

PASSERO

brunch

STARTERS

- NEW ENGLAND CLAM CHOWDER** |
kennebunkport maine + kennebec potatoes + thyme 8
- CRISPY BRUSSELS SPROUTS** | maple cured bacon
local wildflower honey + calabrian chile + ricotta salata 17
- IMPORTED BURRATA** | san marzano tomato
barrel aged balsamic + kalamata olive + early harvest
olive oil + grilled ciabatta 21
- "CACIO E PEPE" ARANCINI** | crispy risotto fritters
pecorino romano + black peppercorn + vodka sauce 16
- PRIME BEEF MEATBALLS** | roasted garlic
pomodoro + crispy onion strings 18
- WHIPPED RICOTTA** | local wildflower honey + candied
pecans + rosemary + sea salt ciabatta 15

SALADS

- LORETTA'S CHOPPED** | marinated garbanzo 17
avocado + sweet drop peppers + carrot + scallion + bacon
gorgonzola + crunchy spaghetti + zesty italian vinaigrette
- TRI COLORE CEASAR** romaine + radicchio 15
tuscan kale + lemon caesar vinaigrette + garlic breadcrumbs
- ROASTED BEET** | tuscan spring greens 16
stracciatella cheese + avocado + blood orange + black walnuts
pickled red onion + hibiscus vinaigrette

* add a protein to any salad
herb roasted chicken breast +7
grilled organic salmon +8
roasted garlic shrimp +8

WOOD FIRED PIZZA

pizza orders are independent of regular menu items,
and will arrive at the tables as they come out of the oven

12" ROUND SERVED WHOLE

- MARGHERITA** | bianco di napoli tomatoes
fior di latte mozzarella + genovese basil + evoo + sea salt 22
- CHARRED PEPPERONI** | ezzo "cup + char" pepperoni
calabrian hot honey + bianco di napoli tomatoes
fior di latte mozzarella + genovese basil 24
- PARMA** | imported burrata + parmesan crema
prosciutto di parma + lemon dressed arugula
parmigiano reggiano + balsamic 25
- WILD MUSHROOM** | fontina + parmesan cream
roasted wild mushroom blend + white truffle oil
lemon dressed arugula + parmigiano 23

BRUNCHY STUFF

- PANCAKE BATTER FRIED CHICKEN** |
whipped cinnamon honey butter + black forest bacon
maple syrup + brioche bun + parmesan breakfast potatoes 17
- FULL BREAKFAST** | two eggs your way + slagel sausage
thick cut maple bacon + parmesan breakfast potatoes
buttermilk flapjack 18
- HUEVOS RANCHEROS** | juan's famous salsa ranchero
griddled cheesy quesadilla + two eggs your way
black beans + chiptole crema + avocado 18
- BLUEBERRY BLISS CAKES** | our fluffy lemon ricotta
hotcakes + warm blueberry sauce
vanilla mascarpone cream + granola crunch 15
- SMOKED SHORT RIB HASH** | two eggs your way
parmesan breakfast potatoes + maple bacon
caramelized onion + smoked garlic mushrooms 18
- AVOCADO CROAST** | griddled butter croissant
chile-lime avocado + bruschetta tomatoes + wild arugula salad
crispy prosciutto poached egg + yuzu hollandaise 18

SANDWICHES

all sandwiches + wraps include fresh cut kennebec fries or simple
arugula salad

- PISTACHIO CHICKEN SALAD WRAP** | slagel farm's 18
grilled chicken + sicilian pistachio + dried cherry
red onion + arugula + green goddess dressing
- CRISPY FISH** | crispy tempura alaskan cod 18
zesty slaw + dill pickles + tartar sauce + brioche bun

- BRAISED SHORT RIB MELT** | fontina 18
gruyere cheese + caramelized sweet onions
horseradish cream + artisan sourdough

- DOUBLE CHEESEBURGER** | slagel dry aged beef + 22
american cheddar + garlic aioli
house pickles + red onion + brioche bun + kennebec fries
add fried egg +2
(*a portion of every sale goes to Frontera Farmer's Foundation,
supporting local farms)

MAINS

- HAND ROLLED FUSILLI** | alla vodka + calabrian chile 24
+ whipped ricotta + chives
- BUCATINI CARBONARA** | house cured bacon 25
caramelized butternut squash + pecorino romano + egg yolk
- OUR CHICKEN PARM** | parmigiano reggiano + fior di 22
latte mozzarella + pomodoro sauce + side fusilli vodka
- A NICE PIECE OF FISH** | pistachio crusted alaskan 29
halibut + roasted broccolini + sorrento lemon butter sauce