

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**

Mortadella, whipped ricotta, local honey, charred bruschetta

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

Yellowfin Tuna Crudo, avocado, french breakfast radishes, habanero sea salt, lemon oil, rice chip

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

Scallion & Crab Stuffed Zucchini Flowers, yellow pepper-almond romesco, marinated fava beans**

Golden Beet Insalata, red watermelon, whipped robiola, sunchoke chips

Filet Mignon Carpaccio, truffle-honey aioli, lemon, local arugula & parmigiano reggiano

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

Spinach Casarecce, wild mushroom cacio e pepe, asiago cheese

Bucatini, little neck clam ragu, scallions, tomato confit, & fresno chilies

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

Wild Mushroom & Robiola Agnolotti, chagtown white elm mushrooms, basil pesto

Florida Day Boat Shrimp, barlotto, cucumber-avocado emulsion, marinated charred peppers

Jersey Shore Sea Scallops, yellow squash, haricot vert, purple potato, sweet corn emulsion **(\$5)**

Bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, sweet pea emulsion, pea tendrils

Point Pleasant Monkfish, local asparagus, saffron-morel mushroom sauce

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

Magret Duck Breast, smashed parsnips, cipollini onions, rhubarb emulsion, pickled mustard seeds

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

Pork Chop Milanese, local cherry tomato salad, baby arugula, parmigiano reggiano

Dessert (Choose 2)

- Blueberry Bread Pudding**, blueberry sauce, whipped cream
- Warm Peach Crostata**, honey rosemary kefir gelato, peach 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 |

FASCINO

331 Bloomfield Ave., Montclair, NJ 973.233.0350

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**

Mortadella, whipped ricotta, local honey, charred bruschetta

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

Yellowfin Tuna Crudo, avocado, french breakfast radishes, habanero sea salt, lemon oil, rice chip

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

Scallion & Crab Stuffed Zucchini Flowers, yellow pepper-almond romesco, marinated fava beans**

Golden Beet Insalata, red watermelon, whipped robiola, sunchoke chips

Filet Mignon Carpaccio, truffle-honey aioli, lemon, local arugula & parmigiano reggiano

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

Spinach Casarecce, wild mushroom cacio e pepe, asiago cheese

Bucatini, little neck clam ragu, scallions, tomato confit, & fresno chilies

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

Wild Mushroom & Robiola Agnolotti, chagtown white elm mushrooms, basil pesto

Florida Day Boat Shrimp, barlotto, cucumber-avocado emulsion, marinated charred peppers

Jersey Shore Sea Scallops, yellow squash, haricot vert, purple potato, sweet corn emulsion **(\$5)**

Bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, sweet pea emulsion, pea tendrils

Point Pleasant Monkfish, local asparagus, saffron-morel mushroom sauce

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

Magret Duck Breast, smashed parsnips, cipollini onions, rhubarb emulsion, pickled mustard seeds

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

Pork Chop Milanese, local cherry tomato salad, baby arugula, parmigiano reggiano

Dessert (Choose 2)

Blueberry Bread Pudding, blueberry sauce, whipped cream
Warm Peach Crostata, honey rosemary kefir gelato, peach 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

FASCINO

331 Bloomfield Ave., Montclair, NJ 973.233.0350

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**

Mortadella, whipped ricotta, local honey, charred bruschetta

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

Golden Beet Insalata, red watermelon, whipped robiola, sunchoke chips

Filet Mignon Carpaccio, truffle-honey aioli, lemon, local arugula & parmigiano reggiano

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

Entrees (Choose 1 Pasta & 2 Proteins)

Ricotta Gnocchi, sweet sausage bolognese, basil, & pecorino

Spinach Casarecce, wild mushroom cacio e pepe, asiago cheese

Bucatini, little neck clam ragu, scallions, tomato confit, & fresno chilies

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

Wild Mushroom & Robiola Agnolotti, chagtown white elm mushrooms, basil pesto

Bronzino, couscous, raisins, olives, crab fonduta, baby zucchini, sweet pea emulsion, pea tendrils

Point Pleasant Monkfish, local asparagus, saffron-morel mushroom sauce

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)

Blueberry Bread Pudding, blueberry 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