock, roman broccoli and carbonara sauce | €20

3, 7, 8, 9, 12, 15

### DEEP FRIED COD FISH

With hummus with bergamot, roasted chickpeas and San Cesareo saffron mayo | €22

1, 3, 4, 9, 11, 12, 15

### POLPETTE DELLA NONNA

Beef and veal meatballs with tomato sauce, aubergines and Provolone di Formia cheese 24 months | €18

1, 3, 7, 9, 15

### MONKFISH VACCINARA

Monkfish in veal stock and tomato sauce with cannellini beans, celery julienne and parsley crumble | €23,50

1, 4, 7, 9, 12, 15

## SIDE DISHES

### RUSTIC POTATOES

Avezzano roasted potatoes | €7

### ESCAROLE

With olives, capers and pine nuts | €8

8

### ROMAN PUNTARELLE

Chicory hearts puntarelle with homemade anchovies sauce and garlic | €9

4

### SAUTEED CHICORY

With garlic, olive oil and spicy pepper | €7

## SALADS

### RAW ARTICHOKE

Julienne artichokes, apples, pecorino romano cheese, pistachio, mixed salad, pomegranate, chia seeds and citronette | €14

7, 8, 12

### SPINACH AND CAPRINO

Goat cheese, spinach, curly salad, walnuts, pears, crispy ham and honey and mustard dressing | €14,50

7, 8, 10

### CHICKEN SALAD

Iceberg salad, chicken cooked at low temperature and roasted, yogurt with herbs, grana cheese, olives, walnuts, confit tomatoes and croutons | €15

1, 7, 8, 15

*Basket with bread and croutons | €3*





# CIPASSO<sup>®</sup>

BISTROT

*Ci passi una volta,  
ritorni sempre.*

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