

FASCINO

331 Bloomfield Ave., Montclair, NJ 973.233.0350

Party Menu #2

(\$60/pp plus tax and gratuity)

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)

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**

Mortadella, whipped ricotta, local honey, charred bruschetta

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

Scallion & Crab Stuffed Zucchini Flowers, yellow pepper-almond romesco, marinated fava beans**

Golden Beet Insalata, red watermelon, whipped robiola, sunchoke chips

Filet Mignon Carpaccio, truffle-honey aioli, lemon, local arugula & parmigiano reggiano

Foie Gras del Giorno, chef's seasonal accompaniment **(\$5)**

Entrees (Choose 3)

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, northern white beans, charred fennel, littleneck clam chowder **(\$5)**

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

Point Pleasant Monkfish, local asparagus, saffron-morel mushroom sauce

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

Magret Duck Breast, smashed parsnips, cipollini onions, rhubarb emulsion, pickled mustard seeds

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

*Room Fee May Apply for Fri. /Sat.

**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