

PER LA TAVOLA

oyster del giorno, cucumber mignonette & calabrian chili cocktail sauce* 3.50 per piece
crispy herb parmigiano spaetzle 8
p.e.i. mussels, guanciaie & calabrian chili broth 12
mascarpone polenta fries, gorgonzola fonduta 10
truffled artichoke & whipped ricotta bruschetta 10

ANTIPASTI

romaine wedge, prosciutto di parma, roasted garlic dressing, ricotta salata 15
roasted spanish octopus, crispy potatoes, nduja aioli, asian pear, arugula 17
crispy crab stuffed zucchini flowers, marinated cherry tomatoes, sicilian trapanese pesto 16
marinated golden beets, crumbled goat cheese, candied pistachios, red mizuna 13
filet mignon carpaccio, truffle-honey aioli, lemon, local arugula & parmigiano reggiano* 15
jersey tomato & burrata insalata, tomato vinaigrette, aged balsamic, crostini, micro basil 15
thin-sliced sea scallop crudo, pea-truffle emulsion, thai basil, lime zest* 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
ramp fusilli, braised rabbit ragu, calabrese olives, asiago cheese 15/25
bucatini, little neck clam ragu, scallions, tomato confit, & fresno chilies 15/25
pappardelle, duck ragu, smoked pancetta, soffritto, parmigiano reggiano 15/25
asparagus & ricotta mezzaluna, morel mushrooms, sweet onion emulsion 15/25

PIATTO

lobster & robiola risotto, yellow oyster mushrooms, spiced lobster broth 38
porcini dusted sea scallops, farrotto, peperonata, baby spinach, spicy pepper emulsion 36
bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, sweet pea emulsion, pea tendrils 30
pignoli crusted halibut, seasonal vegetables, smoked pancetta broth 36
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28
10 oz. dry aged sirloin, jumbo asparagus, potato puree, pearl onions, local mushrooms, truffle jus 38
veal chop milanese, cherry tomato marinata, local arugula, parmigiano reggiano 30
14 oz. pork chop, carrot puree, tuscan white beans, citrus-grape gremolata, pickled mustard seeds 30

VEGETARIANO 50

first course

jersey tomato & burrata insalata, tomato vinaigrette, aged balsamic, crostini, micro basil

or

marinated golden beets, crumbled goat cheese, candied pistachios, red mizuna

second course

ramp fusilli, pomodoro, parmigiano reggiano

or

asparagus & ricotta mezzaluna, morel mushrooms, sweet onion emulsion

third course

farrotto, peperonata, baby spinach, spicy pepper emulsion

or

charred baby zucchini, couscous, raisins, olives, sweet pea emulsion, pea tendrils

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

foie gras +8

lobster risotto +10

sirloin +10

SIDES 8

glazed seasonal vegetables

peperonata & parmigiano farrotto

creamy fontina polenta

potato puree

broccolini

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 ;)