

FASANO

DAL 1902

THANKSGIVING

4 COURSES \$150

ANTIPASTO – PRIMO – SECONDO – DOLCE

ANTIPASTO

SCAMPO, LANGOUSTINE, BUTTERNUT SQUASH, ALMOND CREAM, SALMON ROE

RICCIOLA, YELLOWTAIL CRUDO, MOZZARELLA AND TOMATO CREAM, ANCHOVIES, CAPERS

POLPO, OCTOPUS, CHICKPEAS, SCALLIONS, TOMATOES

VITELLO TONNATO, VEAL, TUNA SAUCE, CAPERS

CARPACCIO, BEEF, OLIVES, PINE NUTS

INSALATA DI CAPRINO, RADICCHIO, ROMAINE, WALNUTS, FRESH CHÈVRE, PEAR

INSALATA DI CARCIOFI, ARUGULA, ARTICHOKES, PARMIGIANO, LEMON

PASTA E RISOTTO

RISOTTO DI ZUCCA, BUTTERNUT SQUASH RISOTTO, GORGONZOLA, HAZELNUTS, AGED BALSAMIC VINEGAR

RISOTTO ALL’ASTICE, CARNAROLI RICE, LOBSTER, SAFFRON

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

AGNOLOTTI DI BRANZINO, SEABASS, TUSCAN KALE, CAULIFLOWER, BOTTARGA, WHITE WINE

PACCHERI ALLA FASANO, THREE TOMATO POMODORO SAUCE

PESCE E CARNE

TACCHINO AL FORNO, ROASTED TURKEY, TRADITIONAL STUFFING, CHESTNUT CREAM, SMASHED POTATOES, CRANBERRY SAUCE, GRAVY

TONNO, CRISPY TUNA, ZOLFINI CREAM, TROPEA ONION, BALSAMIC VINEGAR

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

OSSOBUCO, RISOTTO ALLA MILANESE, GREMOLADA

FILETTO, FILET MIGNON, BLACK TRUFFLE, POTATOES, MUSHROOMS | SUPP. 10 PP

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

DOLCE

ZUCCA, PUMPKIN CHEESECAKE

CHOCOLATE MOUSSE, VANILLA, SPONGE CAKE

TORTINA DELLA NONNA, ITALIAN PASTRY CREAM, VANILLA, 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.