

Il Passatore

14 Bushwick Ave 11211-2505 · +17189633100 · Updated: Jun 10, 2026

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ANTIPASTI 7

Arancini Di Caprino E Uva In Crosta Di Pistachio	\$8.00
goat cheese arancini with grapes in a pistachio crust	
Bufalina Prosciutto E Pesto	\$11.00
buffalo mozzarella w/ prosciutto & basil pesto	
Capesante Con Pure Di Asparagi	\$12.00
pan seared scallops w/ asparagus puree & roasted yellow peppers vinaigrette	
Camberi	\$10.00
sauteed shrimp in a garlic lemon white wine sauce w/ mixed green salad	
Conzze In Padella	\$9.00
sauteed fresh mussels with spicy fresh tomato sauce	
Polipo	\$11.00
poached octopus with tomato carpaccio red onions & arugula salad	
Tagliere Di Salumi E Formaggi	\$12.00
chef selection of imported italian cold cuts & cheeses	

LA PIADA 3

Piadina With Prosciutto & Homemade Fresh Mozzarella	\$8.00
Piadina With Ham, Provolone Cheese & Orugula	\$8.00
Piadina With Sauteed Spinach & Pecorino Cheese	\$8.00

INSALATE 5

Insalata Di Rapette	\$7.50
yellow & red cheeses salad w/ baby arugula, goat, cheese & sherry vinaigrette	
Insalata Di Rucola Con Pere E Grana	\$7.00
arugula salad with pears, shaved parmesan cheese & orange dressing	
Insalata Di Spinaci Con Mele, Noci E Gorgonzola	\$7.00
baby, spinach salad with apples, walnuts, gorgonzola cheese & balsamic reduction	
Insalata Di Cavolini Di Bruxelles	\$7.50
brussel sprouts salad with radicchio, walnuts, grated parmesan cheese & lemon dressing	

Insalata Di Cavolo Con Grana E Pignoli**\$7.00**

kale salad with red onions, cherry tomatoes, shaved pecorino cheese, pinenuts & basil lemon vinaigrette

PRIMI 8**Lasagna Vegetariana****\$9.00**

home-made vegetable lasagna topped with tomato sauce

Tortelli Di Zucca Con Olio Tartufato**\$10.50**

home-made butternut squash tortelli in a truffle oil butter sauce topped w/ ruffle roll

Gnocchi Al Gorgonzola E Noci**\$9.50**

home-made potato gnocchi with gorgonzola sauce topped w/ walnuts

Linguine Al Funghi**\$9.00**

linguine w/ mixed mushrooms, parsley & white wine sauce

Tortellini Pasticciati**\$10.00**

homemade meat filled tortellini w/ pink sauce

Tagliatelle Alla Bolognese**\$11.00**

homemade long thin cut pasta w/ traditional bolognese style ragu

Strozzapreti Salsiccia E Piselli**\$11.00**

homemade egg free short thin strips pasta w/ sausages, peas, a touch of tomato sauce & ricotta salata in a light cream sauce

Spaghetti Con Gamberi, Zucchine E Zafferano**\$12.00**

spaghetti w/ shrimp, zucchini in a white wine & creamy saffron sauce

SECONDI 4**Petto Di Pollo Con Stufato Di Peperoni****\$15.00**

griddled pounded chicken breast w/ corn string beans, carrots & mixed green salad

Coniglio Al Barolo**\$18.00**

hormones free braised rabbit in barolo wine w/ polenta cake & black olives

Bistecca Di Manzo**\$19.00**

grass fed griddled black angus sirloin steak w/ red wine & pearl onions, served w/ rosemary roasted potatoes

Tilapia**\$16.00**

pan seared herb crusted tilapia fillet w/ sauteed spinach & sprouts in a lemon white wine sauce

I DOLCI DEL PASSATORE 5**Tiramisu****\$7.00**

traditional tiramisu

Souffle Di Cioccolato**\$7.00**

chocolate souffle w/ creme fraiche

Pannacotta Con Frutti Di Bosco

\$7.00

vanilla pannacotta w/ mixed berries

Affogato Al Caffè

\$7.00

vanilla ice cream drowned in a shot of espresso

Profiteroles

\$7.00

puff pastry filled w/ custard cream topped w/ nutella reduction
