

FASANO

DAL 1902

THANKSGIVING

4 COURSES \$ 135

ANTIPASTI - PRIMI - SECONDI - DOLCI

ANTIPASTO

TONNO*, TUNA TARTARE, STRACCIATELLA, RADISH, LEMON

CARPACCIO*, BEEF CARPACCIO, OLIVES, PINE NUTS

CAVIALE*, OSETRA CAVIAR 30G/10Z | 145 SUPP. P.P

VITELLO TONNATO, VEAL, TUNA SAUCE, CAPERS

INSALATA DI CAPRINO, RADICCHIO, ROMAINE, WALNUTS, GOAT CHEESE, PEAR

INSALATA DI CARCIOFI, ARUGULA, ARTICHOKEs, PARMIGIANO, LEMON

POLPO, OCTOPUS, CHICKPEAS, SCALLIONS, TOMATOES

INSALATA INVERNALE, BEET ROOTS, FENNEL, ORANGE, CAPRINO, WALNUTS

PASTA E RISOTTO

VELLUTATA DI ZUCCA, CREAMY ROASTED PUMPKIN SOUP

RISOTTO ALL'ASTICE, CARNAROLI RICE, LOBSTER, SAFFRON

RISOTTO COE SECOE, CARNAROLI RICE, BRAISED SHORT RIB, PARMIGIANO

PACCHERI ALLA FASANO, THREE TOMATO POMODORO SAUCE

TORTELLI, VEAL RAVIOLI, CASTELMAGNO CHEESE, CHIANTI SAUCE, PORCINI MUSHROOMS

RIGATONI, HOME MADE "RIGATONI" PASTA, SCALLOPS, OCTOPUS, CLAMS, CALAMARI, SHRIMP

PESCE E CARNE

SPIGOLA, STRIPED BASS, CHANTERELLE MUSHROOMS, EGGPLANT

OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA

FILETTO, FILET MIGNON, FOIE GRAS, BLACK TRUFFLE, POTATO, MUSHROOMS | SUPP. 15 P.P

TACCHINO AL FORNO, ROASTED TURKEY, TRUFFLED CHESTNUT STUFFING, TRADITIONAL GRAVY

ROASTED SWEET POTATOES, BUCKWHEAT POLENTA CASSEROLE BOLZANINA STYLE, CRANBERRY SAUCE,
BROCCOLINI GRATIN

SOGLIOLA, WILD DOVER SOLE, LEMON "SALMORIGLIO", ASPARAGUS | FOR TWO

ORECCHIO DI ELEFANTE, VEAL CHOP MILANESE, ARUGULA, TOMATO | FOR TWO

A 20% GRATUITY IS SUGGESTED FOR ALL PARTIES OF EIGHT OR MORE.

** WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

BY GERO FASANO
CHEF NICOLA FEDELI