

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**

Scallion & Fontina Arancini, citrus aioli

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

Creamy Potato, Leek, & Parsnip Soup, local mushrooms, ficelle croutons, tarragon crema

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)

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

Australian Barramundi, parmigiano spaetzle, local zucchini & tomato confit, paprika-tomato compote

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