



STARTER

CLASSIC MEATBALLS 5€

Fried bread and cheese meatballs

FRIED CHICKEN STRIPS 7€

Cornflake-breaded chicken fillet served with sweet chili sauce

BACON AND CHEDDAR FRIES 7€

*V-shaped wavy cut Crispers potatoes with crispy skin, crispy bacon and cheddar

TRADITIONAL BRUSCHETTA 6€

Marinated cherry tomatoes with basil and arugula

CANTABRIAN BRUSCHETTA 12€

Cantabrian Anchovies, Stracciatella, Confit Tomatoes, and Basil Cream

BRUSCHETTA CAPOCOLLO 12€

Crispy Capocollo, Stracciatella, Confit Tomato and Fried Arugula

FOCACCIA DEL FASO 6€

Cherry tomatoes, extra virgin olive oil

BURRATINA AND CAPOCOLLO 12€

Burrata with confit cherry tomatoes and Martina Franca capocollo from "Salumificio F.lli Gentile"

SICILIAN CAPONATA 7€

Sweet and sour vegetable tart with pine nuts, almonds, mint, olives and capers

SALMON WITH CITRUS FRUITS 12€

Citrus-marinated salmon, herb cream, guacamole sauce

SHRIMP IN A CRUST 12€

*Prawns in a breadcrumb crust, with chive mayonnaise and soy sauce

MIXED CUTTING BOARD 22€

Selection of cured meats and cheeses, jams and honey

SERRANO RESERVE HAM 15€

Knife-cut Iberian ham

BEEF TARTARE 15€

Beef tartare, stracciatella and caper flowers



FIRST COURSES

TAGLIOLINI WITH TRUFFLE 16€

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

PACCHERI WITH SWORDFISH 16€

Paccheri with swordfish, pistachio pesto and basil

BURRATA RAVIOLI 15€

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

ORECCHIETTE ALLA NORMA 14€

Orecchiette, red cherry tomatoes, fried aubergines and stracciatella



THE WHIMS OF THE FASO

CAESAR SALAD 13€

Lettuce, chicken fillet, parmesan, Caesar sauce, croutons

TUNA SALAD 13€

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

LIGHT 13€

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

BALÌ BURGER 13€

Hamburger, Bacon, Cheddar, lettuce, tomato, caramelized onion, French fries (per plate + €2)





SECONDS

ENTRECÔTE WITH PORCINI MUSHROOMS AND CHEESE

20€

Grilled beef entrecôte, porcini mushrooms in
**cbt and flambéed caciocavallo podolico cheese

BEEF FILLET

23€

Grilled beef fillet, its
demi glace, creamy potato with herbs
and braised shallots



CHICKEN FILLET IN CBT**

16€

Chicken breast in CBT, sweet and sour courgettes
with mint and mustard and honey sauce

BRAISED IN PRIMITIVO

18€

Beef morsels cooked in primitivo with
its vegetables

TUNA TATAKI

18€

Tuna tataki in a sesame and herb crust,
almonds and sweet and sour reduction

DOUBLE-COOKED OCTOPUS

18€

*Octopus, burrata, cashews, nduja
and ash-baked potato

GRILLED SWORDFISH

18€

*Grilled swordfish with Sicilian
vegetable caponata





SIDE DISHES

POTATOES IN ASH 6€

Baked potatoes with pepper, oil, salt and onion

FRENCH FRIES 6€

*V-shaped wavy cut Crispers potatoes with crispy skin,

MIXED SALAD 5€

lettuce, cherry tomato, rocket, radicchio



GRILLED VEGETABLES 6€

mixed grilled courgettes and aubergines

DESSERT

SYRACUSAN CANNOLATA 6€

Deconstructed cannolo with ricotta and chopped pistachios

PETTOLINE 6€

Fried pettoline served with Nutella or pistachio

CHOCOLATE SALAMI 6€

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



CHOCOLATE CAKE 6€

Served with fior di latte ice cream

DESSERT OF THE DAY

Ask the staff for the special of the day

+high quality defrosted product

**low temperature cooking

€2.50 cover charge