

# FASANO

DAL 1902

## 2 COURSE MENU

\$ 75

### ANTIPASTI

#### TONNO\*

TUNA TARTARE, STRACCIATELLA, RADISH, LEMON

#### INSALATA DI CAPRINO

RADICCHIO, ROMAINE, WALNUTS, GOAT CHEESE, PEAR

#### INSALATA DI CARCIOFI

ARUGULA, ARTICHOKE, PARMIGIANO, LEMON

#### BURRATA

PROSCIUTTO DI PARMA DOP AGED 30 MONTHS, FIGS, WALNUTS

#### VITELLO TONNATO

VEAL, TUNA SAUCE, CAPERS

### PIATTI PRINCIPALI

#### RISOTTO AI CARCIOFI

CARNAROLI RICE, ARTICHOKE, PARSLEY

#### RAVIOLI

RICOTTA, SPINACH, PARMIGIANO, BLACK TRUFFLE

#### PACCHERI ALLA FASANO

THREE TOMATO POMODORO SAUCE

#### BRANZINO

SEA BASS, SHIITAKE MUSHROOMS, TOMATOES

#### POLLO

CHICKEN BREAST, CARROT PURÉE, PORCINI MUSHROOMS

#### TAGLIATA

NEW YORK STRIP STEAK, ARUGULA, PARMIGIANO, FINGERLING POTATOES

### INSALATE | LUNCH SALADS

#### INSALATA DI POLLO

CHICKEN BREAST, MIXED LETTUCE, ZUCCHINI, OLIVES, BALSAMIC VINEGAR

38

#### INSALATA DI MARE

SHRIMP, CAPESANTE, OCTOPUS, CALAMARI, MIXED LETTUCE, LEMON DRESSING

42

#### INSALATA DI ASTICE

LOBSTER, MIXED LETTUCE, STRING BEANS, EGG, FINGERLING POTATOES, BALSAMIC VINEGAR

52

### ANTIPASTO E INSALATA

TONNO\*, TUNA TARTARE, STRACCIATELLA, RADISH, LEMON 38

CRUDO DI MARE\*, CHEF'S SELECTION OF RAW FISH FOR TWO 52

CARPACCIO\*, BEEF CARPACCIO, OLIVES, PINE NUTS 39

CAPESANTE, SCALLOPS, SAFFRON POTATO, OSETRA CAVIAR 45

VITELLO TONNATO, VEAL, TUNA SAUCE, CAPERS 36

INSALATA DI CAPRINO, RADICCHIO, ROMAINE, WALNUTS, GOAT CHEESE, PEAR 29

INSALATA DI CARCIOFI, ARUGULA, ARTICHOKE, PARMIGIANO, LEMON 29

POLPO, OCTOPUS, CHICKPEAS, SCALLIONS, TOMATOES 38

### PASTA E RISOTTO

RISOTTO ALL'ASTICE, CARNAROLI RICE, LOBSTER, SAFFRON 55

RISOTTO COE SECOE, CARNAROLI RICE, BRAISED SHORT RIB, PARMIGIANO 48

PACCHERI ALLA FASANO, THREE TOMATO POMODORO SAUCE 35

LINGUINE ALLE VONGOLE, ITALIAN BABY CLAMS, WHITE WINE 42

SPAGHETTI, RED SHRIMP, MULLET BOTTARGA, BUTTER, LEMON 44

TORTELLI, VEAL RAVIOLI, CASTELMAGNO CHEESE, CHIANTI SAUCE, PORCINI MUSHROOMS, 49

RIGATONI, HOME MADE "RIGATONI" PASTA, SCALLOPS, OCTOPUS, CLAMS, CALAMARI, SHRIMP 55

OFELLE, GNOCCHI RAVIOLI FILLED WITH OSSOBUCO, OSSOBUCO SAUCE 44

### PESCE E CARNE

IPPOGLOSSO, HALIBUT, ARTICHOKE "ALLA GIUDIA", PECORINO DI FOSSA 72

SPIGOLA, STRIPED BASS, CHANTERELLE MUSHROOMS, EGGPLANT 62

FRITTURA, LANGOSTINE, SHRIMP, CALAMARI, ZUCCHINI 62

POLLO, CHICKEN BREAST, CARROT PURÉE, PORCINI MUSHROOMS 48

OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA 76

FILETTO, FILET MIGNON, FOIE GRAS, BLACK TRUFFLE, POTATO, MUSHROOMS 89

DENTICE, RED SNAPPER, "FREGOLA SARDA", CANNELLINI BEANS, TOMATO 68

### PER DUE | FOR TWO

SOGLIOLA, WILD DOVER SOLE, LEMON "SALMORIGLIO", ASPARAGUS 130

ORECCHIO DI ELEFANTE, VEAL CHOP MILANESE, ARUGULA, TOMATO 105

BISTECCA, DRY AGED TOMAHAWK RIBEYE, ROASTED POTATOES, SAUTEED SPINACH 198

BRANZINO, OVEN BAKED, TOMATO, POTATOES, ROSEMARY 120

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