

ANTIPASTI

FASO'S APPETIZER (for two people) Small tastes of our cuisine...(six courses)	32€
MIXED CUTTING BOARD Selection of cured meats and cheeses, jams and honey	22€
CLASSIC MEATBALLS OR WITH TOMATO SAUCE & STRACCIATELLA Fried bread and cheese meatballs	6€-9€
FRIED CHICKEN STRIPS Cornflake-breaded chicken fillet served with sweet chili sauce	7€
FRENCH FRIES	6€
BACON AND CHEDDAR FRIES	7€
TRADITIONAL BRUSCHETTA Marinated cherry tomatoes with basil and arugula	6€
BRUSCHETTA CAPOCOLLO Crispy capocollo, stracciatella, confit tomato and arugula	12€
FOCACCIA DEL FASO Cherry tomatoes, extra virgin olive oil	6€
BURRATINA AND CAPOCOLLO Burrata with confit cherry tomatoes and Martina Franca capocollo from "Salumificio F.lli Gentile"	12€
SICILIAN CAPONATA Sweet and sour vegetable tart with pine nuts, almonds, mint, olives and capers	7€
PARMA HAM AGED FOR 20 MONTHS Parma ham served on a plate	15€
BEEF TARTARE Beef tartare, oil, salt, pepper and caper flowers	15€
GRILLED VEGETABLES mixed grilled courgettes and aubergines	6€
POTATOES IN ASH Baked potatoes with pepper, oil, salt and onion	6€

...And something from the Sea

PRAWNS IN CRUST *Prawns in a breadcrumb crust, with chive mayonnaise and soy sauce	12€
CANTABRIAN ANCHOVIES Cantabrian anchovies served with butter and croutons	15€

FIRST COURSES

TAGLIOLINI WITH TRUFFLE 18€

Tagliolini, truffle butter (contains mushrooms), truffle petals and crispy capocollo

BURRATA RAVIOLI 15€

Burrata ravioli, yellow and red datterino tomatoes, crumbled sausage, creamy parmesan and basil sauce

ORECCHIETTE WITH RAPE, PANFRITTO AND ANCHOVIES 15€

Orecchiette, panfritto and Cantabrian anchovies

PAPPARDELLE WITH PORCINI MUSHROOMS 16€

Pappardelle, porcini mushrooms*, pekan nuts and wild rocket powder

FUSILLONE WITH SWORDFISH 16€

Swordfish cubes, fried aubergine cubes and red cherry tomatoes

SECONDS

ENTRECÔTE 20€

Grilled beef entrecote served with rocket, parmesan shavings and cherry tomatoes

CHICKEN FILLET IN CBT** 16€

CBT and grilled chicken, courgettes and ash-baked potatoes

RIBS (pork chops) IN CBT** 16€

Pork ribs marinated in Jack Daniel's reduction and ash-roasted potatoes

MARINATED PORK FILLET WITH HERBS 18€

Grilled pork marinated in herbs served with homemade smoked sauce

DOUBLE-COOKED OCTOPUS 18€

Double-cooked octopus, potato smash, dehydrated olives and sweet and sour Tropea onion petals

GRILLED SWORDFISH 18€

*Grilled swordfish with vegetable caponata

GRILLED PRAWNS 18€

*Grilled prawns with Maldon salt

I PANINI

BALÌ BURGER (Per plate +2€)	13€
Hamburger, bacon, cheddar, lettuce, tomato, caramelized onion, french fries	
OLD MARKET BURGER (Per plate +2€)	13€
Hamburger, crispy capocollo, 18-month aged parmesan, grilled aubergines, arugula and cherry tomatoes, French fries	
CIAIA BURGER (Per plate +2€)	13€
Veal belly, marinated purple cabbage, pink pepper mayo, tomato, french fries	

THE SALADS

CAESAR SALAD (With a cup of bread +2€)	13€
Lettuce, chicken fillet, parmesan, Caesar sauce, croutons	
TUNA SALAD (With a cup of bread +2€)	13€
Lettuce, tuna, corn, tomatoes, hard-boiled egg, olives	
LIGHT SALAD (With a cup of bread +2€)	13€
Lettuce, radicchio, arugula, fresh mushrooms, bresaola, parmesan and lemon	
SALMON SALAD (With a cup of bread +2€)	14€
*Marinated and smoked salmon, lettuce, fennel, grapefruit and pumpkin seeds	
MIX SALAD (With a cup of bread +2€)	8€
lettuce, cherry tomato, arugula, radicchio	

DESSERT

SYRACUSAN CANNOLATA	7€
Deconstructed cannolo with ricotta and chopped pistachios	
PETTOLINE	7€
Fried pettoline served with Nutella or pistachio	
CHOCOLATE SALAMI	7€
CHOCOLATE SOUFFLE	7€
HOMEMADE TIRAMISU	7€
APPLE TART WITH DARK CHOCOLATE SAUCE	7€
SEMIFREDDO WITH CRUNCHY BISCUITS&SALTED CARAMEL	7€
*ALMOND AND BLACK CHERRY SEMIFREDDO	7€
*PISTACHIO AND CRUMBLE SEMIFREDDO	7€

*excellent quality frozen product

LIST OF 14 FOOD ALLERGENS

- GLUTEN - 1 (CEREALS, WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, INCLUDING HYBRIDIZED DERIVATIVES) CRUSTACEANS AND DERIVATIVES - 2 (MARINE AND FRESHWATER: SHRIMP, SCAMPI, CRABS AND SIMILAR)
- EGGS - 3 (EGGS AND PRODUCTS CONTAINING THEM: MAYONNAISE, EMULSIFIERS, EGG PASTA) FISH AND DERIVATIVES - 4 (FOOD PRODUCTS IN WHICH FISH IS PRESENT, EVEN IN SMALL PERCENTAGES)
- PEANUTS AND DERIVATIVES - 5 (CREAMS AND CONDIMENTS IN WHICH IT IS PRESENT EVEN IN SMALL DOSES)
- SOY AND DERIVATIVES - 6 (DERIVED PRODUCTS SUCH AS SOY MILK, TOFU, SOY SPAGHETTI AND SIMILAR)
- MILK AND DERIVATIVES - 7 (ANY PRODUCT IN WHICH MILK IS USED: YOGURT, BISCUITS, CAKES, ICE CREAM AND VARIOUS CREAMS)
- NUTS AND DERIVATIVES - 8 (ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PECAN NUTS, CASHEWS, PISTACHIOS)
- CELERY AND DERIVATIVES - 9 (BOTH IN PIECES AND IN PREPARATIONS FOR SOUPS, SAUCES AND VEGETABLE CONCENTRATES)
- MUSTARD AND DERIVATIVES - 10 (CAN BE FOUND IN SAUCES AND CONDIMENTS, ESPECIALLY IN MUSTARD) SESAME SEEDS AND DERIVATIVES - 11 (WHOLE SEEDS USED FOR BREAD, FLOURS CONTAINING IT IN MINIMAL PERCENTAGES) SULPHUR DIOXIDE AND SULPHITES - 12 (SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS GREATER THAN 10 MG/KG OR 10 MG/L EXPRESSED AS SO₂ -USED AS PRESERVATIVES, WE CAN FIND THEM IN: CANNED FISH PRODUCTS, IN PICKLED, OIL-PRESERVED AND BRINE-PRESERVED FOODS, IN JAMS, VINEGAR, DRIED MUSHROOMS AND IN SOFT DRINKS AND FRUIT JUICES)
- LUPIN AND DERIVATIVES - 13 (PRESENT IN VEGAN FOODS IN THE FORM OF: ROASTS, SALAMI, FLOURS AND SIMILAR) MOLLUSCS AND DERIVATIVES - 14 (SCALLOP, RAZOR CLAM, SCALLOPS, MUSSELS, OYSTERS, LIMPETS, CLAMS, COCKLES, ETC...)