

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/1oz	160
GAMBERI ROSSI, RED SHRIMP CARPACCIO, FRISEE, ARUGULA, PISTACHIOS	50
SALMONE, SMOKED SALMON, FENNEL, ORANGE, APPLE CIDER VINEGAR	42

ANTIPASTO E INSALATA

CAPELANTE, SCALLOPS, OSETRA CAVIAR, SAFFRON POTATO	50
POLPO, OCTOPUS, CHICKPEAS, SCALLIONS, TOMATO	42
VITELLO TONNATO, VEAL, TUNA SAUCE, CAPERS	40
TARTARA DI MANZO, BEEF TARTARE, BONE MARROW, PECORINO DI FOSSA, POLENTA	43
BURRATA DI BUFALA, MARINATED EGGPLANT, TOMATO, BASIL	42
INSALATA DI CAPRINO, RADICCHIO, ROMAINE, WALNUTS, GOAT CHEESE, PEAR	32
INSALATA DI CARCIOFI, ARTICHOKE, ARUGULA, PARMIGIANO, LEMON	32

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

PESCE E CARNE

ROMBO, TURBOT, OSETRA CAVIAR, SPINACH, BRUSSELS SPROUTS, WHITE WINE SAUCE	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, POTATOES, MUSHROOMS SUPP. 15 PP	98
HALIBUT ALL'ISOLANA, ARTICHOKE, OLIVES, CAPERS, POTATOES, MINT	79
MAIALINO, SUCKLING PIG, SWISS CHARD, POTATES, GREEN PEPPERCORN SAUCE	68
TONNO, TUNA STEAK, PISTACHIO CRUST, SPINACH, LEMON	68

PER DUE

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 SUPP. 25 PP	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.

BY GERO FASANO
CHEF NICOLA FEDELI