

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**

Seasonal Fig Bruschetta, whipped ricotta, local honey

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**

Honeynut Squash Soup, crispy maitake mushrooms, sage crema

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

Papa Mac's Cavatelli, roasted corn, cherry tomatoes, thai basil, housemade mozzarella

Delicata Squash & Mascarpone Agnolotti, marjoram-sweet onion brown butter emulsion

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

Braised Veal & Fontina Ravioli, black truffle jus

South American Shrimp, fresh borlotti bean stew, carrot puree, wilted swiss chard, tomato-cumin broth

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

Veal Tenderloin, sunchoke confit, apple-squash puree, quinoa torta & ginger gold apple salsa

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

Pork Chop Saltimbocca, broccoli rabe, white sweet potato puree, fontina béchamel, crispy sage

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**

Seasonal Fig Bruschetta, whipped ricotta, local honey

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**

Honeynut Squash Soup, crispy maitake mushrooms, sage crema

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

Papa Mac's Cavatelli, roasted corn, cherry tomatoes, thai basil, housemade mozzarella

Delicata Squash & Mascarpone Agnolotti, marjoram-sweet onion brown butter emulsion

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

Braised Veal & Fontina Ravioli, black truffle jus

South American Shrimp, fresh borlotti bean stew, carrot puree, wilted swiss chard, tomato-cumin broth

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

Veal Tenderloin, sunchoke confit, apple-squash puree, quinoa torta & ginger gold apple salsa

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

Pork Chop Saltimbocca, broccoli rabe, white sweet potato puree, fontina béchamel, crispy sage

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**

Seasonal Fig Bruschetta, whipped ricotta, local honey

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

Honeynut Squash Soup, crispy maitake mushrooms, sage crema

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

Papa Mac's Cavatelli, roasted corn, cherry tomatoes, thai basil, housemade mozzarella

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

Wild Mushroom & Robiola Agnolotti, local oyster mushrooms, basil pesto

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