

## 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
- imported mortadella, whipped ricotta, local honey, toasted bruschetta 14

## ANTIPASTI

- romaine wedge, prosciutto di parma, roasted garlic dressing, ricotta salata 15
- japanese hamachi crudo, giardiniera, cantaloupe gel, prosciutto powder\* 17
- roasted spanish octopus, crispy potatoes, nduja aioli, asian pear, arugula 18
- seared lump crab cake, castelfranco radicchio, shaved fennel, blood orange 19
- puree of tuscan white bean soup, crispy broccoli, red olive bruschetta 15
- chopped kale salad, bulgur wheat, beemster gouda, mint, hazelnut vinaigrette 14
- 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 romano 15/25
- local mushroom & mascarpone agnolotti, marsala glaze 15/25
- pappardelle, braised lamb sugo, smoked pancetta, soffritto, parmigiano reggiano 15/25
- braised wild boar & taleggio ravioli, herbed natural jus 15/25

## PIATTO

- seared atlantic bluefin tuna, sicilian eggplant caponata, green olive-yellow pepper agrodolce 34
- fennel dusted new bedford sea scallops, acquerello risotto, chanterelle mushroom sauce 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
- gently braised beef short ribs, roasted caulilini, potato puree, winter spiced-red wine glaze 36
- black angus hangar steak, lemon spinach, parmigiano potatoes, caper gremolata, rosemary jus 29
- pork chop saltimbocca, broccoli rabe, vanilla bean sweet potato puree, fontina béchamel, crispy sage 36

## VEGETARIANO 50

### *first course*

chopped kale salad, bulgur wheat, beemster gouda, mint, hazelnut vinaigrette

**or**

puree of tuscan white bean soup, crispy broccoli, red olive bruschetta

### *second course*

ricotta gnocchi, pomodoro, pecorino romano

**or**

local mushroom & mascarpone agnolotti, marsala glaze

### *third course*

acquerello risotto, parmigiano reggiano, chanterelle mushroom sauce

**or**

roasted caulilini, potato puree, winter spiced-red wine glaze

*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, crab cake +5, foie gras +8  
scallops +5, short ribs +5, pork chop +5

## SIDES 8

parmigiano potatoes  
creamy fontina polenta  
potato puree  
broccolini  
broccoli rabe  
seasonal vegetables

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.