

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
seasonal fig bruschetta, whipped ricotta, local honey 12

ANTIPASTI

romaine wedge, prosciutto di parma, roasted garlic dressing, ricotta salata 15
japanese hamachi crudo, giardiniera, cantaloupe gel, prosciutto powder* 17
roasted spanish octopus, crispy potatoes, nduja aioli, asian pear, arugula 18
seared lump crab cake, castelfranco radicchio, shaved fennel, blood orange 19
honey nut squash soup, crispy maitake mushrooms, sage crema 15
chopped kale salad, bulgur wheat, beemster gouda, mint, hazelnut vinaigrette 14
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
papa mac's cavatelli, roasted corn, cherry tomatoes, thai basil, housemade mozzarella 15/25
delicata squash & mascarpone agnolotti, marjoram-sweet onion brown butter emulsion 15/25
pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano 15/25
braised veal & fontina ravioli, black truffle jus 15/25

PIATTO

south american shrimp, fresh borlotti bean stew, carrot puree, wilted swiss chard, tomato-cumin broth 33
jersey shore sea scallops, yellow squash, haricot vert, purple potato, sweet corn emulsion 36
black sea bass, mint infused chickpeas, tri-color cauliflower, green tomato jam 32
pignoli crusted nova scotia halibut, seasonal vegetables, smoky prosciutto broth 32
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28
veal tenderloin, sunchoke confit, apple-squash puree, quinoa torta & ginger gold apple salsa 32
black angus hangar steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus 29
pork chop saltimbocca, broccoli rabe, white sweet potato puree, fontina béchamel, crispy sage 34

VEGETARIANO 50

first course

chopped kale salad, bulgur wheat, beemster gouda, mint, hazelnut vinaigrette

or

honeynut squash soup, crispy maitake mushrooms, sage crema

second course

papa mac's cavatelli, roasted corn, cherry tomatoes, thai basil, housemade mozzarella

or

delicata squash & mascarpone agnolotti, marjoram-sweet onion brown butter emulsion

third course

charred yellow squash, haricot vert, purple potato, sweet corn emulsion

or

quinoa torta, sunchoke confit, apple-squash puree & ginger gold apple salsa

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, crab cake +5,

foie gras +8, scallops +5

SIDES 8

parmigiano potatoes

creamy fontina polenta

wilted swiss chard

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.