



CIPASSO[®]

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

taste it with Sardinian mullet bottarga | €20,50

1, 4, 7, 8, 9, 15



BEEF TARTARE

With pesto of rocket and hazelnut, carbonara sauce and Parmigiano Reggiano shortcrust | €18

taste it with fresh black truffle | €32

1, 3, 7, 8

NOSTRANO BOARD

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

7, 8, 10, 12

TUNA CAPRESE

Tuna tartare with bufala cheese, basil cream, tomato's crispy bread, gel of mozzarella and balsamic vinegar | €18,50

1, 4, 7, 12, 15

FRIED BASKET

Local anchovies from Anzio, baby squids, courgette flowers with aromatic herbs and citrus mayo with mustard | €19,50

1, 3, 4, 10, 14, 15

VEGETARIAN BOARD

Sweet and sour onion, aubergines cream, green roman beans with mint, sundried tomatoes, ricotta with marjoram and lemon and paprika hazelnuts | €15,50

3, 7, 8, 12

TRUFFLE CROSTINO

Fresh black truffle flakes and pecorino sheep cheese fondue with truffle | €24

1, 7

CROSTINO CACIO E PEPE

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

1, 7, 8

PASTA

Is available gluten free pasta

PAPPARDELLE AND DUCK

Fresh pasta Pappardelle with duck ragout, hazelnut crumble, Parmigiano Reggiano 24 months and orange peel | €18

1, 7, 8, 9, 12, 15



RAVIOLI CACIO E PEPE

Ravioli stuffed with ricotta and pecorino cheese, cacio e pepe sauce and crispy leeks and lime | €15,50

1, 3, 7, 9

BLACK TRUFFLE TAGLIOLINI

Fresh egg's pasta with black fresh truffle, Parmigiano Reggiano and homemade black truffle butter | €32

1, 3, 7, 9

LOBSTER LINGUINE

Local Linguine pasta Lagano with lobster, bisque, Roman mint butter and fresh tomatoes | €38

1, 2, 7, 9, 12, 15



SPAGHETTI WITH CLAMS

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

taste it with Sardinian mullet bottarga | €24,50

1, 4, 9, 12, 14

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

WHITE TRUFFLE TAGLIOLINI

Fresh egg's pasta with white fresh truffle, parmigiano reggiano 24 months and white truffle butter | €52

1, 3, 7, 9

Traditional roman pasta | €14



SECOND COURSES

MAIALINO ALLA CACCIATORA

Baby pig cooked at low temperature with tomato's pork stock, roasted spring onion, olives and rosemary | €22
taste it with fresh black truffle | €36

7, 9, 12, 15



CROAKER FISH FILLET

Stuffed and roasted with pesto of tomatoes and peppers, crispy onions, sautéed coral beans and smoked paprika | €22

1, 4, 8, 9, 12, 15

SALTIMBOCCA ALLA ROMANA

Veal escalope with Parma ham, sage, white wine and sautéed chicory cream | €19,50

1, 7, 9, 12

DEEP FRIED COD FISH

Sweet and sour beetroot and San Cesareo saffron mayo | €22,50

1, 3, 4, 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

OCTOPUS PICCHIAPÒ

Octopus cooked at low temperature with tomato sauce, onion and sautéed nettle cream | €25

14, 15

SIDE DISHES

RUSTIC POTATOES

Avezzano roasted potatoes | €7

GREEN ROMAN BEANS

With tomatoes and mint | €8

MARINATED PURPLE CABBAGE

With sundried tomatoes and salad leaves | €7

12

SAUTÉED CHICORY

With garlic, olive oil and spicy pepper | €7

SALADS

RAW ZUCCHINI

Julienne roman raw zucchini, pecorino romano cheese, pistachio, mixed salad, dried apricots, chia seeds and citronette | €13

7, 8

ROCKET AND CAPRINO

Goat cheese, rocket, cappuccina 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





*Ci passi una volta,
ritorni sempre.*

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