

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
mortadella, whipped ricotta, local honey, charred bruschetta 12

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
scallion & crab stuffed zucchini flowers, yellow pepper-almond romesco, marinated fava beans 17
golden beet insalata, red watermelon, whipped robiola, sunchoke chips 13
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, northern white beans, charred fennel, littleneck clam chowder 36
bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, meyer lemon-oregano crema 31
point pleasant monkfish, local asparagus, saffron-morel mushroom sauce 29
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28
magret duck breast, smashed parsnips, cipollini onions, rhubarb emulsion, pickled mustard seeds 32
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

whipped ricotta bruschetta, marinated fava beans, fried parsley

or

golden beet insalata, red watermelon, whipped robiola, sunchoke chips

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

smashed parsnips, cipollini onions, rhubarb emulsion, pickled mustard seeds

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 ;)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE.