

FASCINO

331 Bloomfield Ave., Montclair, NJ 973.233.0350

Party Menu #3

(\$48/pp plus tax and gratuity)

****Menu Not Available Friday & Saturday***

3 Course Dinner. All Courses Plated.

Anything with a price next to it is an additional charge per head if guest chooses.

Appetizers (Choose 3)

(A pasta can be chosen instead on this course)

P.E.I. Mussels, guanciaie & calabrian chili broth

Mascarpone Polenta Fries, gorgonzola fonduta**

Di Stefano Stracciatella & Seasonal Fig Bruschetta, orange blossom honey

Romaine Wedge, prosciutto di parma, roasted garlic dressing, ricotta salata

Parsnip & Celery Root Soup, curry spiced chickpeas, thyme oil

Shaved Zucchini & Apple Insalata, gorgonzola dolce, red wine-honey vinaigrette

Filet Mignon Carpaccio, truffle-honey aioli, lemon, local arugula & parmigiano reggiano

Foie Gras del Giorno, chef's seasonal accompaniment **(\$5)**

Entrees (Choose 1 Pasta & 2 Proteins)

Ricotta Gnocchi, sweet sausage bolognese, basil, & pecorino

Spinach Casarecce, wild mushroom cacio e pepe, asiago cheese

Bucatini, little neck clam ragu, scallions, tomato confit, & fresno chilies

Pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano

Wild Mushroom & Robiola Agnolotti, chagtown white elm mushrooms, basil pesto

Bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, sweet pea emulsion, pea tendrils

Steelhead Ocean Trout, red lentils, carrot puree, roasted yellow peppers, royal trumpet mushrooms

Buttermilk Baked Chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus

Black Angus Hangar Steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus

**Room Fee May Apply for Fri./Sat./Sun.*

***Item Not Available for Parties of 40+*

Dessert (Choose 2)

Pistachio Praline Bread Pudding, caramel sauce, whipped cream

Ricotta Zeppole, cannoli cheese whip & nutella**

Vanilla Flan, housemade cookies

Housemade Biscotti, mixed biscotti and cookie piatto

OR

Homemade Cake by Cynthia

(If you choose to have a cake you will choose the cake flavor, filling, and icing)

CAKE FLAVORS

TAHITIAN VANILLA	DARK CHOCOLATE	MOCHA
ESPRESSO AMERICANO	BANANA	CARROT
HAZELNUT	SPICE (CINNAMON, GINGER, NUTMEG)	LEMON
ORANGE		PUMPKIN (IN SEASON)

FILLINGS

TAHITIAN VANILLA PASTRY CREAM(OR BUTTERCREAM)	DARK CHOCOLATE PASTRY CREAM(OR BUTTERCREAM)
LEMON CUSTARD	CANNOLI

FRESH STRAWBERRIES(ADDITIONAL COST MAY BE ADDED DEPENDING ON MARKET PRICING)

BUTTERCREAM ICING

TAHITIAN VANILLA	ESPRESSO AMERICAN	Milk Chocolate
CARAMEL	TANGERINE	Dark Chocolate
CINNAMON	MOCHA	COCONUT-VANILLA