

MENU

A PASSO DUOMO
R E S T A U R A N T



TO START...

A JOURNEY THROUGH THE FLAVORS OF SALENTO

ZUCCHINI FLOWERS

€ 11.00

Battered and fried zucchini flowers*, served on citrus-flavored ricotta cream.

SALENTO-STYLE CAPONATA

€ 10.00

Eggplant, peppers and zucchini caponata, sliced almonds, balsamic vinegar glaze.

ANCHOVIES IN THE COUNTRYSIDE

€ 12.00

Breaded and fried anchovy fillets with sautéed turnip tops*, Apulian caciocavallo fondue, couvée pepper.

LECCE-STYLE PARMIGIANA

€ 11.00

Battered and fried eggplant, tomato sauce with basil, fior di latte mozzarella, cooked ham, boiled eggs, Grana Padano.

MIXED FRIED SELECTION

€ 9.00

Salento pittule, mint-flavored potato croquettes, beef meatballs, rice arancini, eggplant meatballs.

OCTOPUS IN PIGNATA

€ 14.00

Octopus* cooked in a clay pot with onions, tomatoes, potatoes.

FASSONA TARTARE

€ 15.00

Piedmont Fassona tartare, Apulian stracciatella, confit tomatoes, rocket salad, caramelized Tropea onion, chopped hazelnuts.

OUR PLATTER

€ 26.00

(for 2 people)

Selection of local fresh and aged cured meats and cheeses.

A JOURNEY THROUGH THE GARDEN

FAVA BEANS AND CHICORY

€ 10.00

Dried fava bean purée served with sautéed wild chicory*.

GRILLED VEGETABLE GARDEN

€ 8.00

Eggplant, peppers, zucchini or seasonal vegetables grilled and dressed with oil, garlic, vinegar.

ROASTED POTATOES

€ 6.00

Oven-roasted potatoes flavored with herbs.

FRENCH FRIES

€ 5.00

COUNTRY SALAD

€ 9.00

Iceberg, radicchio, rocket, carrots, cherry tomatoes, corn, olives, extra virgin olive oil.

BURRATA, SALMON AND ALMOND SALAD

€ 14.00

Iceberg, radicchio, vine tomatoes, smoked salmon, burrata, sliced almonds, extra virgin olive oil.

SALENTO APERITIFS

SALENTO APERITIF – THE COUNTRYSIDE

€ 24.00

(for 2 people)

Lecce-style parmigiana, fried beef meatballs, Salento pittule, mint potato croquettes, local vegetables, capocollo from Martina Franca, local cheeses.

SALENTO APERITIF – THE SEA

€ 28.00

(for 2 people)

Gratin mussels, octopus meatballs*, fried cod fillets*, marinated anchovies, tempura prawns*, cuttlefish salad*, smoked salmon with guacamole sauce.

PASTA

ORECCHIETTE SALENTO-STYLE

€ 12.00

Fresh handmade orecchiette, tomato sauce with basil, meatballs, cacioricotta cheese.

SCAMPI RAVIOLI

€ 16.00

Fresh ravioli filled with scampi*, scampi*, cherry tomatoes.

ORECCHIETTE WITH TOMATO

€ 9.00

Fresh handmade orecchiette, tomato sauce with basil.

RADICCHIO AND SPECK RAVIOLI... CACIO E PEPE

€ 15.00

Fresh ravioli filled with ricotta, radicchio and speck, caciocavallo podolico fondue and pepper.

SAGNE N'CANNULATE WITH SEAFOOD RAGÙ

€ 16.00

Fresh sagne n'cannulate, seafood ragù with octopus*, cuttlefish*, prawns*, mussels*.

I TORTELLI CANESTRATO E FICHI

€ 16,00

Fresh tortelli filled with Apulian canestrato cheese and figs, served with burrata cream, yellow cherry tomatoes, and capocollo from Martina Franca.

ORECCHIETTE WITH TURNIP TOPS

€ 13.00

Fresh handmade orecchiette, sautéed turnip tops* with anchovies and chili pepper, Apulian taralli crumble.

STROZZAPRETI WITH MUSSELS AND PECORINO

€ 14.00

Fresh burnt wheat strozzapreti, roasted tomato sauce, mussels, pecorino romano.

Our fresh pasta is artisanally produced by:



MAIN COURSES

CUTTLEFISH AND ARTICHOKES

€ 15.00

Steamed cuttlefish*,
warm artichoke salad flavored with citrus.

CHICKEN CUTLET

€ 10.00

Breaded chicken breast, French fries.

PASSO BURGER

€ 12.00

Beef burger, lettuce, tomato, BBQ sauce, French fries.

COD

€ 15.00

Cod fillet* cooked at low temperature in oil on
roasted tomato coulis, olive powder, dehydrated caper.

BEEF CHEEK WITH MASHED POTATOES

€ 16.00

Braised beef cheek glazed with Primitivo wine, mashed potatoes.

TUNA

€ 18.00

Red tuna* tataki with sesame, teriyaki sauce and fresh salad.

OCTOPUS WITH PURPLE POTATOES

€ 17.00

Low-temperature cooked octopus* glazed with sweet chili sauce
on purple potato cream and fresh spinach.

IBERIAN PLUMA WITH PEPPER AND PRIMITIVO

€ 24.00

Grilled Iberian pluma, pepper cream,
Primitivo reduction, marinated roasted peppers.

ARGENTINIAN PICANHA

€ 22.00

Grilled Argentinian picanha, crispy artichoke, Tropea red onion
in sweet and sour, chimichurri sauce.

ARGENTINIAN BEEF

€ 22.00

Argentinian entrecôte, house roasted potatoes.

GRILLED BEEF SKIRT

€ 18.00

Grilled beef diaphragm steak, crispy potato millefeuille

CHICKEN TAGLIATA

€ 14.00

Sliced chicken thigh, rocket, parmesan, cherry tomatoes.

BEEF TAGLIATA

€ 19.00

Sliced beef, rocket, parmesan, cherry tomatoes.

DESSERTS

€ 6,00

Chef's tiramisù
Chocolate creamy dessert
Pistachio creamy dessert

Salento spumone:
- almond and figs
- dark chocolate and rum
- hazelnut and pistachio
- chocolate and hazelnut

Cake of the day

SOFT DRINKS

Water (75cl) € 2.50
Coca-Cola € 3.00
Coca-Cola Zero € 3.00
Fanta € 3.00
Sprite € 3.00
Lemon iced tea € 3.00
Peach iced tea € 3.00

DRINKS

Aperol Spritz € 7.00
Campari Spritz € 7.00
Cocktails € 10.00

GLASSES, DIGESTIFS AND...

Glass of wine € 6.00
Digestifs / Limoncello € 3.00
Grappa € 3.00

GIN TONIC

Gin Tonic Tanqueray / Bombay € 8.00
Gin Tonic Premium € 7.00

Espresso € 1.50
American coffee € 2.00
Spiked coffee € 2.00
Lecce-style coffee € 2.50
Iced coffee € 1.50
Cappuccino € 2.50

Cover charge € 2.50

*Products may be frozen or blast chilled on board

DRAFT BEERS

- Krombacher Pils Small € 3.50
- Krombacher Pils Medium € 6.00
- Birrasalento Small € 4.00
- Birrasalento Medium € 7.00

BOTTLED BEERS

- Krombacher 0% Alcohol (Pils) € 4.00
- Agricola 5° (Helles) € 4.00
- Agricola Amber (Vienna) € 4.50
- Igea Gluten Free (Helles) € 6.00
- Pizzica (Belgian) € 5.50
- Taranta (Belgian) € 5.50
- Beggia (Belgian) € 5.50

- Estrella Galicia Classic € 5.00
- Estrella Galicia Red € 5.00
- Estrella Galicia Pils € 5.00
- Estrella Galicia Special Reserve € 5.00

Allergens

Dear customer,
for information regarding substances and allergens present in
dishes and drinks, please ask the staff for the allergen menu in
accordance with EU Regulation 1169/2011

List of allergens

Cereals containing gluten
wheat, rye, barley, oats, spelt, kamut and their derivatives

Crustaceans and products thereof
Eggs and products thereof
Fish and products thereof
Peanuts and products thereof
Soy and products thereof
Milk and dairy products (including lactose)

Nuts almonds, hazelnuts, walnuts, pistachios, cashews, pecans,
Brazil nuts, macadamia nuts and products thereof

Celery and products thereof
Mustard and products thereof
Sesame seeds and products thereof
Sulphur dioxide and sulphites
in concentrations above 10 mg/kg or 10 mg/l
Lupins and products thereof
Molluscs and products thereof

Warning

Preparations are made in environments where allergens may be
present. Cross-contamination cannot be excluded.