ANTIPASTI

FASO'S TAPAS (for two people) 32€
Small tastes of our cuisine...(six courses)

MIXED CUTTING BOARD 22€
Selection of cured meats and cheeses, jams and honey

CLASSIC MEATBALLS 6€
Fried bread and cheese meatballs

FRIED CHICKEN STRIPS 7€
*Cornflake-breaded chicken fillet served with sweet chili sauce

***FRENCH FRIES** 6€

***BACON AND CHEDDAR FRIES** 7€

TRADITIONAL BRUSCHETTA 6€
Marinated cherry tomatoes with basil and arugula

BRUSCHETTA CAPOCOLLO 12€
Crispy capocollo, stracciatella, confit tomato and arugula

MEATBALLS WITH TOMATO SAUCE AND STRACCIATELLA 9€
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

PARMA HAM AGED FOR 20 MONTHS 15€
Parma ham served on a plate

SERRANO HAM, PREMIUM RESERVE 20€
Raw ham from Iberian pork

BEEF TARTARE 15€
Beef tartare, oil, salt, pepper and caper flowers

GRILLED VEGETABLES 6€
mixed grilled courgettes and aubergines

POTATOES IN ASH 6€
Baked potatoes with pepper, oil, salt and oregano

...AND SOMETHING FROM THE SEA

SHRIMP IN A CRUST 12€
*Prawns in a breadcrumb crust, with chive mayonnaise and soy sauce

ANCHOVIES FROM CANTABRIA 15€
Cantabrian anchovies served with butter and croutons

I PANINI (Per plate +2€)

BALÌ BURGER 13€
Hamburger, bacon, cheddar, lettuce, tomato, caramelized onion, french fries

MERCATO VECCHIO BURGER 13€
Hamburger, crispy capocollo, 18-month aged parmesan, grilled aubergines, arugula and cherry tomatoes, French fries

CIAIA BURGER 14€
Veal stew, marinated purple cabbage, pink pepper mayo, tomato, French fries

Cafe
FASO
LOUNGE BAR
PIZZA RESTAURANT

*excellent quality frozen product

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 TURNIP TOPS, 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 WITH ROCKET, PARMESAN AND CHERRY TOMATOES 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 RIBS) IN CBT** 18€
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 and Maldon salt

THE SALADS (Bread cup +2€)

CAESAR SALAD 13€
Lettuce, chicken fillet, parmesan, Caesar sauce, croutons

TUNA SALAD 13€
Lettuce, tuna, corn, tomatoes, hard-boiled egg, olives

LIGHT SALAD 13€
Lettuce, radicchio, arugula, fresh mushrooms, bresaola, parmesan and lemon

SALMON SALAD 14€
Marinated and smoked salmon, lettuce, fennel and grapefruit

MIX SALAD 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 AND SALTED CARAMEL 7€

ALMOND AND BLACK CHERRY SEMIFREDDO 7€

SEMIFREDDO WITH PISTACHIO AND CRUMBLE 7€

**Low temperature cooking

€2.50 cover charge