

FASANO

DAL 1902

DINNER

3 COURSES \$ 145

ANTIPASTI - PRIMI - SECONDI

CRUDI ALL' ITALIANA

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| TONNO* , TUNA TARTARE, STRACCIATELLA, RADISH, LEMON | 42 |
| CRUDO DI MARE* , CHEF'S SELECTION OF RAW FISH | FOR TWO 57 |
| CARPACCIO* , BEEF CARPACCIO, OLIVES, PINE NUTS | 43 |
| CAVIALE* , OSETRA CAVIAR 30G/10Z | 160 |
| GAMBERI ROSSI , RED SHRIMP CARPACCIO, BELL PEPPER, HEART OF PALM | 50 |
| SALMONE , SMOKED SALMON, "SUGO FINITO", FENNEL, RASPBERRY VINEGAR | 42 |

ANTIPASTO E INSALATA

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| CAPELANTE , SCALLOPS, SAFFRON POTATO, OSETRA CAVIAR | 50 |
| VITELLO TONNATO , VEAL, TUNA SAUCE, CAPERS | 40 |
| INSALATA DI CAPRINO , RADICCHIO, ROMAINE, WALNUTS, GOAT CHEESE, PEAR | 32 |
| INSALATA DI CARCIOFI , ARUGULA, ARTICHOKE, PARMIGIANO, LEMON | 32 |
| POLPO , OCTOPUS, CHICKPEAS, SCALLIONS, TOMATOES | 42 |
| BURRATA DI BUFALA , MARINATED EGGPLANT, TOMATO "PUMMAROLA", BASIL | 42 |
| TARTARA DI MANZO , BEEF TARTARE, BONE MARROW, PECORINO DI FOSSA, POLENTA | 43 |
| CARCIOFO , ROMAN JEWISH FRIED ARTICHOKE, PARMIGIANO, SAFFRON, LEMON | 34 |

PASTA E RISOTTO

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| RISOTTO ALL'ASTICE , CARNAROLI RICE, LOBSTER, SAFFRON | 61 |
| RISOTTO COE SECOE , CARNAROLI RICE, BRAISED SHORT RIB, PARMIGIANO | 53 |
| PACCHERI ALLA FASANO , THREE TOMATO POMODORO SAUCE | 39 |
| CAPPELLACCI , KING CRAB RAVIOLI, CALAMARI, SAGE, "FUMETTO" | 54 |
| SPAGHETTI , RED SHRIMP, MULLET BOTTARGA, BUTTER, LEMON | 48 |
| OFELLE , GNOCCHI RAVIOLI FILLED WITH OSSOBUCO, OSSOBUCO SAUCE | 48 |
| TORTELLI , VEAL RAVIOLI, CASTELMAGNO CHEESE, CHIANTI SAUCE, PORCINI MUSHROOMS | 54 |
| RIGATONI , HOME MADE "RIGATONI" PASTA, SCALLOPS, OCTOPUS, CLAMS, CALAMARI, SHRIMP | 61 |
| MAFALDINE , HOME MADE "MAFALDINE" PASTA, SLOW BRAISED WILD BOAR RAGU | 53 |
| LINGUINE ALLE VONGOLE , ITALIAN BABY CLAMS, WHITE WINE | 46 |

PESCE E CARNE

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| IPPOGLOSSO , HALIBUT, ARTICHOKE "ALLA GIUDIA", PECORINO DI FOSSA | 79 |
| SPIGOLA , STRIPED BASS, CHANTERELLE MUSHROOMS, EGGPLANT | 68 |
| FRITTURA , LANGOSTINE, SHRIMP, CALAMARI, ZUCCHINI | 68 |
| POLLO , CHICKEN BREAST, CARROT PURÉE, PORCINI MUSHROOMS | 53 |
| OSSOBUCO , RISOTTO ALLA MILANESE, GREMOLADA | 84 |
| FILETTO , FILET MIGNON, FOIE GRAS, BLACK TRUFFLE, POTATO, MUSHROOMS SUPP. 15 P.P | 98 |
| DENTICE , RED SNAPPER, "FREGOLA SARDA", CANNELLINI BEANS, TOMATO | 75 |
| MAIALINO , SUCKLING PIG, POTATO PURÉE, SWISS CHARD, GREEN PEPPERCORN | 68 |

PER DUE

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| SOGLIOLA , WILD DOVER SOLE, LEMON "SALMORIGLIO", ASPARAGUS | 143 |
| ORECCHIO DI ELEFANTE , VEAL CHOP MILANESE, ARUGULA, TOMATO | 116 |
| BISTECCA , DRY AGED TOMAHAWK RIBEYE, ROASTED POTATOES, SAUTEED SPINACH SUPP 25 PP | 218 |
| BRANZINO , OVEN BAKED, TOMATO, POTATOES, ROSEMARY | 132 |

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.