

STARTER



FASOS'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 Fried bread and cheese meatballs	6€
MEATBALLS WITH TOMATO SAUCE AND STRACCIATELLA Fried bread and cheese meatballs	7€
* FRENCH FRIES	6€
* BACON AND CHEDDAR FRIES	7€
FRIED CHICKEN STRIPS Cornflake-breaded chicken fillet served with sweet chili sauce	7€
TRADITIONAL BRUSCHETTA Marinated cherry tomatoes with basil and arugula	6€
FOCACCIA DEL FASO Cherry tomatoes, extra virgin olive oil	6€
BURRATINA AND CAPOCOLLO Burrata with confit cherry tomatoes and crispy capocollo from Martina Franca "Salumificio F.lli Gentile"	12€
SICILIAN CAPONATA Sweet and sour vegetable tart with pine nuts, almonds, mint, olives and capers	7€
GRILLED VEGETABLES mixed grilled courgettes and aubergines	6€
PARMA HAM AGED FOR 20 MONTHS Parma ham served on a plate	15€
POTATOES IN ASH Baked potatoes with pepper, oil, salt and onion	6€
BEEF TARTARE Scottona tartare and caper flower	15€
...AND SOMETHING FROM THE SEA	
SAUTÉED MUSSELS Sautéed mussels with cherry tomatoes, garlic and parsley	16€
CANTABRIAN BRUSCHETTA Cantabrian anchovies, stracciatella, confit tomatoes and basil cream	12€
PRAWNS IN A CRUST *Prawns in a bread crust, with mayonnaise with chives and soy sauce	12€
TUNA TARTARE Tuna tartare, red	16€



FIRST COURSES



TAGLIOLINI WITH TRUFFLE 18€

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

BURRATA RAVIOLI 16€

Burrata ravioli, yellow and red datterino tomatoes, crumbled sausage, parmesan fondue and basil oil

ORECCHIETTE ALLA NORMA 14€

Orecchiette, red datterino tomatoes, fried aubergines and salted ricotta and basil

SPAGHETTI WITH MUSSELS 15€

Mussels, red cherry tomatoes and parsley

FUSILLONE WITH SWORDFISH 16€

Swordfish cubes, aubergines and red cherry tomatoes

SECONDS



ENTRECÔTE 20€

Grilled beef entrecôte served with rocket, parmesan flakes, cherry tomatoes and Maldon salt

SCOTTANA RIB EYE (500gr more or less) 25€

Served with mixed salad

CHICKEN FILLET IN CBT* * 16€

Grilled chicken breast served with courgettes and ash-flavoured potatoes

TUNA TATAKI 18€

Sesame-crusted red tuna tataki, toasted almonds and soy reduction



DOUBLE-COOKED OCTOPUS 18€

*Octopus, potato smash, dehydrated olives and sweet and sour red onion petals

GRILLED SWORDFISH 18€

Served with vegetable caponata

GRILLED PRAWN 18€

grilled in Maldon salt

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€

With a cup of bread +2€

Lettuce, tuna, corn, tomatoes, hard-boiled egg, olives

LIGHT SALAD (With a cup of bread +2€) 13€

With a cup of bread +2€

Lettuce, radicchio, arugula, fresh mushrooms, bresaola, parmesan and lemon

SALMON SALAD (With a cup of bread +2€) 14€

With a cup of bread +2€

*Marinated and smoked salmon, lettuce, fennel, grapefruit and pumpkin seeds

MIX SALAD (With a cup of bread +2€) 8€

lettuce, cherry tomato, arugula, radicchio

BURGER



BALÌ BURGER (Per plate +2€) 13€

Hamburger, Bacon, Cheddar, Lettuce, Tomato, caramelized onion, French fries

MERCATO VECCHIO 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€

Hamburger, fasanello cheese, caramelized onion, burger sauce, lettuce and tomato

DESSERT



SYRACUSAN CANNOLATA 6€

Deconstructed cannolo with ricotta and chopped pistachios

PETTOLINE 7€

Fried pettoline served with Nutella or pistachio

CHOCOLATE SALAMI 6€

Classic or with peanuts and salted caramel (+€1)

CHEESECAKE 6€

berries, salted caramel and chocolate

HOMEMADE TIRAMISU 7€

PASSION FRUIT SEMIFREDDO 7€

***ALMOND AND BLACK CHERRY SEMIFREDDO** 7€

***PISTACHIO AND CRUMBLE SEMIFREDDO** 7€



ELENCO DEI 14 ALLERGENI ALIMENTARI

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...)