

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 **(\$18 / 6 pieces)**

Scallion & Fontina Arancini, citrus aioli

P.E.I. Mussels, guanciaie & 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

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 3)

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

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

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)**

Long Island Duck Breast, parsnip puree, orange braised carrots, morello cherry compote

14 oz. Pork Chop, broccoli rabe, vanilla bean sweet potato puree, & seasonal mostarda

**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 Apple Crostata, duo of caramel - gelato & 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