

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

SALMONE

GRILLED SALMON, ASPARAGUS, POTATO, LEMON SAUCE.

INSALATE | LUNCH SALADS

INSALATA DI POLLO

CHICKEN BREAST, MIXED LETTUCE, OLIVES, BALSAMIC VINAIGRETTE

42

INSALATA DI MARE

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

46

INSALATA DI ASTICE

GRILLED LOBSTER TAIL, MIXED LETTUCE, BALSAMIC VINAIGRETTE

57

ANTIPASTO E INSALATA

FRITTURA, SHRIMP, CALAMARI, ZUCCHINI

FOR TWO | 68

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,

GOAT CHEESE, PEAR

32

INSALATA DI CARCIOFI, ARUGULA, ARTICHOKES, PARMIGIANO, LEMON

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, PARMIGIANO

53

PACCHERI ALLA FASANO, THREE TOMATO POMODORO SAUCE

39

RIGATONI, HOME MADE RIGATONI PASTA, SCALLOPS, OCTOPUS,

CLAMS, CALAMARI, SHRIMP

61

TORTELLONI ALL' EMILIANA, CRÈME DOUBLE, PARMIGIANO,

PROSCIUTTO DI PARMA D.O.P., MORTADELLA

48

PESCE E CARNE

HALIBUT, OSETRA CAVIAR, BRUSSELS SPROUTS, WHITE WINE SAUCE

79

TONNO, TUNA STEAK, PISTACHIO CRUST, SPINACH, LEMON

68

OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA

84

FILETTO, FILET MIGNON, BLACK TRUFFLE, POTATOES, MUSHROOMS

90

SPIGOLA ALL'ISOLANA, SEA BASS, ARTICHOKES, OLIVES, CAPERS,

POTATO, TOMATO

68

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,

SAUTEED SPINACH

218

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.