

# FASCINO

331 Bloomfield Ave., Montclair, NJ 973.233.0350

## Party Menu #1

**(\$55/pp plus tax and gratuity)**

**3 Course Dinner. All Courses Plated. Our Most Popular Menu!**  
**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)*

**Oyster del Giorno**, cucumber mignonette & calabrian chili cocktail sauce **(\$18 / 6 pieces)**

**Crispy Herb Parmigiano Spaetzle**

**P.E.I. Mussels**, guanciale & calabrian chili broth

**Mascarpone Polenta Fries**, gorgonzola fonduta\*\*

**Truffled Artichoke & Whipped Ricotta Bruschetta**

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

**Roasted Spanish Octopus**, crispy potatoes, nduja aioli, asian pear, arugula

**Crispy Crab Stuffed Zucchini Flowers**, marinated cherry tomatoes, sicilian trapanese pesto\*\*

**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)**

**Squid Ink Rigatoni**, frutti di mare, pomodoro, parmigiano-vodka crema

**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

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

**Porcini Dusted Sea Scallops**, farrotto, peperonata, baby spinach, spicy pepper emulsion

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

**Pignoli Crusted Halibut**, seasonal vegetables, smoked pancetta broth

**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

**Veal Chop Milanese**, cherry tomato marinata, local arugula, parmigiano reggiano

**14 oz. Pork Chop**, carrot puree, tuscan white beans, citrus-grape gremolata, pickled mustard seeds

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*\*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

Warm Summer Peach Crostata, cinnamon gelato, caramel sauce

Ricotta Zeppole, raspberry jam & nutella\*\*

Molten Chocolate Cake, hazelnut gelato

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