

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, SALAD, ORANGE

PROSCIUTTO & MELONE

CANTALOUPE, FRISEE LEMON

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

CHICKEN BREAST, MIXED LETTUCE, ZUCCHINI, OLIVES, BALSAMIC VINEGAR

INSALATA DI MARE

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

INSALATA DI ASTICE

LOBSTER, MIXED LETTUCE, STRING BEANS, EGG, FINGERLING POTATOES, BALSAMIC VINEGAR

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, 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.