

## PER LA TAVOLA

oyster del giorno, cucumber mignonette & calabrian chili cocktail sauce\* 3.50 per piece  
p.e.i. mussels, guanciale & calabrian chili broth 12  
mascarpone polenta fries, gorgonzola fonduta 10  
di stefano stracciatella & seasonal fig bruschetta, orange blossom honey 10

## ANTIPASTI

romaine wedge, prosciutto di parma, roasted garlic dressing, ricotta salata 15  
yellowfin tuna crudo, avocado, french breakfast radishes, habanero sea salt, lemon oil, rice chip\* 16  
roasted spanish octopus, crispy potatoes, nduja aioli, asian pear, arugula 18  
delicata squash soup, maitake mushrooms, tarragon crema 15  
shaved zucchini & apple insalata, gorgonzola dolce, red wine-honey vinaigrette 15  
filet mignon carpaccio, truffle-honey aioli, lemon, local arugula & parmigiano reggiano\* 15  
foie gras del giorno 18

## PASTA

squid ink rigatoni, frutti di mare, pomodoro, parmigiano-vodka crema 16/26  
ricotta gnocchi, sweet sausage bolognese, basil, & pecorino 15/25  
swiss chard casarecce, wild mushroom cacio e pepe, asiago cheese 15/25  
bucatini, little neck clam ragu, scallions, tomato confit, & fresno chilies 15/25  
pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano 15/25  
delicata squash & mascarpone mezzaluna, sage-brown butter emulsion, toasted pumpkin seeds 15/25

## PIATTO

jumbo shrimp scampi, cherry tomato confit & mascarpone risotto, spiced shellfish jus 33  
fennel dusted sea scallops, barlotto, acorn squash puree, marcona almond-salsa verde 36  
bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, meyer lemon-oregano crema 31  
skate wing filet, eggplant puree, escarole, chickpeas, toasted orzo, curry-yellow pepper emulsion 26  
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28  
braised beef short ribs, swiss chard, celery root-apple puree, roasted baby carrots 36  
new zealand venison, pepperoni sautéed brussels sprouts, orange glazed pears, cranberry compote 34  
pork chop saltimbocca, broccoli rabe, white sweet potato puree, sage jus, fontina fonduta 34

## VEGETARIANO 50

### *first course*

delicata squash soup, maitake mushrooms, tarragon crema

**or**

shaved zucchini & apple insalata, gorgonzola dolce, red wine-honey vinaigrette

### *second course*

swiss chard casarecce, wild mushroom cacio e pepe, asiago cheese

**or**

delicata squash & mascarpone mezzaluna, sage-brown butter emulsion, toasted pumpkin seeds

### *third course*

garlic sautéed broccoli rabe, white sweet potato puree, fontina fonduta

**or**

toasted orzo, escarole, chickpeas, eggplant puree, curry-yellow pepper emulsion

*all dishes can be made a la carte*

## TASTING MENU 75

choose one course from each section

**PER LA TAVOLA,  
ANTIPASTI, PASTA  
& PIATTO** and then our

pastry chef cynthia's

**DESSERT SAMPLER**

**SUPPLEMENT FOR**

octopus +5, foie gras +8

scallops & short ribs +5

## SIDES 8

pepperoni sautéed brussels sprouts

parmigiano barlotto

creamy fontina polenta

broccolini

broccoli rabe

Chef Ryan would like to refrain from cell phone use unless you're  
instagramming or facebooking his delicious cuisine. In that case please  
#chefryandepersio #fascinorestaurant #sexythingsonaplate ;)