

dINNER for the table

(FOR 2 OR MORE)

- Meat & Cheese Antipasto** Prosciutto di Parma, Parmigiano Reggiano, mortadella, fresh mozzarella, sweet and spicy sausage, provolone and capicola ~ \$37
- Vegetable Antipasto** assortment of marinated and grilled vegetables ~ \$28
- Grilled Pizza Margherita** tomato sauce, basil, bel paese and Pecorino Romano cheese ~ \$20
- Grilled Pizza Special** today's selection ~ \$22
- Fried Calamari** lemon and fresh herb aioli ~ \$17
- Potato & Zucchini Chips** baked with crumbled gorgonzola cheese ~ \$16
- Fresco Bread** thin crusted grilled bread brushed with olive oil, garlic and herbs with breadsticks ~ \$8
- Eggplant & Zucchini Pie** baked with ricotta, mozzarella and tomato sauce ~ \$26

APPETIZERS AND SALADS

- Chicken Meatballs alla Toscana**
parmesan, provolone and smoked mozzarella filled chicken meatballs with whipped ricotta and mascarpone, roasted red pepper tomato sauce ~ \$17
- Mini Calzones di Emilia Romagna**
filled with ricotta, mozzarella, provolone and spinach with Prosciutto di Parma ~ \$18
- Fresco Crab Cake**
jumbo lump crab meat served warm with celery root, red endive and upland cress salad, preserved meyer lemon and rémoulade sauces ~ \$15
- Cruda of Wild Salmon**
navel orange, scallion, fresh spicy chili, citrus mascarpone, blood orange dressing ~ \$18
- Whole Milk Burrata**
date puree, pistachio nuts, toasted almonds, apricots, extra virgin olive oil and vin cotto ~ \$18
- Yellowfin Tuna & Avocado Tartare**
shaved raw seasonal vegetable salad, avocado, spicy horseradish and herb aioli ~ \$18
- Caprese Salad**
imported buffalo mozzarella, red and yellow Heirloom tomatoes, fresh basil, extra virgin olive oil and balsamic ~ \$16
- Spring Salad**
baby greens, sugar snap peas, haricot verts, shaved fennel and radish, toasted walnuts, imported Castellosso cheese, red wine vinaigrette ~ \$16
- Shaved Raw Artichoke, Celery Heart & Crimini Mushroom Salad**
baby arugula, Grana Padano, cracked pepper, lemon and extra virgin olive oil ~ \$16
- Caesar Salad**
hearts of romaine with shaved Parmigiano Reggiano and garlic croutons ~ \$13

In the main dining room, appetizers and salads ordered as a main course will be priced and served as an entrée.

*p*ASTA

*f*RESCO *h*OMEMADE *p*ASTAS

Spaghetti alla Chitarra with Tomato Filets & Fresh Basil

thin spaghetti with fresh tomato sauce, garlic and extra virgin olive oil ~ \$21

Pappardelle with Duck & Wild Mushroom Ragu

'long flat ribbons' duck and wild mushrooms braised in barolo wine, tomato, rosemary and thyme ~ \$25

Cavatelli with Crumbled Fennel Sausage & Broccoli Rabe

'tiny boats' extra virgin olive oil, garlic, fennel, basil and parmesan ~ \$24

Ravioli Fresco

today's selection of homemade ravioli ~ PA

*f*RESCO ORIGINALS

Vegetarian Penne 'gluten free'

'tubular corn pasta' roasted artichoke hearts, baby zucchini, Heirloom cherry tomatoes, escarole, light tomato sauce, shaved dry-aged Ricotta Salata ~ \$24

Penne Gratin

Prosciutto di Parma julienned, peas, fontina, provolone, Parmigiano Reggiano, heavy cream and cracked black pepper ~ \$24

Risotto Fresco

today's selection of simmered Arborio rice ~ PA

Penne with Chicken & Veal Bolognese

slow cooked, hearty veal and chicken ragu with white wine, tomato and Parmigiano Reggiano cheese ~ \$25

Tagliolini with Shrimp "Fra Diavolo"

'thin linguine' slowly braised ragu of shrimp, tomato, white wine, fresh hot chili, basil, parsley, extra virgin olive oil "*lightly spiced*" ~ \$27

Spaghettoni alle Vongole

manila clams, olive oil, garlic, hot pepper flakes, basil and imported sun dried tomatoes ~ \$27

Executive Chef Dominic S. Santoro

*d*INNER *e*NTREES

Scottish Salmon

sautéed asparagus and red endive, wild mushroom ragu with artichoke hearts and caramelized onions, Marsala wine reduction ~ \$37

Poached Branzino

marinated Heirloom cherry tomatoes, sautéed Bibb lettuce, leek, sweet pea and spinach puree ~ \$36

Sautéed Jumbo Prawns & Braised Baby Octopus

oven roasted tomato and fennel ragu with cannellini and gigante beans, garlic, white wine ~ \$38

Spiced, Seared & Sliced Yellow Fin Tuna

pan roasted porcini mushrooms, sugar snap peas, baby turnips, crisp gnocchi, porcini mushroom broth ~ \$39

Pan Roasted Brick Chicken

sautéed broccolini, salad of quinoa, chick peas, radishes, cherry tomatoes, and flat leaf Italian parsley, crumbled feta cheese, red wine vinaigrette ~ \$32

Fresco Grilled Sausage

sweet Italian sausage filled with cheese and parsley, ragu of sweet roasted peppers, cipollini onions, shell beans, broccoli rabe, garlic and rosemary, extra virgin olive oil and aged balsamic ~ \$32

Grilled Marinated Lamb Chops

roasted eggplant caponata, grilled zucchini, polenta fries, rosemary, extra virgin olive oil, vin cotto ~ \$41

Grilled Veal Chop

pan roasted seasonal vegetables and roasted potatoes with garlic and rosemary ~ \$45

Grilled Dry Aged Prime Rib Steak Fiorentina

choice dry aged, grilled rosemary, sea salt and extra virgin olive oil ~ \$60

*S*IDE *d*ISHES ~ \$9

Pan Roasted Seasonal Mushrooms with Olive Oil, Garlic, Lemon and Parsley
Gratin of Gnocchi with Gorgonzola

Rosemary Polenta Fries ~ Roasted Garlic Rosemary Potatoes ~ Creamy Polenta

Pan Roasted Seasonal Vegetable Medley

‘Spicy’ Vinegar Peppers ~ Sautéed Broccoli with Garlic and Olive Oil

Sautéed Broccoli Rabe with Roasted Garlic, Oregano and Heirloom Cherry Tomatoes

Sautéed Escarole with Garlic and Olive Oil

Private Room Available for Parties