

PER LA TAVOLA

oyster del giorno, cucumber mignonette & calabrian chili cocktail sauce* 3.50 per piece
p.e.i. mussels, guanciaie & calabrian chili broth 12
mascarpone polenta fries, gorgonzola fonduta 10
crispy herb parmigiano spaetzle 8
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
crispy crab stuffed zucchini flowers, marinated cherry tomatoes, sicilian trapanese pesto 16
shaved squash & 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
scallion 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
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 29
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 30
pignoli crusted halibut, seasonal vegetables, smoked pancetta broth 36
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28
black angus flat iron steak, lemon scented spinach, creamy potato puree, red shallot confit 28
long island duck breast, charred parsnips, parmigiano spaetzle, fig compote 34
pork chop saltimbocca, broccoli rabe, white sweet potato puree, sage jus, fontina fonduta 33

VEGETARIANO 50

first course

di stefano stracciatella & seasonal fig bruschetta, orange blossom honey

or

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

second course

scallion fusilli, pomodoro, parmigiano reggiano

or

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

third course

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

or

charred baby zucchini, couscous, raisins, olives, meyer lemon-oregano crema

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

SIDES 8

glazed seasonal vegetables

parmigiano barlotto

creamy fontina polenta

potato puree

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 ;)