

FASCINO

331 Bloomfield Ave., Montclair, NJ 973.233.0350

Party Menu #1

(\$55/pp plus tax and gratuity)

3 Course Dinner. All Courses Plated. Our Most Popular Menu!

Anything with a price next to it is an additional charge per head if guest chooses.

Appetizers (Choose 3)

(A pasta can be chosen instead on this course)

Oyster del Giorno, cucumber mignonette & calabrian chili cocktail sauce **(\$7 / 6 pieces)**

P.E.I. Mussels, guanciale & calabrian chili broth

Mascarpone Polenta Fries, gorgonzola fonduta**

Imported Mortadella, whipped ricotta, local honey, toasted bruschetta

Romaine Wedge, prosciutto di parma, roasted garlic dressing, ricotta salata

Japanese Hamachi Crudo, giardiniera, cantaloupe gel, prosciutto powder

Roasted Spanish Octopus, crispy potatoes, nduja aioli, asian pear, arugula

Seared Lump Crab Cake, castelfranco radicchio, shaved fennel, blood orange **(\$4)**

Puree of Tuscan White Bean Soup, crispy broccoli, red olive bruschetta

Chopped Kale Salad, bulgur wheat, beemster gouda, mint, hazelnut vinaigrette

Foie Gras del Giorno, chef's seasonal accompaniment **(\$5)**

Entrees (Choose 1 Pasta & 2 Proteins)

Squid Ink Rigatoni, frutti di mare, pomodoro, parmigiano-vodka crema

Ricotta Gnocchi, sweet sausage bolognese, basil, & pecorino romano

Local Mushroom & Mascarpone Agnolotti, marsala glaze

Pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano

Braised Wild Boar & Taleggio Ravioli, herbed natural jus

Seared Atlantic Bluefin Tuna, sicilian eggplant caponata, green olive-yellow pepper agrodolce

Fennel Dusted New Bedford Sea Scallops, acquerello risotto, chanterelle mushroom sauce **(\$5)**

Black Sea Bass, mint infused chickpeas, tri-color cauliflower, green tomato jam

Pignoli Crusted Nova Scotia Halibut, seasonal vegetables, smoky prosciutto broth

Buttermilk Baked Chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus

Gently Braised Beef Short Ribs, roasted caulilini, potato puree, winter spiced-red wine glaze **(\$5)**

Black Angus Hangar Steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus

Pork Chop Saltimbocca, broccoli rabe, vanilla bean sweet potato puree, fontina béchamel, crispy sage **(\$5)**

Dessert (Choose 2)

Pistachio Praline Bread Pudding, caramel sauce, whipped cream

Warm Apple Crostata, caramel gelato, caramel sauce

Ricotta Zeppole, cannoli cheese whip & nutella**

Molten Chocolate Cake, hazelnut gelato

Vanilla Flan, housemade cookies

Housemade Biscotti, mixed biscotti and cookie piatto

OR

Homemade Cake by Cynthia

(If you choose to have a cake you will choose the cake flavor, filling, and icing)

CAKE FLAVORS

TAHITIAN VANILLA

DARK CHOCOLATE

MOCHA

ESPRESSO AMERICANO

BANANA

CARROT

HAZELNUT

SPICE (CINNAMON, GINGER, NUTMEG)

LEMON

ORANGE

PUMPKIN (IN SEASON)

FILLINGS

TAHITIAN VANILLA PASTRY CREAM(OR BUTTERCREAM)

DARK CHOCOLATE PASTRY CREAM(OR BUTTERCREAM)

LEMON CUSTARD

CANNOLI

FRESH STRAWBERRIES(ADDITIONAL COST MAY BE ADDED DEPENDING ON MARKET PRICING)

BUTTERCREAM ICING

TAHITIAN VANILLA

ESPRESSO AMERICAN

Milk Chocolate

CARAMEL

TANGERINE

Dark Chocolate

CINNAMON

MOCHA

COCONUT-VANILLA

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Party Menu #2

(\$60/pp plus tax and gratuity)

3 Course Dinner. All Courses Plated.

Anything with a price next to it is an additional charge per head if guest chooses.

Appetizers (Choose 3)

(A pasta can be chosen instead on this course)

Oyster del Giorno, cucumber mignonette & calabrian chili cocktail sauce **(\$7 / 6 pieces)**

P.E.I. Mussels, guanciale & calabrian chili broth

Mascarpone Polenta Fries, gorgonzola fonduta**

Imported Mortadella, whipped ricotta, local honey, toasted bruschetta

Romaine Wedge, prosciutto di parma, roasted garlic dressing, ricotta salata

Japanese Hamachi Crudo, giardiniera, cantaloupe gel, prosciutto powder

Roasted Spanish Octopus, crispy potatoes, nduja aioli, asian pear, arugula

Seared Lump Crab Cake, castelfranco radicchio, shaved fennel, blood orange **(\$4)**

Puree of Tuscan White Bean Soup, crispy broccoli, red olive bruschetta

Chopped Kale Salad, bulgur wheat, beemster gouda, mint, hazelnut vinaigrette

Foie Gras del Giorno, chef's seasonal accompaniment **(\$5)**

Entrees (Choose 3)

Squid Ink Rigatoni, frutti di mare, pomodoro, parmigiano-vodka crema

Ricotta Gnocchi, sweet sausage bolognese, basil, & pecorino romano

Local Mushroom & Mascarpone Agnolotti, marsala glaze

Pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano

Braised Wild Boar & Taleggio Ravioli, herbed natural jus

Seared Atlantic Bluefin Tuna, sicilian eggplant caponata, green olive-yellow pepper agrodolce

Fennel Dusted New Bedford Sea Scallops, acquerello risotto, chanterelle mushroom sauce **(\$5)**

Black Sea Bass, mint infused chickpeas, tri-color cauliflower, green tomato jam

Pignoli Crusted Nova Scotia Halibut, seasonal vegetables, smoky prosciutto broth

Buttermilk Baked Chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus

Gently Braised Beef Short Ribs, roasted caulilini, potato puree, winter spiced-red wine glaze **(\$5)**

Black Angus Hangar Steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus

Pork Chop Saltimbocca, broccoli rabe, vanilla bean sweet potato puree, fontina béchamel, crispy sage **(\$5)**

Dessert (Choose 2)

Pistachio Praline Bread Pudding, caramel sauce, whipped cream

Warm Apple Crostata, caramel gelato, caramel sauce

Ricotta Zeppole, cannoli cheese whip & nutella**

Molten Chocolate Cake, hazelnut gelato

Vanilla Flan, housemade cookies

Housemade Biscotti, mixed biscotti and cookie piatto

OR

Homemade Cake by Cynthia

(If you choose to have a cake you will choose the cake flavor, filling, and icing)

CAKE FLAVORS

TAHITIAN VANILLA	DARK CHOCOLATE	MOCHA
ESPRESSO AMERICANO	BANANA	CARROT
HAZELNUT	SPICE (CINNAMON, GINGER, NUTMEG)	LEMON
ORANGE		PUMPKIN (IN SEASON)

FILLINGS

TAHITIAN VANILLA PASTRY CREAM(OR BUTTERCREAM)	DARK CHOCOLATE PASTRY CREAM(OR BUTTERCREAM)
LEMON CUSTARD	CANNOLI
FRESH STRAWBERRIES(ADDITIONAL COST MAY BE ADDED DEPENDING ON MARKET PRICING)	

BUTTERCREAM ICING

TAHITIAN VANILLA	ESPRESSO AMERICAN	Milk Chocolate
CARAMEL	TANGERINE	Dark Chocolate
CINNAMON	MOCHA	COCONUT-VANILLA

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Party Menu #3

(\$48/pp plus tax and gratuity)

**Menu Not Available Friday & Saturday*

3 Course Dinner. All Courses Plated.

Anything with a price next to it is an additional charge per head if guest chooses.

Appetizers (Choose 3)

(A pasta can be chosen instead on this course)

P.E.I. Mussels, guanciale & calabrian chili broth

Mascarpone Polenta Fries, gorgonzola fonduta**

Imported Mortadella, whipped ricotta, local honey, toasted bruschetta

Romaine Wedge, prosciutto di parma, roasted garlic dressing, ricotta salata

Puree of Tuscan White Bean Soup, crispy broccoli, red olive bruschetta

Chopped Kale Salad, bulgur wheat, beemster gouda, mint, hazelnut vinaigrette

Foie Gras del Giorno, chef's seasonal accompaniment **(\$5)**

Entrees (Choose 1 Pasta & 2 Proteins)

Ricotta Gnocchi, sweet sausage bolognese, basil, & pecorino romano

Pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano

Local Mushroom & Mascarpone Agnolotti, marsala glaze

Black Sea Bass, mint infused chickpeas, tri-color cauliflower, green tomato jam

Pignoli Crusted Nova Scotia Halibut, seasonal vegetables, smoky prosciutto broth

Buttermilk Baked Chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus

Black Angus Hangar Steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus

Dessert (Choose 2)

Pistachio Praline Bread Pudding, caramel sauce, whipped cream

Ricotta Zeppole, cannoli cheese whip & nutella**

Vanilla Flan, housemade cookies

Housemade Biscotti, mixed biscotti and cookie piatto

OR

Homemade Cake by Cynthia

(If you choose to have a cake you will choose the cake flavor, filling, and icing)

CAKE FLAVORS

TAHITIAN VANILLA	DARK CHOCOLATE	MOCHA
ESPRESSO AMERICANO	BANANA	CARROT
HAZELNUT	SPICE (CINNAMON, GINGER, NUTMEG)	LEMON
ORANGE		PUMPKIN (IN SEASON)

FILLINGS

TAHITIAN VANILLA PASTRY CREAM(OR BUTTERCREAM)	DARK CHOCOLATE PASTRY CREAM(OR BUTTERCREAM)
LEMON CUSTARD	CANNOLI

FRESH STRAWBERRIES(ADDITIONAL COST MAY BE ADDED DEPENDING ON MARKET PRICING)

BUTTERCREAM ICING

TAHITIAN VANILLA	ESPRESSO AMERICAN	Milk Chocolate
CARAMEL	TANGERINE	Dark Chocolate
CINNAMON	MOCHA	COCONUT-VANILLA