



FANO

RISTORANTE ITALIANO

MENU



STARTERS (ANTIPASTI)

BASKET OF BREAD V 4.5

Fresh homemade bread

OLIVE MARINATE V 4.5

Olives marinated with herbs and extra virgin olive oil

BRUSCHETTA AL POMODORO V 9.9

Bread topped with fresh tomatoes, garlic, basil and olive oil

CALAMARI FRITTI 14.5

Lightly fried squid rings with lemon and tartar sauce

ANTIPASTO ALL'ITALIANA 19.9

A selection of cured meats, cheese, olives and grilled vegetables

GAMBERI ALL'AGLIO 15

King prawns sautéed with garlic, white wine, butter and chilli

PARMIGIANA DI MELANZANE 13.9

Layered grilled aubergine with tomato sauce and mozzarella on a bed of basil pesto

COZZE AL VINO BIANCO 14.5

Mussels steamed in white wine, garlic and parsley

GARLIC BREAD

PESTO ROSSO V 11.5

Garlic bread with sun-dried tomatoes pesto and Parmigiano

FORMAGGIO V 10.9

Garlic bread topped with melted mozzarella cheese

PESCE & CARNE

POLLO CRISTIAN 24

Pan-fried chicken breast, mushrooms, onion and garlic in a white sauce topped with crispy bacon

POLLO AGLI ASPARAGI 24.9

Pan-seared chicken breast with asparagus in a delicate pink cream sauce

POLLO ALLA SICILIANA 23.9

Chicken breast cooked in a tomato sauce with peppers, onions, olives and a hint of chili

SCALOPPINA AI FUNGHI 24

Pan-fried veal escalope with garlic, rosemary mushrooms and a touch of cream

BISTECCA AL PEPE 33

Grilled sirloin steak cooked in a creamy black pepper and red wine sauce

AGNELLO 29.9

Grilled lamb cutlets with herbs and olive oil, tender and full of Mediterranean flavour

TAGLIERE DI FORMAGGI MISTI V 13.9

Selection of Italian cheese with honey and walnuts

BRESAOLA CON RUCOLA 14.9

Bresaola beef with rocket, Parmesan and olive oil

FUNGHI FRITTI V 10.9

Breaded deep fried mushrooms, served with tartar sauce

ASPARAGI CON CAPRINO V 13.9

Asparagus served with goat cheese crushed walnuts, and truffle honey

VERDURE E MOZZARELLA V 13.9

Roasted aubergine, courgette, peppers with crushed pistachio, basil oil and glaze dressing with fresh mozzarella

BURRATA V 15

Burrata cheese with mixed cherry tomatoes, basil leaves and extra virgin olive oil

CROSTINO SARDO 13.9

Sardinian flatbread with sausage, mushrooms, Pecorino cheese and rosemary olive oil

MARINARA V 10

Garlic bread with tomato sauce and a touch of Italian chilli

ROSMARINO V 9.5

Garlic bread with rosemary and extra virgin olive oil

BISTECCA ALLA GRIGLIA 31

Grilled sirloin steak seasoned with olive oil and herbs

BRANZINO 27

Seabass with cherry tomatoes, olives, garlic, onion and herbs, finished with lemon and extra virgin olive oil

SALMONE ALLA MEDITERRANEA 28

Pan-fried salmon with cherry tomatoes, olives and basil

SALMONE ALLA GRIGLIA 26.9

Grilled salmon fillet with olive oil, lemon and rosemary

GRIGLIATA DI PESCE 29.9

Grilled king prawns and whole sea bass topped with olive oil & lemon dressing

All mains served with mixed vegetables.

SALAD

POMODORO E CIPOLLA V 8.5

Tomatoes, onions, basil, and extra virgin olive oil

RUCOLA E PARMIGIANO V 8.5

Rocket salad with cherry tomatoes and shaved Parmigiano cheese

INSALATA DI TONNO 10.9

Tuna with cherry tomatoes, red onion, cucumber, olives, and mixed leaves, dressed with extra virgin olive oil and lemon

INSALATA FANO V 13

Rocket, cherry tomatoes, asparagus, pine nuts, basil, buffalo mozzarella and extra virgin olive oil

INSALATA MISTA V 9

Mixed leaf salad with tomato, red onion, peppers and cucumber

PANZANELLA TOSCANA V 11.9

Classic Tuscan bread salad with ripe tomatoes, red onion, cucumber, taggiasca olives, capers basil and oregano, dressed with extra virgin olive oil and lemon

PASTA

TAGLIATELLE AL SALMONE 20.9

Tagliatelle with salmon, zucchini in a cream and light tomato sauce

LINGUINE AL BRANZINO 24.9

Linguine with sea bass, garlic, white wine and cherry tomatoes

SPAGHETTI ALLE COZZE 19.9

Spaghetti with mussels, garlic, white wine, chilli

CALAMARATA AI FRUTTI DI MARE 24.9

Tube pasta with prawns, mussels, calamari, garlic, white wine, tomato sauce and a touch of chilli

RISOTTO AI GAMBERI E ASPARAGI 26

King prawn and asparagus risotto with white wine, lemon zest and fresh herbs

CALAMARATA CON SALSICCIA E FUNGHI 24.9

Tube pasta with Italian sausage and mushrooms in truffle creamy sauce

PENNE POLLO 19.9

Penne pasta with chicken, spinach, sundried tomatoes in a creamy sauce, topped with Parmesan cheese

PAPPARDELLE AL RAGÙ DI AGNELLO 25.9

Pappardelle pasta with tomato sauce, slow cooked lamb ragù, garlic and rosemary, finished with shaved pecorino cheese

GNOCCHI CONTADINA V 21.9

Potato gnocchi with tomato sauce, cherry tomatoes, aubergine and ricotta cheese

TAGLIATELLE BOSCAIOLA 19.9

Tagliatelle with mushrooms and ham in a creamy sauce

GNOCCHETTI SARDI 21

Traditional Sardinian pasta with garlic, sausage, tomato sauce and Pecorino cheese

RISOTTO POLLO E FUNGHI 24

Creamy Arborio rice with tender chicken and mushrooms, finished with Parmigiano cheese

TAGLIATELLE PRIMAVERA V 19.9

Tagliatelle pasta with courgettes, aubergines, cherry tomatoes and garlic

RAVIOLI AL TARTUFO BURRO E SALVIA V 22.9

Fresh ravioli filled with ricotta and black truffle served in butter and sage sauce

RAVIOLI ALLA PANNA V 20.9

Ravioli filled with ricotta and spinach in a tomato, basil and cream sauce

SPAGHETTI AI GAMBERI 24.9

Spaghetti with king prawns, asparagus, white wine, chilli and cherry tomatoes

PENNE PESTO V 17

Penne pasta with basil pesto and Parmigiano cheese

GNOCCHI AI QUATTRO FORMAGGI V 21

Potato gnocchi with four cheeses sauce

CLASSIC ITALIAN PASTA

SPAGHETTI ALLA CARBONARA 19

Traditional Roman pasta with egg, guanciale, pecorino and black pepper

PENNE ALL'ARRABBIATA V 17.9

Penne with garlic, chilli and tomato sauce

TAGLIATELLE BOLOGNESE 19

Tagliatelle pasta with Bolognese sauce

BUCATINI AMATRICIANA 19.9

Bucatini pasta with tomato sauce, guanciale and Pecorino cheese

SPAGHETTI ALLA PUTTANESCA 18.9

Spaghetti with anchovies, olives, capers, garlic and tomato sauce

BUCATINI AL POMODORO V 17.5

Bucatini with tomato sauce, basil and Parmigiano

LASAGNA ALLA BOLOGNESE 19.5

Classic oven-baked pasta layered with slow-cooked beef ragù, béchamel sauce and Parmigiano cheese

SPAGHETTI AGLIO, OLIO E PEPERONCINO V 17.9

Spaghetti with garlic, extra virgin olive oil and chilli

SIDES

FAGIOLINI 5

Green beans

PATATE ARROSTO 5

Roasted potatoes

CHIPS 5

PIZZA

TONNO E CIPOLLA 18.9

Tomato, mozzarella, tuna and red onion

PIZZA POLLO 19.9

Tomato, mozzarella, chicken, mushrooms and caramelised onions

PIZZA PARMA 19.9

Tomato, mozzarella, Parma ham and Straciatella cheese

DIAVOLA 19.9

Tomato, mozzarella, spianata salami, nduja sausage and hot honey

PIZZA RICOTTA V 18

Tomato, mozzarella, cherry tomatoes, rocket and ricotta cheese

PIZZA CON VERDURE V 18.9

Tomato, mozzarella, grilled courgettes, peppers, aubergines and mushrooms

BUILD YOUR OWN 19

Choose three standard pizza toppings

Vegan and Gluten Free options available.

Please ask your server.

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



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