

# 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

**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)**

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

**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

**Lobster & Robiola Risotto**, yellow oyster mushrooms, spiced lobster broth **(\$15)**

**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

**10 oz. Dry Aged Sirloin**, jumbo asparagus, potato puree, pearl onions, local mushrooms, truffle jus **(\$10)**

**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)

French Toast Bread Pudding, caramel sauce

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 |