

THE APPETIZERS



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

CLASSIC MEATBALLS **5€**
Fried bread and cheese meatballs

FRENCH FRIES **6€**
*Crispers potatoes with a wavy V-cut and crispy skin

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

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

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

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

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

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

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

BEEF TARTARE **15€**
Beef tartare, stracciatella, and caper flowers

GRILLED VEGETABLES **6€**
mixed grilled courgettes and aubergines



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€

Lettuce, cherry tomato, smoked salmon, stracciatella, olives and lemon

MIX SALAD

lettuce, cherry tomato, arugula, radicchio

8€

I PANINI



BALÌ BURGER

Per plate +2€

13€

Hamburger, Bacon, Cheddar, Lettuce, Tomato, caramelized onion, French fries (per plate + €2)

CIAIA BURGER

Per plate +2€

13€

Hamburger, roasted mortadella, caciocavallo cheese, lettuce, pistachio pesto, French fries (per plate + €2)

OLD MARKET BURGER

Per plate +2€

13€

Hamburger, crispy capocollo, 18-month aged parmesan, grilled aubergines, arugula and cherry tomatoes, French fries (per plate + €2)

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 ALLA NORMA 14€

Orecchiette, red datterino tomatoes, fried aubergines and salted ricotta

FIRST OF THE DAY -€

Ask the waiting staff for the dish of the day

SECONDS



ENTRECÔTE WITH ROCKET, PARMESAN AND CHERRY TOMATOES 20€

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

SWORDFISH STEAK 18€

served with Syracusan-style caponata

CHICKEN FILLET IN CBT** 16€

Chicken breast in CBT served with ash-baked potatoes and mixed salad

TUNA TATAKI 18€

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

DOUBLE-COOKED OCTOPUS 18€

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

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)

CHOCOLATE CAKE 6€
Served with cream



CHOCOLATE CAKE 6€
Served with cream

CHOCOLATE SEMIFREDDO 7€
with a soft baba inside

ALMOND AND BLACK CHERRY SEMIFREDDO 7€

SEMIFREDDO WITH PISTACHIO AND CRUMBLE 7€

*high quality defrosted product

€2.50 cover charge

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: YOĞURT, 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...)



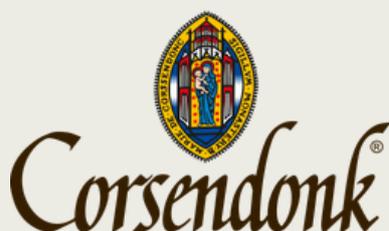
WINE

CHECK OUT OUR WINE LIST
BY VISITING OUR DIGITAL MENU



RED/WHITE/ROSÉ/PROSECCO GLASS	5€
FRANCIACIACORTA CHALICE	7€

BEERS ON TAP



CORSENDONK PILS EXCELSIOR 5,2% 0,25 CL - 0.50 CL	3 - 5€
CORSENDONK RED 8.1% 0,33 CL	5€
CORSENDONK BLOND 6,5% 0,33 CL	5€
CORSENDONK GRAND HOPS (IPA) 6.9% 0,33 CL	5€

BOTTLED BEERS



BARESANA (ARTISANAL) 0.33CL - 0.50CL italian pils	6€ - 10€
CORONA EXTRA 33 CL pale mexican lager beer	5€
KAPUZINER WEISS weiss beer	6€
PERONI BLUE RIBBON 0.0 free alcohol beer	3,5€
CASTELLO GLUTEN FREE 5.2% gluten free beer	3,5€

THE DRINKS

STILL/SPARKLING WATER	2€
COCA-COLA 33CL - COCA-COLA ZERO	3€
FANTA/SPRITE/LEMONSODA	3€

