



Passerotto

1890

Cocktails

In line with the identity of the restaurant, we propose some traditional cocktails unusually prepared with local ingredients: a variation still inspired by our typical search for excellence

Negroni d'Angera

Gin, Red Vermouth and Bitter Campari - Rossi D'Angera Distillery

7,50

Amaretto Spring

Amaretto-tasting liqueur produced by Lazzaroni, orange juice, Frecciarossa extra brut VSQ

7,50

Gin Tonic

Gin produced by Rossi D'Angera Distillery, tonic water

7,50

Lombardy Spritz

Rossi D'Angera Bitter Campari , Franciacorta extra brut VSQ 7,50

Classic Gin Tonic

Opihr Oriental Spiced

London Dry Gin, tonic water

12,00

Bloom

London Dry Gin, tonic water

12,00

Thomas Dakin Small Batch

Small batch Gin, tonic water

14,00

Cover and Service charge € 3,00

Starters

Milanese Appetizer (local dish)	17,50
Marco d'Oggiono raw ham, Varzi salami , Coppa Piacentina, Celtic lard, Punta d'anca Bresaola (traditional Italian cured beef), mixed pickles	
Full-bodied and dry sparkling wine	

Pickled beef tongue (local dish)	13,00
dressed with green sauce	
Young red wine, spicy and fragrant	

Paté del sciur Romeo (local dish) Mr Romeo pate	14,00
Ingot-shaped liver pate topped with Passito Wine jelly (Italian sweet dessert wine)	
Served with pear chutney e brioche bread	
Young red wine, spicy and fragrant	

Veal nerve (nervetti) salad (local dish)	11,00
with borlotti beans and red onion from the Tuscan town of Certaldo 🌿	
Full-bodied and dry sparkling wine	

Joselito Pata Negra bacon with chestnuts, rhododendron honey 🌿, and fig pan d'epices	19,00
Pata Negra is produced by the Iberian agri-food company Joselito; the rhododendron honey is produced by the Italian Bonizzoni Farm	
Full-bodied and dry sparkling wine	

Borroeuula (local dish)	14,00
Very lean pork tartare seasoned with oil, lemon, pepper or sour cream	
Full-bodied and dry sparkling wine	

Local starters (local dishes)	16,00
Pickled beef tongue with green sauce , patè del sciur Romeo (Mr Romeo pate), marinated fish, borroeuula, veal nerves	
Full-bodied and dry sparkling wine	



Fassona tartare (Piedmont steak tartare)

with porcini mushroom mayonnaise, raspberries, Rovetta polenta (ground corn), chips, toasted hazelnuts. 18,00

Young red wine, broad and fruity

Tartlet with marinated and lightly smoked duck breast,

served with aged Grana Padano mousse and cinnamon-scented quince compote 19,00

Fresh white wine, floral and mineral

Fiocchetto from Angelo Minozzi Selection

(12-month-aged pork meat sausage produced by Angelo Minozzi Salumificio, an authorized producer located in Busseto, in the province of Parma). Served with sweet and sour mixed pickles. 18,00

Full-bodied and dry sparkling wine

Normandy scallops

Sauteed with Certaldo* red onion sauce and drops of pecorino cheese 18,00

*Tuscan town

Fresh white wine, floral and mineral

Parmigiano (Parmesan) flakes with vegetable mix harmony

Parmigiano Reggiano cheese (aged 18 months), mystic, pears, red fruits and toasted almonds 14,00
Full-bodied and dry sparkling wine

Mondeghili alla milanese (Milanese meatballs)

with saffron mayonnaise 15,00

Full-bodied and dry sparkling wine

Cured meats and cheese

Thigh sausage, Marco d'Oggiono cured ham, coppa piacentina, pancetta (salt-cured pork belly meat), S. Andrea Stravecchio cheese (aged cheese), Montfleury cheese, bleu cheese 22,00

(recommended for 2 people)

Full-bodied and dry sparkling wine

Gourmet appetizers - our chefs' picks (for the entire table)

Mondeghili alla milanese (Milanese meatballs) with saffron mayonnaise, low-temperature cooked girello beef with tuna sauce and caper powder, Varzi salami, veal nerves, patè del sciur Romeo with hot brioche bread 22,00



Main courses

Wine pairings are suggested for each dish

Traditional and revisited local pasta dishes

Milanese Carnaroli risotto with marrow bone and saffron pistils	16,00
Carnaroli Rice grown in Lombardy's San Massimo nature reserve (Minimal order is for 2 people) Fresh white wine, dry and herbal	
Milanese fresh pasta candies	17,00
stuffed with marrow bone, dressed with Parmesan and saffron cream sauce Evolved red wine, fresh and fruity	
Tribute to Chef Gualtiero Marchesi, Risotto with gold leaf crumbs	18,00
Carnaroli rice grown in Lombardy's San Massimo nature reserve (Minimal order is for 2 people) Fresh white wine, dry and herbal	
Crispy Sautéed Rice with Horse Bruscitt Ragù	18,00
Crispy, pan-fried rice dish, typically made from leftover risotto. Bruscitt is a traditional Lombard dish consisting of slow-cooked, shredded horse meat, often flavored with spices and red wine. Aged fresh and fruity red wine	

Proposal of contemporary inspiration

Toasted Wheat Tagliolini with Scampi Bisque and Their Tartare, Candied Salted Lemon, and Miso Butter	18,00
Fresh floral and mineral white wine	
Mancini Pastificio Rigatoni with Dark Beer-Braised Suckling Pig Ragù, Greek Yogurt Sauce, and Lime	17,00
Mancini is a renowned artisanal pasta producer Full-bodied and dry sparkling wine	
Roasted Carrot Cream with Ginger and Pecan Nuts	17,00
Smooth, velvety carrot-based preparation Complex, elegant, and persistent white wine	



Main courses

Wine pairings are suggested for each dish

Traditional and revisited local meat and fish dishes

Marrow bone seasoned with gremolada* and Milanese risotto	27,00
Carnaroli rice grown in Lombardy's San Massimo nature reserve	
Evolved red wine, fresh and fruity	
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Traditional not pounded Milanese cutlet (waiting time 20 min.)	28,00
Young red wine, spicy and fragrant	
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Traditional Pounded Milanese cutlet	23,00
Young red wine, spicy and fragrant	
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Traditional Lombard pork stew with onions and tomato,	22,00
served with creamy mashed potatoes	
Evolved red wine, fresh and fruity	
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Cantello white asparagus, milanese-style,	21,00
served with a sunny-side-up egg	
Complex, elegant, and persistent white wine	

Contemporary Cuisine meat and fish dishes

Venison striploin with hazelnuts,	24,00
celeriac purée, and blueberry-juniper sauce	
Evolved red wine, fresh and fruity	
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Slow-Cooked at low temperature and Lightly Smoked Lamb Cutlets	24,00
with Potato Millefeuille and Romanesco Artichoke	
Evolved red wine, fresh and fruity	
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Seared Tuna with Puntarelle Salad and Tonnato Sauce	25,00
puntarelle salad is a Roman chicory variety. Tonnato sauce is made with tuna, capers, and anchovies	
Full-bodied and aromatic rosé wine	



Cheeses

Passerotto's cheese selection

16,00

Selection of 5 types of cheese served with mustard-based sauces

Sweet and liqueur wine

Desserts

Wine suggestions are made for each dessert

Reimagined Tarte Tatin:

9,00

Pastry Tartlet, Vanilla Pastry Cream, and Caramelized Apple

Artisan smoked whisky

'Cremoso': smooth and airy Yogurt cream

8,50

with Marinated Berries and Hazelnut Streusel

Artisan herb bitter

Dark Chocolate Soft Cake

8,50

with Candied Orange and Sugar-Coated Almonds

Artisan herb bitter

Torta del Michelasc with Saffron Gelato

8,00

A traditional Lombard cake, typically made with nuts, spices, and rustic ingredients.

Sweet and liqueur wine

Paste di Modica (cookies from the Sicilian town of Modica)

8,00

Sweet and liqueur wine

Paste di Modica served with a glass of Zibibbo wine

9,50

Homemade lemon ice cream with berries

8,00

Homemade Italian cream ice cream with dark chocolate and toasted hazelnuts

Artisan whisky

Homemade Italian ice cream with dark chocolate and toasted hazelnuts

8,00

Artisan whisky

Lemon sorbet

7,00

Mountain herb bitter

Lemon sorbet with vodka

8,00

Mountain herb bitter



Our suppliers

Salumificio (sausage factory) Marco D'Oggiono Prosciutti

Family-run company founded in 1945 in Oggiono (LC), has received the R-Innovators of the Earth Award from Expo 2015 and has been mentioned, by the Lombardy Region, as of one of the ten Excellences of Lombardy.

Pasta Monograno Felicetti, linea Cappelli e Matt

Pastificio di Predazzo, (TN), produces single-grain organic pasta: grains are processed without alterations in combination with the waters of the atoll Latemar. The Passerotto uses pasta produced with a variety of wheat inspired by Senator Raffaele Cappelli, with a sweet taste of bread crumbs and a curiously salty finish.

Riso della Riserva San Massimo

The agricultural territory of the Reserve, in a bend of the river Ticino in Gropello Cairoli (PV), gives life to three varieties of rice of the highest quality, the Carnaroli, both classic and integral, the Rosa Marchetti and the Vialone Nano. The company is characterized by the essential protection of biodiversity, the preservation of traditional crops, and the production process still carried out according to traditional methods.

Farmhouse La Meiro – Terre di Castelmagno

The production and maturing center of the company is located in Chiappi, in the municipality of Castelmagno, at the highest point of the Grana Valley (CN). His Castelmagno d'Alpeggio has been awarded as "Best mountain cheese in Italy".

Farmhouse Waister di Riccardo Rela

Located in Canove di Rosna (VI), it is part of the Consortium of Asiago; inside it, only Frisian cows are bred and the aged Asiago is produced: with a strong taste and flavor, it stands out in Mezzano (matured up to 6 months), Vecchio (up to 15 months), Stravecchio (over 15 months).

Farmhouse Cà di Lene di Davide Covelli

Since 2015 it has produced almost exclusively the Mais Rostrato Rosso di Rovetta, municipality of Bergamo which has been recognized the brand De.C.O. (municipal denomination of origin) and where the association ROSSO MAIS was born; now the association is in the SLOW MAYS network of Slow Food, for the enhancement and preservation of this variety.

Farmhouse Haussmann – Rizzetti di Renato Ballan

Located in Castelfranco Veneto, the company produces extraordinary white pearl corn, Slow Food Presidium.

Farmhouse Luca Bonizzoni

It is one of the largest organic bee farms in Italy in Casteggio (PV); since 1983 it has produced different types of honey: rhododendron and high mountain flowers are Slow Food Presidia.

The Slow Food Alliance of Chefs is an international network of chefs who are committed to enhancing the products of the Presidia, the Ark of Taste, and small local productions "good clean, and fair", safeguarding food biodiversity at risk of extinction and giving visibility and fair value to their suppliers

The decorations of the restaurant are by Gianvittorio Pontiroli, decorator recognized by Lombardy's Superintendence of Fine Arts

As required by EU regulation no. 1169/2011, the list of allergens contained in the products administered is available to customers.

The rye, ancient grain, and the Altamura loaves are baked by Antoine Baviello



Alleanza Slow Food
dei Cuochi

