

FASANO

DAL 1902

2 COURSE MENU \$ 83

ANTIPASTI

TONNO*
TUNA TARTARE, STRACCIATELLA,
RADISH, LEMON

VITELLO TONNATO
VEAL, TUNA SAUCE, CAPERS

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

SALMONE
SMOKED SALMON, FENNEL,
ORANGE, APPLE CIDER VINEGAR

PIATTI PRINCIPALI

RISOTTO AL POMODORO
THREE TOMATO POMODORO SAUCE,
STRACCIATELLA DI BUFALA

TORTELLONI ALL' EMILIANA
CRÈME DOUBLE, PARMIGIANO,
MORTADELLA, PROSCIUTTO DI PARMA
D.O.P.

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

FILETTO
FILET MIGNON, POTATO, MARSALA
SAUCE | SUPP 10

INSALATE | LUNCH SALADS

INSALATA DI POLLO 42
CHICKEN BREAST, MIXED LETTUCE,
OLIVES, BALSAMIC VINAIGRETTE

INSALATA DI MARE 46
SHRIMP, CAPESANTE, OCTOPUS,
CALAMARI, MIXED LETTUCE, LEMON
DRESSING

INSALATA DI ASTICE 57
GRILLED LOBSTER TAIL, MIXED
LETTUCE, BALSAMIC VINAIGRETTE

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 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, SPATZLE, CHANTERELLE, SUNCHOKE 68

FRITTURA, LANGOSTINE, SHRIMP, CALAMARI, ZUCCHINI 68

OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA 84

FILETTO, FILET MIGNON, FOIE GRAS, BLACK TRUFFLE, POTATOES,
MUSHROOMS 98

IPPOGLOSSO ALL'ISOLANA, HALIBUT, ARTICHOKES, 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.