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
CIOCCOLATO, CHOCOLATE MOUSSE,VANILLA, SPONGE CAKE
TORTINA DELLA NONNA, VANILLA 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.