

## 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  
seasonal fig bruschetta, whipped ricotta, local honey 12

## 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  
scallion & crab stuffed zucchini flowers, yellow pepper-almond romesco, marinated fava beans 17  
honey nut squash soup, crispy maitake mushrooms, sage crema 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  
papa mac's cavatelli, roasted corn, cherry tomatoes, thai basil, housemade mozzarella 15/25  
delicata squash & mascarpone agnolotti, marjoram-sweet onion brown butter emulsion 15/25  
pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano 15/25  
braised veal & fontina ravioli, black truffle jus 15/25

## PIATTO

south american shrimp, fresh borlotti bean stew, carrot puree, wilted swiss chard, tomato-cumin broth 33  
jersey shore sea scallops, yellow squash, haricot vert, purple potato, sweet corn emulsion 36  
black sea bass, mint infused chickpeas, tri-color cauliflower, green tomato jam 32  
pignoli crusted nova scotia halibut, seasonal vegetables, smoky prosciutto broth 32  
buttermilk baked chicken, truffle pesto, creamy fontina polenta, broccolini, black truffle jus 28  
veal tenderloin, sunchoke confit, apple-squash puree, quinoa torta & ginger gold apple salsa 32  
black angus hangar steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus 29  
pork chop saltimbocca, broccoli rabe, white sweet potato puree, fontina béchamel, crispy sage 34

## VEGETARIANO 50

### *first course*

seasonal fig bruschetta, whipped ricotta, local honey

**or**

honeynut squash soup, crispy maitake mushrooms, sage crema

### *second course*

papa mac's cavatelli, roasted corn, cherry tomatoes, thai basil, housemade mozzarella

**or**

delicata squash & mascarpone agnolotti, marjoram-sweet onion brown butter emulsion

### *third course*

charred yellow squash, haricot vert, purple potato, sweet corn emulsion

**or**

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

*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**

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**SUPPLEMENT FOR**

octopus +5, foie gras +8

scallops +5

## SIDES 8

parmigiano potatoes

creamy fontina polenta

wilted swiss chard

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 ;)

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\*\*PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE.