

FASANO

DAL 1902

CHRISTMAS

4 COURSES \$195

ANTIPASTO

TONNO*, TUNA TARTARE, STRACCIATELLA, RADISH, LEMON

POLPO, OCTOPUS, CHICKPEAS, SCALLIONS, TOMATO

CARPACCIO*, BEEF CARPACCIO, OLIVES, PINE NUTS

VITELLO TONNATO, VEAL, TUNA SAUCE, CAPERS

INSALATA INVERNALE, BEETS, FENNEL, POMEGRANATE, CAPRINO, WALNUTS

CAVIALE*, OSETRA CAVIAR 30G/10Z | 120 SUPP. P.P

PASTA E RISOTTO

CAPPELLETTI IN BRODO, VEAL CAPPELLETTI PASTA, CONSOMMÉ

RISOTTO ALL’ASTICE, CARNAROLI RICE, LOBSTER, SAFFRON

RIGATONI, HOME MADE RIGATONI PASTA, SCALLOPS, OCTOPUS, CLAMS, CALAMARI, SHRIMP

TORTELLI, VEAL RAVIOLI, CASTELMAGNO CHEESE, CHIANTI SAUCE, PORCINI MUSHROOMS

PESCE E CARNE

SPIGOLA, STRIPED BASS, CHANTERELLE, EGGPLANT

SOGLIOLA, WILD DOVER SOLE, LEMON SALMORIGLIO, ASPARAGUS | FOR TWO

FILETTO, FILET MIGNON, FOIE GRAS, BLACK TRUFFLE, POTATOES, MUSHROOMS | SUPP. 25 PP

AGNELLO, ALMOND-CRUSTED LAMB FILET, CHANTERELLE, LEMON BALM

ORECCHIO DI ELEFANTE, VEAL CHOP MILANESE, ARUGULA, TOMATO | FOR TWO

DESSERT

PANETTONE, CREMA PASTICCERA AL MARSALA

CIOCCOLATO, CHOCOLATE MOUSSE, VANILLA SPONGE CAKE

TORTINA DELLA NONNA, ITALIAN PASTRY CREAM, PINE NUTS

TIRAMISÙ FASANO

A 20% GRATUITY IS SUGGESTED FOR ALL PARTIES.

**WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

BY GERO FASANO

CHEF NICOLA FEDELI