

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, ARTICHOKEs, PARMIGIANO, LEMON

BURRATA

PROSCIUTTO DI PARMA DOP AGED 30 MONTHS, FIGS, WALNUTS

CARPACCIO

BEEF CARPACCIO, PARMIGIANO, ARUGULA SALAD

PIATTI PRINCIPALI

RISOTTO AL POMODORO

THREE TOMATO POMODORO SAUCE, STRACCIATELLA DI BUFALA

CAVATELLI

RAGU BOLOGNESE, PARMIGIANO REGGIANO

PAPPARDELLE AI FUNGHI

PORCINI MUSHROOM, PARMIGIANO FONDUTA

BRANZINO

BOK CHOY, SHIITAKE MUSHROOMS

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

BY GERO FASANO
CHEF NICOLA FEDELI

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, ARTICHOKEs, 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
TORTELLONI ALL' EMILIANA, CRÈME DOUBLE, PARMIGIANO, MORTADELLA, PROSCIUTTO DI PARMA D.O.P.	54
RIGATONI, HOME MADE RIGATONI PASTA, SCALLOPS, OCTOPUS, CLAMS, CALAMARI, SHRIMP	61
OFELLE, GNOCCHI RAVIOLI FILLED WITH OSSOBUCO, OSSOBUCO SAUCE	48

PESCE E CARNE

ROMBO, TURBOT, SPINACH, BRUSSELS SPROUTS, WHITE WINE SAUCE, CAVIAR	79
SPIGOLA, STRIPED BASS, SPATZLEY, CHANTARELLE, SUNCHOKE	68
FRITTURA, LANGOSTINE, SHRIMP, CALAMARI, ZUCCHINI	68
OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA	84
FILETTO, FILET MIGNON, FOIE GRAS, BLACK TRUFFLE, POTATO, MUSHROOMS	98
IPPOGLOSSO ALL'ISOLANA, HALIBUT, ARTICHOKE, OLIVES, CAPERS, MINT, POTATOES	79

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.