

FASANO

DAL 1902

2 COURSE MENU \$ 83

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

42

INSALATA DI MARE

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

46

INSALATA DI ASTICE

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

57

ANTIPASTO E INSALATA

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

CAPESANTE, 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

PASTA E RISOTTO

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

LINGUINE ALLE VONGOLE, ITALIAN BABY CLAMS, WHITE WINE 46

SPAGHETTI, RED SHRIMP, MULLET BOTTARGA, BUTTER, LEMON 48

TORTELLI, VEAL RAVIOLI, CASTELMAGNO CHEESE, CHIANTI SAUCE, PORCINI MUSHROOMS, 54

RIGATONI, HOME MADE "RIGATONI" PASTA, SCALLOPS, OCTOPUS, CLAMS, CALAMARI, SHRIMP 61

OFELLE, GNOCCHI RAVIOLI FILLED WITH OSSOBUCO, OSSOBUCO SAUCE 48

PESCE E CARNE

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 98

DENTICE, RED SNAPPER, "FREGOLA SARDA", CANNELLINI BEANS, TOMATO 75

PER DUE | FOR TWO

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 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.

BY GERO FASANO
CHEF NICOLA FEDELI