

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, SQUASH, PORCINI MUSHROOMS

TAGLIATA

NEW YORK STRIP STEAK, ARUGULA, PARMIGIANO, FINGERLING POTATOES

FILETTO

FILET MIGNON, POTATOES, MARSALA SAUCE | SUPP 10

INSALATE | LUNCH SALADS

INSALATA DI POLLO

CHICKEN BREAST, MIXED LETTUCE, OLIVES, BALSAMIC VINAIGRETTE

INSALATA DI MARE

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

INSALATA DI ASTICE

GRILLED LOBSTER TAIL, MIXED LETTUCE, BALSAMIC VINAIGRETTE

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 44

CAPELANTE, SCALLOPS, OSETRA CAVIAR, SAFFRON POTATO 50

VITELLO TONNATO, VEAL, TUNA SAUCE, CAPERS 40

INSALATA DI CAPRINO, RADICCHIO, ROMAINE, WALNUTS, 32

GOAT CHEESE, PEAR

INSALATA DI CARCIOFI, ARUGULA, ARTICHOKES, PARMIGIANO 32

POLPO, OCTOPUS, CHICKPEAS, SCALLIONS, TOMATO 42

PASTA E RISOTTO

RISOTTO ALL'ASTICE, CARNAROLI RICE, LOBSTER, SAFFRON 61

RISOTTO COE SECOE, CARNAROLI RICE, BRAISED SHORT RIB, 53

PARMIGIANO

PACCHERI ALLA FASANO, THREE TOMATO POMODORO SAUCE 39

RIGATONI, HOME MADE RIGATONI PASTA, SCALLOPS, OCTOPUS, 61

CLAMS, CALAMARI, SHRIMP

TORTELLONI ALL' EMILIANA, CRÈME DOUBLE, PARMIGIANO, 54

PROSCIUTTO DI PARMA D.O.P., MORTADELLA

OFELLE, GNOCCHI RAVIOLI FILLED WITH OSSOBUCO, 48

OSSOBUCO SAUCE

PESCE E CARNE

ROMBO, TURBOT, SPINACH FRITTATA, BRUSSELS SPROUTS, WHITE 79

WINE SAUCE, CAVIAR

TONNO, TUNA STAKE, PISTACHIO CRUST, SPINACH, LEMON 68

FRITTURA, LANGOUSTINE, SHRIMP, CALAMARI, ZUCCHINI 68

OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA 84

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

MUSHROOMS

SPIGOLA ALL'ISOLANA, ARTICHOKES, OLIVES, CAPERS, POTATO, 68

TOMATO

PER DUE | FOR TWO

SOGLIOLA, WILD DOVER SOLE, LEMON SALMORIGLIO, ASPARAGUS 143

BRANZINO, OVEN BAKED, TOMATO, POTATOES, ROSEMARY 132

ORECCHIO DI ELEFANTE, VEAL CHOP MILANESE, ARUGULA, TOMATO 116

BISTECCA, DRY AGED TOMAHAWK RIBEYE, ROASTED POTATOES, 218

SAUTEED SPINACH

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.

FASANO RESTAURANT IS PROUD TO SUPPORT **CITY HARVEST**. AS PART OF THIS PARTNERSHIP, \$1 FROM EACH CARPACCIO ALLA FASANO IS DONATED TO HELP ADVANCE THEIR WORK.

BY GERO FASANO
CHEF NICOLA FEDELI