

SEMPLICE SUNDAYS

10.21.18

Cornmeal Crusted Calamari 15

tomato-fennel compote

Clams Oreganata 14

littleneck clams, oregano, breadcrumbs, lemon

Spaghetti all'Amatriciana 14/24

imported italian spaghetti, guanciale, sweet onion,
san marzano tomatoes, & pecorino romano

Papa Mac's Cavatelli 15/25

roasted cauliflower, genovese pesto

Bronzino Livornese 25

tomato, olives, capers, & broccoli rabe

Chicken Cacciatore 22

braised in tomato, peppers, onion, & creamy polenta

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CHEF/OWNER RYAN DEPERSIO

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#fascinorestaurant #sexythingsonaplate