

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**

Crispy Herb Parmigiano Spaetzle

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

Truffled Artichoke & Whipped Ricotta Bruschetta

Marinated Golden Beets, crumbled goat cheese, candied pistachios, red mizuna

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

Jersey Tomato & Burrata Insalata, tomato vinaigrette, aged balsamic, crostini, micro basil

Thin-Sliced Sea Scallop Crudo, pea-truffle emulsion, thai basil, lime zest

Foie Gras del Giorno, chef's seasonal accompaniment **(\$10)**

Entrees (Choose 1 Pasta & 2 Proteins)

Ricotta Gnocchi, sweet sausage bolognese, basil, & pecorino

Ramp Fusilli, braised rabbit ragu, calabrese olives, asiago cheese

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

Pappardelle, duck ragu, smoked pancetta, soffritto, parmigiano reggiano

Asparagus & Ricotta Mezzaluna, morel mushrooms, sweet onion emulsion

Scottish Salmon, farrotto, peperonata, baby spinach, spicy pepper emulsion

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

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

Black Angus Flat Iron Steak, jumbo asparagus, potato puree, pearl onions, local mushrooms, truffle jus

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

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

Dessert (Choose 2)

French Toast Bread Pudding, caramel sauce

Ricotta Zeppole, raspberry jam & 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