

LA PASSACAÏLLE

PIZZERIA - RESTAURANT ITALIEN

ITALIAN PLANCHA

Italian Plancha apéritivo 25,50
Jambon cru, speck, salamella, pancetta, mozzarella, scamorza, slices of Grana Padano, tomatoes

SALADS

Warm goat cheese salad with honey 16,50
Lettuce, fresh tomatoes, mushrooms, warm goats cheese on multi-cereal bread, honey, walnut

Caprese Salad 15,90
Lettuce, fresh marinated tomatoes, bufala mozzarella, balsamic sauce

Italian Salad 18,20
Lettuce, fresh tomatoes, mushrooms, grilled pepper, black olives, bufala mozzarella, cured ham, Grana Padano shavings and pesto

CARPACCIO SPECIALITIES

	Single	with chips/salad	Single	with chips/salad
Italian beef carpaccio 14,20 18,20	Thin slices of raw beef, fresh tomatoes, mozzarella, Grana Padano shavings, balsamic sauce, fresh basil		Légumino beef carpaccio 14,20 18,20	Thin slices of raw beef, fresh tomatoes, fresh vegetables grilled (aubergine, courgette, peppers), fresh mushrooms, olives, Grana Padano shavings, pesto

MAIN COURSE

Beef Lasagna 17,30
With bolognese sauce, bechamel, mozzarella, all baked in oven served with salad and tomatoes

Milanese 19,20
Breaded veal cutlet served with salad and chip, tomato sauce

Scaloppine alla romana e marsala 21,00
Slices of veal coated and fried with ham, cream sauce with Marsala. served with spaghetti and Grana Padano shavings

Beef Tagliata (230g) 22,50
Beef grilled sliced, served with chips and salad, Grana Padano shavings and balsamic

PASTA

Alla Carbonara 15,20	Spaghetti, guanciale (curved pork), cream sauce, pecorino and egg yolk	Al Pomodoro 14,50	Spaghetti, tomato sauce, basil, Grana Padano shavings and fresh basil
Grilled vegetables 15,60	Spaghetti, fresh grilled vegetables (aubergine, courgette, peppers), fresh mushrooms and tomatoes, pesto	Green Basil and Spinach Tortelloni 16,20	Stuffed pasta* with basil spinach and ricotta cheese, butter and sage, with a pesto cream sauce
Malfatti* truffe 17,50	Stuffed pasta* with truffle oil and mushrooms, truffle cream sauce, Grana Padano shavings and sliced speck (ham)	Smoked salmon Ravioles* 17,50	Stuffed pasta* with smoked salmon, tomato and cream sauce, finished with lemon zest

We offer you a box to take the rest of your pizza or your dish!

Please notify a member of staff if you have an allergy, or ask your server for further allergy information.

All our dishes are homemade with the exception of the ingredients indicated by an asterisk.

CHILDREN'S MENU

(UNDER 10 YEARS OLD) 10,00

Mini-pizza bambino (tomato sauce, mozzarella, ham) or ham* (with chips, spaghetti, salad or green beans) or chicken* (with chips, spaghetti, salad or green beans) or spaghetti (with tomato sauce and butter)

Cup Bambino (2 balls of icecream of your choice) or white cheese (with honey, raspberry sauce or sugar) (drinks not included)

PIZZAS

Al Carpaccio 17,50	Tomato sauce, mozzarella, fresh mushrooms, thin slices of raw beef, grana padano shavings, fresh tomatoes, pesto and mixed lettuce leaves	Montagnarde 16,30	Tomato sauce, mozzarella, reblochon (cheese), potatoes, red onions, cured ham, fresh cream
Alla chef 16,00	Tomato sauce, mozzarella, fresh mushroom, spiced sausage, red onions, pancetta, egg, oregano	Orientale 14,30	Tomato sauce, mozzarella, 3 colours peppers, mozzezza
Alla Passacaille 14,40	Mozzarella «fior di latte», fresh tomatoes, grana padano shavings, olive oil, basil	Prosciutto 16,30	Tomato sauce, mozzarella, fresh mushrooms, cured ham, grana padano shavings, olive oil, basil
Alle Verdure 16,00	Tomato sauce, mozzarella, fresh mushroom, grilled vegetables (courgette, aubergine, peppers), fresh tomatoes, romani artichokes, pesto	Quattro Stagioni 15,30	Tomato sauce, mozzarella, ham, roman artichokes*, fresh mushrooms, capers, oregano
Beauceronne 16,00	Fresh cream, mozzarella, pancetta, goats cheese, potatoes, red onions	Reine 14,30	Tomato sauce, mozzarella, ham, fresh mushrooms, oregano
Calzone 14,30	Tomato sauce, mozzarella, ham, egg yolk	Romaine 14,30	Tomato sauce, mozzarella, ham, egg, oregano
Campanella 16,00	Fresh cream and honey, mozzarella, goat cheese, speck (cured ham) black olives	Scandinave 17,50	Fresh cream, mozzarella, smoked salmon, fresh tomatoes, lemon, basil
Capri 15,00	Tomato sauce, mozzarella, 3 colours peppers, goats cheese, pesto	Tartufo 17,50	Fresh cream, truffle cream, mozzarella, fresh mushrooms, cured ham, artichokes*, grana padano shavings
Fermière 16,00	Fresh cream with curry, mozzarella, sliced chicken*, potatoes, fresh mushrooms, red onions, pesto	Mini pizza bambino 8,00	Tomato sauce, mozzarella, ham
Formaggio 16,20	Tomato sauce, mozzarella, goats cheese, reblochon, gorgonzola, grana padano shavings, black olives, oregano	Salade de mesclun 2,50	Mixed lettuce leaves with olive oil and balsamic

Any supplement or change is billed:

Olives, pesto, capers, onions, cream, honey 0,80

Egg, artichoke*, peppers, mushrooms, potatoes, courgette, aubergine, fresh tomatoes, truffle cream, grana padano shavings 1,20

Merguez, chorizo, salamella, ham, chicken, pancetta, scamorza, gorgonzola, goat cheese, reblochon, mozzarella fior di latte 2,50

Cured ham, speck, smoked salmon 3,50

COCKTAILS

Spritz maison (25cl) 8,60	Apéro, prosecco, sparkling water, orange slice	Rose berry (20cl) 8,60	Pink gin, cranberry juice, prosecco, rose liquor, lime
Mojito (20cl) 8,60	Rum, lime, sugar, mint leaves, sparkling water	Américano maison (10cl) 7,50	Red Martini, Campari, Nolly-Prat
Bellini (20cl) 7,80	Peach juice, strawberry syrup and prosecco	Planteur (20cl) 8,60	Rum, exotic fruits juices orange and lemon slice

COCKTAILS ALCOHOL FREE

Virgin Spritz (25cl) 7,00	Spritz syrup, alcohol free sparkling wine, sparkling water, orange slice	Virgin Roseberry (20cl) 7,00	Cranberry juice, alcohol free sparkling wine, rose syrup, lime
Virgin Mojito (20cl) 7,00	Syrup rum flavored with lime, mint leaves, lemonade	Tutti-Frutti (20cl) 7,00	Blend fruit juice : orange, apple, pineapple, banana, passion fruit, mango, peach, apricot, pear, guava
Pesca-Fragola (20cl) 7,00	Peach juice, strawberry syrup and lemonade		

APPETIZERS

Glass of Prosecco (12cl) 5,20	Slightly sparkling dry white wine	Glass of Zibibo (15cl) 5,20	Italian mellow white wine
Apéro or Campari appetizers bittersweet (6cl) 5,40		Martini Rosso or bianco (6cl) 5,00	
Marsala Nature or almonds (6cl) 5,00		Porto (6cl) 5,00	
Pasta or Ricard (3cl) 5,00		J&B or Ballantine's (5cl) 6,50	
Aberlour or Jack Daniels (5cl) 8,00		Italian Kir Prosecco and flavour to choose (12cl) 6,00	
Kir Italian white wine and flavour to choose (12cl) 4,50			

Vedrenne liquors to choose:
cassis, chestnut, mulberry, peach, violet, raspberry, limoncello, blue curacao, cherry, anaretto

WATERS

San Pellegrino (50cl) 4,20		San Pellegrino (100cl) 5,20	
Vittel (50cl) 4,20		Vittel (100cl) 5,20	

BEERS ON TAP

Moretti Blonde (Italian) 25cl 4,90 33cl 5,90 50cl 8,30		Affligem Blonde (Belgium) 25cl 4,90 33cl 5,90 50cl 8,30	
Panaché or Monaco 25cl 4,40 33cl 5,40 50cl 7,60			

SOFTS AND ALCOHOL FREE DRINKS

Organic Fruit juices in choice (25cl) 4,40	orange or pineapple or apple or apricot or peache
Coca-Cola classic (33cl) 4,10	
Coca-Cola zéro (33cl) 4,10	
Oasis tropical (33cl) 4,10	
Ice-Tea (33cl) 4,10	
Lemonade La Beauceronne (le verre 33cl) 4,10	nature or Monin syrup in choice
Water Syrup : syrup of syrup «Monin» (33cl) : 3,00	Choice of syrup «Monin» : mint, grenadine, strawberry, lemon, violet, peach, black currant

BOTTLE BEERS

Bière de Chartres 33 cl 5,80	
Eurélienne (local beer) 33 cl 5,80	
Eurélienne du moment 33 cl 5,80	

To delight your taste buds, we compose our dishes with products rigorously selected for their origins and their qualities. Among them, we can cite our eggs raised in the open air in the heart of the Perche, our potatoes from the Ferme du Colombier, our artisanal Eurélienne beer and our Chartres beer, our wines from fine Italian cellars, our range of Monin syrups, our coffees and teas from the Richard house and many more... Follow us on the social networks Instagram, Facebook, Tripadvisor.

www.lapassacaille.fr

Net prices, taxes and service included.

Alcohol abuse is dangerous for health. Consume with moderation.

GREEDY CUPS

Dame blanche 7,50	vanilla ice cream, homemade chocolate topping and whipped cream
Chocolat liégeois 7,50	chocolate ice cream, homemade chocolate topping and whipped cream
Café liégeois 7,50	coffee ice cream, homemade coffee tipping and whipped cream
Caramel liégeois 7,50	salted butter caramel ice cream, homemade caramel topping and whipped cream
Meringue Glacée 8,00	meringue, vanilla ice cream, Strawberry ice cream, raspberry sauce and whipped cream
Coupe Dorée Vita 8,00	Cherry sorbet, stracciatella ice cream, Amarena cherries, homemade chocolate topping and whipped cream
Coupe Spéculoos 8,00	speculoos ice cream, vanilla ice cream, homemade caramel salted butter sauce, speculoos and whipped cream
Coupe Scoiattolo 8,00	chocolate ice cream, vanilla ice cream, salted butter caramel ice cream, homemade salted butter caramel sauce, chopped hazelnuts and whipped cream
Coupe Pistachio 8,00	pistachio ice cream, chocolate ice cream, homemade chocolate topping, whipped cream and pistachio
Coupe du Verger 8,00	mandarin sorbet, pear sorbet, cherry sorbet, raspberry sauce and whipped cream
Coupe Bambino (until 10 years old) 4,00	2 scoops of ice cream, and sweeties choice : Vanilla, chocolate, strawberry, caramel, mandarin etc

YOUR CUSTOMIZED CUP

Coupe Duo 5,10	2 scoops of ice cream of your choice
Coupe Trilogie 6,80	3 scoops of ice cream of your choice

A touch of gluttony to your sundae ?

Extra cost : 1,00
homemade chocolate topping, coffee tipping, homemade caramel salted butter sauce, raspberry sauce, honey

OUR FLAVORS OF ICE CREAM AND SORBETS

Vanilla	pistachio	stracciatella
chocolate	cherry	raspberry
mint-chocolate	Lemon	mandarin
salted butter caramel	pear	
spéculoos		

DESSERTS

Panna cotta «homemade» 6,50	accompanied in your choice : - raspberry sauce - honey and burst of pistachio - homemade caramel salted butter sauce and spéculoos
Panna cotta Amarena 7,00	with amarena cherry
Tiramisù «homemade», le classique 7,20	coffee and Amareto
Tiramisù «homemade», Nocciolata 7,20	made with chocolate and nuts
Profiteroles au chocolat 9,00	2 profiteroles filled with vanilla ice cream topped with homemade chocolate topping and whipped cream
Fondant* tout chocolat (melted chocolate) 6,90	accompanied by vanilla ice cream with homemade chocolate topping and whipped cream
Moelleux* au caramel beurre salé 6,90	accompanied by caramel ice cream with homemade caramel topping and whipped cream
Yaourt Grec 5,50	Greek yogurt accompanied with raspberry sauce or honey and pistachio or homemade caramel salted butter sauce and spéculoos
Brownie* au noix de pécan 6,30	accompanied by vanilla ice cream and homemade chocolate topping
Tarte Tatin* tiède 7,50	apple tart accompanied by vanilla ice cream or whipped cream or cream
Babas* de Naples Amalfitaine 8,50	5 mini-soaked rum babas, lemon sorbet and Limoncello
Babas* de Naples Sorrento 8,50	5 mini-soaked rum babas, vanilla ice cream and whipped cream

CUPS (WATERED)

Colonel 8,50	lemon sorbet with vodka
Spirito 8,50	lemon sorbet with Limoncello (lemon liquor)
Williams 8,50	pear sorbet with pear alcohol
Amaro 8,50	glace café pur arabeica, crème fouettée, arrosée d'Amaretto (liqueur d'amande)
Pippermint 8,50	mint-chocolate ice cream, homemade chocolate topping and mint liquor

GOURMET COFFEES

Café gourmand 7,30	Coffee or decaf-coffee with 5 mini varied desserts
Thé gourmand 8,30	Tea, infusion or coffee with milk, with 5 mini varied desserts
Cappuccino gourmand 8,80	Cappuccino or decaf-cappuccino with 5 mini varied desserts
Gourmand-gourmand 6,30	without hot drinks, only with 5 mini varied desserts
L'Affogato 5,10	Vanilla ice cream with a hot strong coffee served with a small amareti

HOT DRINKS

Café espresso 2,20	Espresso or Italian coffee
Café décaféiné 2,20	Espresso or Italian decaf-coffee
Café crème 4,00	Half milk and half coffee
Cappuccino 4,50	Coffee with whipped cream and cacao
Irish coffee 8,00	Coffee, Irish whiskey, sugar, whipped cream
Tea or infusion 3,40	selection of teas or infusions

Teas from «Comptoir Richard»

- **Rooibos aux Epices (Rooibos) :**
Un rooibos d'Afrique du Sud qui s'associe avec écorces d'orange, morceaux de gingembre, d'amande et de cannelle pour une saveur hors du commun.
- **Rèves Enfants (Infusion) :**
Une tisane gourmande et acidulée mêlant morceaux de pommes, fleurs d'hibiscus, cynorhodon, réglisse et arômes fruits rouges.
- **Jardins de Darjeeling (Thé noir) :**
L'alliance parfaite de différents jardins de Darjeeling, révélant un thé raffiné et équilibré.
- **Gland Earl Grey (Thé noir) :**
Les arômes de bergamote s'épanouissent sur la base d'un thé noir de Chine.
- **Pomme Cherry (Thé noir) :**
Gourmand mélange aux notes d'antane délicieusement sucrées et fruitées sur une évocation de pomme caramélisée.
- **Thé Vert au Jasmin (Thé vert) :**
Un thé de Chine traditionnel au délicieux parfum de fleurs de yam.
- **Jardin des Merveilles (Thé vert) :**
Un thé au mélange d'arômes dont le bouquet fruité laisse s'exprimer des notes de pêche et d'abricot.
- **Thé Vert à la Menthe (Thé vert) :**
Un thé à l'orientale extrêmement désaltérant dont l'infusion révèle toute la saveur de la menthe.

LIQUORS (5cl)

Grappa 6,50	
Limoncello 6,20	
Amaretto 6,20	
Sambuca 6,20	
Cognac or Calvados 6,50	
Eau-de-vie de poire William 7,50	
Get 27 or Get 31 6,20	
Mandarine Impériale 7,00	
Malibu 6,20	
Liquors «Védrenne» (on ice) 6,20	

Cream of blackberry, raspberry, peach, cherry, etc
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LES VINS ROUGES ITALIENS

MONTEPULCIANO D'ABRUZZO DOC «Valle d'Oro»	Le verre 15 Cl. 4,60 Le Pichet 50 Cl. 13,00 La Bouteille 75 Cl. 19,90
SANGIOVESE Riserva ROMAGNA DOC	Le verre 15 Cl. 4,90 Le Pichet 50 Cl. 15,00 La Bouteille 75 Cl. 21,30
LAMBRUSCO DI MODENA Amabile DOC	La Bouteille 37,5 Cl. 12,60 La Bouteille 75 Cl. 18,90
CHIANTI San Lorenzo DOCG «Melini»	La Bouteille 37,5 Cl. 12,50 La Bouteille 75 Cl. 22,80
CAMPOREALE DOC «Rapatà»	La Bouteille 37,5 Cl. 13,50 La Bouteille 75 Cl. 23,00
LE POIANE Valpolicella Classico Superiore DOC	La Bouteille 75 Cl. 33,00
MONTEPULCIANO D'ABRUZZO DOC «Zaccagnini»	La Bouteille 75 Cl. 28,00
CHIANTI #BIO DOCG	La Bouteille 75 Cl. 23,00
CHIANTI CLASSICO DOCG «Machiavelli»	La Bouteille 75 Cl. 39,50
ANTE' Barbera d'Asti DOC «Ca' Bianca»	La Bouteille 75 Cl. 26,00
LE POIANE Amarena Valpolicella classic DOC	La Bouteille 75 Cl. 53,00
LACRYMA CHRISTI del Vesuvio DOC	La Bouteille 75 Cl. 28,00
TOGALE Merlot Lazio IGT	La Bouteille 75 Cl. 23,00
LILIU Governo toscana IGT	La Bouteille 75 Cl. 27,00

LE VIN DU MOMENT

Nous vous invitons à la découverte de vin rouge, rosé ou blanc selon la saison, d'Italie ou de France. Nous recherchons des vins typiques ou de caractère, modestes ou originaux avec l'accent du Sud mais toujours en fil d'Ariane, le meilleur rapport qualité-prix !

UN SAC DE COURTOISIE EST À VOTRE DISPOSITION POUR EMPORTER LA FIN DE VOTRE BOUTEILLE !
DEMANDEZ-LE !

LES VINS BLANCS ITALIENS

SIMERA Chardonnay Salento IGT	Le verre 15 Cl. 5,20 Le Pichet 50 Cl. 24,30 La Bouteille 75 Cl. 16,50
ZIBIBBO Terre Siciliana IGP	Le verre 15 Cl. 5,30 La Bouteille 50 Cl. 16,90
SORTESELE pinot grigio IGT	Le verre 15 Cl. 5,70 Le Pichet 50 Cl. 17,90 La Bouteille 75 Cl. 26,90
FRASCATI DOC	Le verre 15 Cl. 4,70 Le Pichet 50 Cl. 13,90 La Bouteille 75 Cl. 20,50

LES VINS ROSÉS ITALIENS

PINOT Grigio blush Vaja IGT	Le verre 15 Cl. 4,60 Le Pichet 50 Cl. 13,80 La Bouteille 75 Cl. 19,90
ROSATO IGT «Rapatà»	Le verre 15 Cl. 5,20 Le Pichet 50 Cl. 15,40 La Bouteille 75 Cl. 22,00
INFINITO Bardolino Santi DOC	La Bouteille 37,5 Cl. 14,90 La Bouteille 75 Cl. 23,00
LAMBRUSCO DI MODENA ROSATO Semisecco DOC	La Bouteille 37,5 Cl. 12,60 La Bouteille 75 Cl. 18,90

LES AUTRES VINS

CÔTES DE PROVENCE «Château Tour Saint-Honoré»	La Bouteille 75 Cl. 25,00
BORDEAUX «Château Pierrail» Médaille d'or	La Bouteille 37,5 Cl. 15,20 La Bouteille 75 Cl. 25,60
CHAMPAGNE DUVAL-LEROY «Bruit 1er Cru Fleur de Champagne»	La Bouteille 75 Cl. 49,00
PROSECCO BIO EXTRA DRY	La Bouteille 75 Cl. 25,50

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