



MENU

Contemporary Cuisine

STARTERS

BURRATA OF THE CHEF

Apulian Burrata cheese served on tomato mush, homemade marinated anchovies, basil pesto, crispy tomato bread and bottarga mullet roe | €23

available in vegetarian version | €17

1, 3, 4, 7, 8, 9, 12, b



FISH CARPACCIO

Catch of the day with crème fraîche, frozen raspberry, green beans and lemon citronette | €25

4, 7, 12, a

GAMBERI CAPRESE

Shrimp tartare with Bufala mozzarella cream, basil sauce, datterino tomato confit, tomato sponge, pink pepper and lime | €22

1, 2, 7, 9 a

BEEF TARTARE

Pezzata Rossa beef, carbonara sauce, mustard and honey sauce, Parmigiano shortcrust, sweet & sour shallot and local hazelnut | €20
taste it with fresh black truffle | €36

1, 3, 4, 7, 8, 10

CRISPY EGG

Deep fried egg with Parmigiano Reggiano 24 months cream, sautéed seasonal mushrooms and potatoes with herbs | €18

taste it with fresh black truffle | €34

1, 3, 7, 12

TRUFFLE CROSTINO

Toasted bread topped with fresh black truffle shaves and Roman Pecorino sheep cheese fondue with truffle | €30

1, 3, 7

available Cacio e Pepe, with walnuts and pears | €14

1, 3, 7, 8

Chef's special

SEARED SEA SCALLOPS

With potatoes cream, scapece mint courgettes with garlic and olive oil, white wine mayo and candied orange | €29,50

3, 7, 12, 14, a, b

PASTA

Available gluten free pasta

SCAMPI FETTUCCINE

Black ink squid fresh egg's pasta, raw scampi tartare, bisque sauce and almond pesto | €26

1, 2, 3, 7, 8, 9, 12, a



COD FISH PUTTANESCA

Fresh Paccheri pasta water and flour, slowcooked cod fish, tomato sauce, pistachio pesto, olives, anchovies, chili peppers and capers | €22

1, 4, 8, 9, 12 a, b

PAPPARDELLE AND DUCK

Fresh pasta Pappardelle with duck ragù, hazelnut crumble, Parmigiano Reggiano 24 months and orange peel | €20

1, 7, 8, 9, 12, b

GRICIA FRIGGITELLI AND SAFFRON

Tonnarelli made with water and flour, toasted saffron, sautéed friggittelli peppers, pork cheek and Pecorino Amatriciano | €18,50

1, 7, 9, 12, b

BLACK TRUFFLE TAGLIOLINI

Fresh egg's pasta with black fresh truffle, Parmigiano Reggiano 36 months and homemade black truffle butter | €36

1, 3, 7, 9, a, b



TORTELLI CACIO, PEPE AND FIGS

Fresh egg pasta stuffed with Burrata, cacio e pepe sauce with fresh figs and pecorino crumble | €18

taste it with fresh black truffle | €34

1, 3, 7, 9, b

Chef's special

LOBSTER LINGUINE

Linguine made with water and flour, lobster and its bisque, Roman mint butter and fresh baby tomatoes | €42

1, 2, 7, 9, 12, b



SECOND COURSES

MAIALINO ALLA CACCIATORA

Tender pork slow-cooked with a tomato base, olives, rosemary, roasted spring onion, and datterino tomato confit | €24

taste it with fresh black truffle | €40

7, 9, 12, a, b



SEARED SQUID

Slow-cooked squid with pea cream, tomato sauce, stewed onion and mint sponge | €25

1, 3, 7, 9, 12, 14, a, b

FARAONA A ROMA

Roasted Guinea fowl stuffed with herbs, lacquered with its honey and rosemary stock, chips of Pecorino romano and rocket pesto | €24,50

7, 8, 9, 12, a, b

CROAKER FISH AND HUMMUS

Seared croaker fish fillet with chickpeas and Roman mint hummus, sautéed yellow peppers and tomato chips | €26

4, 9, 12, b



SALTIMBOCCA ALLA ROMANA

Veal escalope with prosciutto crudo ham, sage, white wine and sautéed chicory cream | €22

1, 7, 9, 12, b

FRIED BASKET

Local anchovies from Anzio, baby squids, battered courgette flowers and citrus mayo with mustard | €24

1, 3, 4, 6, 10, 12, 14, a, b

Chef's special

LA RANA NEL BOSCO

Monkfish "alla mugnaia" with seasonal mushrooms, green beans and roasted baby potatoes, pork cheek and fresh black truffle | €42

1, 4, 7, 9, 12, a, b

SIDE DISHES

RUSTIC POTATOES

Avezzano roasted potatoes | €7

ESCAROLE

With olives, capers and pine nuts | €8

8

SAUTÉED CHICORY

With garlic, olive oil and spicy pepper | €8

MARINATED PURPLE CABBAGE

With sundried tomatoes and salad leaves | €8

12

Basket with bread and croutons | €3

1

Gluten free bun | €1,50

The numbers and the letters listed below the dish descriptions refer to the informations and the allergens present in our products. HACCP procedures takes into account the risk of cross-contamination, but the sharing of areas and utensils may lead to contact between foods and allergens. To consult the complete list of allergens and informations, you can request the menu to our staff.





*Ci passi una volta,
ritorni sempre.*

Via Metastasio 21,
Roma, 00186
info@cipassoitalia.it
Tel. 0668892620
www.cipassoitalia.it

