

## 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  
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  
parsnip & celery root soup, curry spiced chickpeas, thyme oil 14  
shaved zucchini & 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  
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, barlotto, acorn squash puree, marcona almond-salsa verde 36  
bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, meyer lemon-oregano crema 31  
arctic char, tuscan bean stufato, charred broccoli, saffron-yellow tomato emulsion 28  
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28  
moroccan braised lamb shank, bulgur wheat, quinoa, currants, orange braised carrots 34  
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*

parsnip & celery root soup, curry spiced chickpeas, thyme oil

**or**

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

### *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**

orange braised carrots, currants, herbed bulgur wheat & quinoa stew

*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

herbed barlotto

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 ;)