

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
parsnip & celery root soup, curry spiced chickpeas, thyme oil 14
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
spinach 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
wild mushroom & robiola agnolotti, chagtown white elm mushrooms, basil pesto 15/25

PIATTO

jumbo shrimp scampi, cherry tomato confit & mascarpone risotto, spiced shellfish jus 33
fennel dusted sea scallops, cranberry beans, charred fennel, littleneck clam chowder 36
bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, meyer lemon-oregano crema 31
steelhead ocean trout, red lentils, carrot puree, roasted yellow peppers, royal trumpet mushrooms 28
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28
moroccan braised lamb shank, bulgur wheat, quinoa, currants, orange braised carrots 34
black angus hangar steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus 29
pork chop saltimbocca, broccoli rabe, white sweet potato puree, sage jus, fontina fonduta 34

VEGETARIANO 50

first course

parsnip & celery root soup, curry spiced chickpeas, thyme oil

or

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

second course

spinach casarecce, wild mushroom cacio e pepe, asiago cheese

or

wild mushroom & robiola agnolotti, chagtown white elm mushrooms, basil pesto

third course

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

or

orange braised carrots, currants, herbed bulgur wheat & quinoa stew

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 +5

SIDES 8

parmigiano potatoes

mascarpone risotto

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 ;)