

# PASSERO

lunch

## STARTERS

**NEW ENGLAND CLAM CHOWDER** | 8  
*kennebunkport maine + kennebec potatoes + thyme*

**CRISPY BRUSSELS SPROUTS** | 17  
*maple cured bacon + wildflower honey + calabrian chile + ricotta salata*

**IMPORTED BURRATA** | 21  
*san marzano tomato + barrel aged balsamic + kalamata olive + early harvest olive oil  
grilled ciabatta*

**"CACIO E PEPE" ARANCINI** | 16  
*crispy risotto fritters  
pecorino romano + peppercorn + vodka sauce*

**PRIME BEEF MEATBALLS** | 18  
*roasted garlic pomodoro + crispy onion strings*

**WHIPPED RICOTTA** | 15  
*local wildflower honey candied pecans + rosemary + sea salt ciabatta*

**GENERAL TSO'S CAULIFLOWER** | 16  
*crispy battered cauliflower + roasted peanuts + scallions + sesame*

## SALADS

**LORETTA'S CHOPPED** | 17  
*marinated garbanzo avocado + sweet drop peppers + carrot + scallion + bacon  
gorgonzola + crunchy spaghetti + zesty italian vinaigrette*

**TRI COLORE CAESAR** | 15  
*romaine + radicchio tuscan kale + lemon caesar vinaigrette + garlic breadcrumbs  
parmesan frico*

**ROASTED BEET** | 16  
*stracciatella cheese + wild arugula avocado + blood orange + black walnut  
pickled red onion + hibiscus vinaigrette*

\* add a protein to any salad  
herb roasted chicken +7  
honey chipotle salmon +8  
roasted garlic shrimp +8

## SANDWICHES

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

**PISTACHIO CHICKEN SALAD WRAP** | 18  
*slagel farm's grilled chicken breast  
sicilian pistachio + michigan dried cherry  
red onion + arugula + green goddess dressing*

**CRISPY FISH** | 18  
*wild caught alaskan cod tempura battered + dill pickle  
zesty slaw + tartar sauce*

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

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

## MAINS

**OUR CHICKEN PARM** | 22  
*parmigiano reggiano fior di latte mozzarella + pomodoro sauce + side fusilli vodka*

**HAND ROLLED FUSILLI** | 24  
*alla vodka calarbian chile + whipped ricotta + chives*

**BUGATINI CARBONARA** | 25  
*house cured bacon lcaramelized butternut squash + pecorino romano*

**NICE PIECE OF FISH** | 29  
*pistachio crusted alaskan halibut + roasted broccolini  
sorrento lemon butter sauce*

## NORTHWOODS FISH FRY

**| JOIN US EVERY FRIDAY |**

*crispy battered great lakes walleye w/ tartar sauce  
served with house made potato pancakes + coleslaw +  
fresh baked  
marble rye w/ whipped honey butter 30*

**ADD ON OUR NEW ENGLAND CLAM CHOWDER**

*8 - bowl | 12 - quart to go*

## WOOD FIRED PIZZA

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

**12" ROUND, SERVED WHOLE**

**PARMA** | *imported burrata + prosciutto di parma + parmesan crema + lemon dressed arugula  
parmigiano reggiano + balsamic 25*

**MARGHERITA** | *bianco di napoli tomatoes + fior di latte mozzarella  
genovese basil + evoo + sea salt 22*

**CHARRED PEPPERONI** | *ezzo "cup + char" pepperoni + calabrian hot honey  
fior di latte mozzarella + genovese basil 24*

**WILD MUSHROOM** | *fontina + parmesan cream + roasted wild mushroom blend  
lemon dressed arugula + white truffle oil + parmigiano 23*