

## 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  
sea scallop crudo, shaved cucumber, sliced jalapeno, watermelon broth, micro cilantro\* 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  
jersey corn & gold bar squash mezzaluna, "di stefano" stracciatella, sweet corn fonduta 15/25

## PIATTO

jumbo shrimp scampi, local sweet corn & mascarpone risotto, spiced shellfish jus 29  
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  
black angus flat iron steak, lemon scented spinach, creamy potato puree, red shallot confit 28  
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*

scallion fusilli, pomodoro, parmigiano reggiano

**or**

jersey corn & gold bar squash mezzaluna, "di stefano" stracciatella, sweet corn fonduta

### *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

### SIDES 8

glazed seasonal vegetables

peperonata & parmigiano farrotto

creamy fontina polenta

potato puree

broccolini

lemon scented spinach

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 ;)