

# 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 **(\$7 / 6 pieces)**

**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

**Yellowfin Tuna Crudo**, avocado, french breakfast radishes, habanero sea salt, lemon oil, rice chip

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

**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)

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

**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

**Jumbo Shrimp Scampi**, cherry tomato confit & mascarpone risotto, spiced shellfish jus

**Fennel Dusted Sea Scallops**, cranberry beans, charred fennel, littleneck clam chowder **(\$5)**

**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

**Moroccan Braised Lamb Shank**, bulgur wheat, quinoa, currants, orange braised carrots **(\$5)**

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

**Pork Chop Saltimbocca**, broccoli rabe, white sweet potato puree, sage jus, fontina fonduta

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*\*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

**Warm Apple Crostata**, cinnamon gelato, caramel sauce

**Ricotta Zeppole**, cannoli cheese whip & 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