

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

Sea Scallop Crudo, shaved cucumber, sliced jalapeno, watermelon broth, micro cilantro

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

Entrees (Choose 1 Pasta & 2 Proteins)

Ricotta Gnocchi, sweet sausage bolognese, basil, & pecorino

Scallion 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

Jersey Corn & Gold Bar Squash Mezzaluna, "di stefano" stracciatella, sweet corn fonduta

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

Jumbo Shrimp Scampi, local sweet corn & mascarpone risotto, spiced shellfish jus

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

Black Angus Flat Iron Steak, lemon scented spinach, creamy potato puree, red shallot confit

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

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

Dessert (Choose 2)

Warm Blueberry Bread Pudding, blueberry puree & mascarpone crema

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