

FASANO

DAL 1902

SAN VALENTINO 2025

4 COURSES \$ 185

ANTIPASTI - PRIMI - SECONDI - DOLCI

ANTIPASTI | CHOOSE ONE

TONNO*, TUNA TARTARE, STRACCIATELLA, RADISH, LEMON

CAVIALE*, OSETRA CAVIAR 30G/10Z | SUP. PP \$120

VITELLO TONNATO, VEAL, TUNA SAUCE, CAPERS

CAPELANTE, SCALLOPS, SAFFRON POTATO, OSETRA CAVIAR

TERRINA DI FOIE GRAS, MARINATED RED BEET ROOT, WALNUT, STRACCIATELLA DI BUFALA

PRIMI PIATTI | CHOOSE ONE

RISOTTO ALL'ASTICE, CARNAROLI RICE, LOBSTER, SAFFRON

TORTELLONI, BEETROOT TORTELLI, GORGONZOLA, PARMIGIANO, SAGE, BLACK TRUFFLE

SECONDI PIATTI | CHOOSE ONE

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

ANATRA, DUCK LEG CONFIT, POLENTA TARAGNA, MUSTARD REDUCTION

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

SOGLIOLA, DOVER SOLE MEUNIÈRE, TOMATO STRING BEANS | FOR TWO

DOLCI | CHOOSE ONE

CIOCCOLATO, CHOCOLATE MOUSSE, VANILLA, SPONGE CAKE

TORTINA DELLA NONNA, ITALIAN PASTRY CREAM, VANILLA, PINE NUTS

TIRAMISÙ FASANO

RED VELVET, RASPBERRY CHEESECAKE

A 20% MANDATORY GRATUITY WILL BE ADDED TO ALL PARTIES. THIS MANDATORY GRATUITY IS FULLY DISTRIBUTED TO FOOD AND BEVERAGE SERVICE TEAM MEMBERS

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

BY GERO FASANO

CHEF NICOLA FEDELI