

# PASSERO

## TO START

### BRUSSELS + BURATTA

DE STEFANO BURATTA + BROWN BUTTER BRUSSELS SPROUTS + CRISPY PROSCIUTTO + MARCONA ALMONDS  
\$15

### SLAGEL BEEF MEATBALLS

PARMESAN POLENTA + GOOD PARM + CRISPY ONION STRINGS  
\$12

### WHIPPED RICOTTA

PUBLICAN SOURDOUGH + WILDFLOWER HONEY + CANDIED WALNUT + ROSEMARY  
\$12

### CRISPY FRIED CALAMARI

GIARDINIERA + BUTTERMILK RANCH + SPICY COCKTAIL  
\$14

### GENERAL TSO'S TEMPURA CAULIFLOWER

CLASSIC SWEET AND SPICY SAUCE + ROASTED PEANUTS + SESAME CRUNCH  
\$12

### FIRE ROASTED CALABRIAN BRUSSELS SPROUTS

CRISPY BACON + LOCAL HONEY + CALABRIAN CHILE + PARMESAN  
\$12

### CHEESY GARLIC PULL - APART LOAF

IF YOU KNOW, YOU KNOW  
\$13

## SALADS

### LORETTA'S CHOPPED SALAD

AVOCADO + GARBANZO BEANS + SWEET DROP PEPPERS + CARROTS + SCALLIONS + BACON + GORGONZOLA + CRUNCHY SPAGHETTI + ZESTY VINAIGRETTE  
\$13

### HARVEST SALAD

ZESTAR APPLES + ROASTED CHIOGGIA AND RED BEETS + BABY GREENS + ROTH BUTTERMILK BLUE + CANDIED WALNUTS + SPICED PEPITAS + DRIED MICHIGAN CHERRIES + APPLE CIDER VINAIGRETTE  
\$13

• ADD CHERRYWOOD ROASTED SALMON \$5 •

### CARDINI CAESAR

LOCAL ROMAINE + CHERRY TOMATO + RADISH + PICKLED RED ONION + GARLIC CROUTONS + HONEY CHIPOTLE CAESAR DRESSING  
\$12  
ADD SMOKED MOJO CHICKEN \$3

## PASTAS

### BUCATINI CARBONARA

BUCATINI + PUBLICAN CHIPOTLE BACON + BUTTERNUT SQUASH + PECORINO + HEN EGG  
\$18

### RICOTTA GNOCCHI

ROASTED WILD MUSHROOM BOLOGNESE + RICOTTA SALATA + THYME  
\$17

### SPAGHETTI POMODORO

BIANCO TOMATOES + CHERRY TOMATO + GOOD PARM + BASIL  
\$16.5  
PUT A MEATBALL ON IT \$3.5

### FUSILLI VODKA

CLASSIC PINK SAUCE + CALABRIAN CHILE + FRESH RICOTTA + FRESH CHIVES  
\$16

### PAPPARDELLE NAPOLETANA

BRAISED SHORT RIB + LOCAL FENNEL SAUSAGE RAGU + GRANA PADANO  
\$18

## PIZZAS

### MARGHERITA

FRESH MOZZARELLA + BIANCO TOMATOES + BASIL + EXTRA VIRGIN OLIVE OIL  
\$16

### CHARRED PEPPERONI

EZZO PEPPERONI + FRESH MOZZARELLA + FRESH PARMESAN + CALABRIAN HONEY + BASIL  
\$17

### THE ABE FROMAN

SWEET FENNEL SAUSAGE + CARAMELIZED RED ONION + SPICY CHERRY BOMB PEPPERS + FONTINA CHEESE  
\$17

### SHROOMIN'

LOCALLY FORAGED MUSHROOMS + TRUFFLE CREAM + FONTINA CHEESE + ARUGULA + LEMON  
\$17

## MAINS

### CHERRYWOOD ROASTED FAROE

#### ISLAND SALMON

BUTTERNUT SQUASH + BRAISED BLACK LENTILS + GARLIC BRAISED SPINACH  
\$27

### LOBSTER STUFFED PACIFIC

#### BLUE SHRIMP

ANSON MILL'S FARMS CAROLINA GOLD RICE + GARLIC BUTTER + SPICY COCKTAIL SAUCE  
\$28

### BISTECCA

CREEKSTONE FARMS HANGER STEAK + PORCINI MUSHROOM RISOTTO + ROASTED GARLIC-MADIERA JUS + TEMPURA MUSHROOMS  
\$28

### OUR CHICKEN PARM

A CLASSIC + MOZZARELLA CHEESE + RED SAUCE + FUSILLI VODKA  
\$24

### NICE PIECE OF FISH

PECAN CRUSTED LAKE SUPERIOR WALLEYE + FIRE ROASTED BROCCOLINI + STONE GROUND MUSTARD BUTTER  
\$28

### OUR DOUBLE CHEESEBURGER

SLAGEL FARM'S BEEF + CLASSIC AMERICAN CHEESE + GARLIC AIOLI + RED ONION + HOUSE PICKLES  
\$15