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 8,50

Amaretto Spring
Amaretto-tasting liqueur produced by Lazzaroni, orange juice, Frecciarossa extra brut VSQ 8,50

Gin Tonic
Gin produced by Rossi D'Angera Distillery, tonic water 10,00

Lombardy Campari Spritz
Rossi D'Angera, Bitter Campari , Franciacorta extra brut VSQ 8,50

Classic Gin Tonic

Prisma London Dry
London Dry Gin, tonic water 14,00

Fontezoppa
Fontezoppa Pepe artisanal gin, tonic water 12,00

Gin tonic 0.0°
Tanqueray 0.0%, green mandarin "Antica Ricetta Siciliana" 12,00

Cover and Service charge € 3,00

Starters

Milanese Appetizer (local dish) — 18,50

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) — 14,00

dressed with green sauce

Young red wine, spicy and fragrant

Paté del sciur Romeo (local dish) Mr Romeo pate — 15,00

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) — 12,00

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

Borroeula (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) — 18,00

Pickled beef tongue with green sauce , patè del sciur Romeo (Mr Romeo pate),
marinated fish, borroeula, 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. 19,00

Young red wine, broad and fruity

Fiocchetto from podere Cadassa di Colorno

(12-month-aged pork meat sausage produced by Podere Cadassa , an authorized producer located in Colorno, in the province of Parma). Served with sweet and sour mixed pickles. 19,00

Full-bodied and dry sparkling wine

Normandy scallops

Scallop with three variations of corn: cream, popcorn and powder 19,00

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 16,00

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 p.pers 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 (min. for 2) 17,00
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 (min. for 2) 19,00
Carnaroli rice grown in Lombardy's San Massimo nature reserve
Fresh white wine, dry and herbal

Proposal of contemporary inspiration

Pumpkin cream with seared cuttlefish, 17,00
mustard fruits, caramelized pears and Saronno amaretti
Complex, Elegant, and Persistent White Wine

Long Fusillone pasta by Pastificio Agricolo Mancini with venison ragù, 19,00
dark cocoa, candied orange and black truffle
Evolved red wine, fresh and fruity
Mancini is a renowned artisanal pasta producer

Risotto with honey, chamomile, 16,00
Braulio amaro reduction and bone marrow cream (minimum 2 people)
Complex, Elegant, and Persistent White Wine

Fish intended to be consumed raw or almost raw was purchased fresh and subjected to preventive sanitization treatment in compliance with EU Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3

Octopus, lake perch, frogs, scampi, prawns, king prawns, and other shellfish are frozen on board fishing vessels to ensure their quality remains unchanged.

Game is frozen at negative temperatures starting directly from the hunting areas.

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 28,00
Carnaroli rice grown in Lombardy's San Massimo nature reserve

Evolved red wine, fresh and fruity

Traditional not pounded Milanese cutlet (waiting time 20 min.) 30,00

Young red wine, spicy and fragrant

Traditional Pounded Milanese cutlet 25,00

Young red wine, spicy and fragrant

Braised veal cheek
with potato purée 26,00

Young Smooth Red Wine

Boneless porchetta-style rabbit 26,00
stuffed with luganega sausage, black truffle, chestnuts and prunes,
served with roasted potato

Young Broad and Fruity Red Wine

Contemporary Cuisine meat and fish dishes

Amberjack, 27,00
roasted cauliflower, mandarin and wild fennel

Fresh Floral and Mineral White Wine

Lightly smoked pumpkin flan 20,00
with pumpkin seedsand Bleu d'Auvergne fondue

Complex, Elegant, and Persistent White 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

Gianduia chocolate soft cake, 9,00
sponge cake, Disaronno gel, amaretti and tonka bean
Soft and Fruity Sparkling Wine

Granny Smith apple tartlet, 9,00
with vanilla pastry cream and bay leaf powder
Soft and Fruity Sparkling Wine

Cocoa rice cream, hazelnut praline 9,00
and coffee crisp
Soft and Fruity Sparkling Wine

Offelle di Parona biscuits 8,00
with Lodigiana cream
Soft and Fruity Sparkling Wine

Paste di Modica (cookies from the Sicilian town of Modica) 9,00
Sweet and liqueur wine

Paste di Modica served with a glass of Zibibbo wine 12,00

Homemade lemon ice cream with berries 8,00
Artisan whisky

Homemade Italian ice cream with dark chocolate and toasted hazelnuts 8,00
Artisan whisky

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.

Mancini Agricultural Pasta Factory
In the heart of the Marche region, Mancini produces pasta exclusively from wheat grown on its own fields. Each harvest yields a unique expression of the agricultural year. The pasta is bronze-drawn and slowly dried at low temperatures to enhance its texture and flavor.

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

Alleanza Slow Food dei Cuochi

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