

FASANO

DAL 1902

DINNER

3 COURSES \$ 145

ANTIPASTI - PRIMI - SECONDI

AVAILABLE ONLY FOR THE ENTIRE TABLE

CRUDI ALL' ITALIANA

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
CAVIALE*, OSETRA CAVIAR 30G/10Z	160
GAMBERI ROSSI, RED SHRIMP CARPACCIO, FRISEE, ARUGULA, PISTACHIOS	50
SALMONE, SMOKED SALMON, FENNEL, ORANGE APPLE CIDER VINEGAR	42

ANTIPASTO E INSALATA

CAPELANTE, 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
BURRATA DI BUFALA, MARINATED EGGPLANT, TOMATO, BASIL	42
TARTARA DI MANZO, BEEF TARTARE, BONE MARROW, PECORINO DI FOSSA, POLENTA	43
CRAB CAKE PIZZAIOLA, TOMATO PUMAROLA, TAGGIASCA OLIVES, CAPERS	43

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
CAPPELLACCI, KING CRAB RAVIOLI, CALAMARI, SAGE, "FUMETTO"	54
SPAGHETTI, RED SHRIMP, MULLET BOTTARGA, BUTTER, LEMON	48
OFELLE, GNOCCHI RAVIOLI FILLED WITH OSSOBUCO, OSSOBUCO SAUCE	48
TORTELLONI ALL' EMILIANA, CRÈME DOUBLE, PARMIGIANO, MORTADELLA, PROSCIUTTO DI PARMA D.O.P.	54
RAVIOLONI AL PESTO RICOTTA AND SPINACH RAVIOLI, BASIL PESTO, PINENUTS, FAVA BEANS, GREEN PEAS, PECORINO	48
RIGATONI, HOME MADE RIGATONI PASTA, SCALLOPS, OCTOPUS, CLAMS, CALAMARI, SHRIMP	61
MAFALDINE, HOME MADE MAFALDINE PASTA, SLOW BRAISED WILD BOAR RAGU	53
LINGUINE ALLE VONGOLE, ITALIAN BABY CLAMS, WHITE WINE	46

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
CARRÉ DI VITELLO, GRILLED COLORADO VEAL CHOP, CARAMELIZED ONION, MAITAKE, ASPARAGUS	89
OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA	84
FILETTO, FILET MIGNON, FOIE GRAS, BLACK TRUFFLE, POTATO, MUSHROOMS SUPP. 15 PP	98
IPPOGLOSSO ALL'ISOLANA, HALIBUT, ARTICHOKE, OLIVES, CAPERS, MINT, POTATOES	79
MAIALINO, SUCKLING PIG, POTATO, SWISSCHARD, GREEN PEPPERCON SAUCE	68
TONNO, TUNA STEAK, SESAME CRUST, SPINACH, LEMON	68

PER DUE

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 SUPP. 25 PP	218
BRANZINO, OVEN BAKED, TOMATO, POTATOES, ROSEMARY	132

A 20% GRATUITY IS SUGGESTED FOR ALL PARTIES OF EIGHT OR MORE.

BY GERO FASANO
CHEF NICOLA FEDELI