

# 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 |

### 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, PINE NUTS, PECORINO, BLACK TRUFFLE | 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, SPATZLE, CHANTERELLE, SUNCHOKE                            | 68 |
| FRITTURA, LANGOSTINE, SHRIMP, CALAMARI, ZUCCHINI                                 | 68 |
| 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, SWISS CHARD, GREEN PEPPERCORN SAUCE              | 68 |
| TONNO, TUNA STEAK, PISTACHIO 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