

*f*OR *t*HE *t*ABLE
(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

Fried Calamari

lemon and fresh herb aioli ~ \$17

Eggplant & Zucchini Pie

eggplant and zucchini baked with ricotta, homemade mozzarella and tomato sauce ~ \$26

Grilled Pizza Margherita

tomato sauce, basil, bel paese and Pecorino Romano cheese ~ \$20

Grilled Pizza Special today's selection ~ \$22**Fresco Bread**

thin crusted grilled bread brushed with olive oil, garlic and herbs—with breadsticks ~ \$8

APPETIZERS AND SALADS**Creamy Polenta with Chicken Liver Ragu**

pan seared with caramelized onions, Marsala wine and brandy ~ \$14

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

Yellowfin Tuna & Avocado Tartare

shaved raw seasonal vegetable salad, avocado, spicy wasabi aioli ~ \$18

Whole Milk Burrata

date puree, pistachio nuts, toasted almonds, apricots, extra virgin olive oil and vin cotto ~ \$18

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

LUNCH ENTREES

Marinated Seafood Salad

jumbo lump crabmeat with heirloom tomato and lemon herb dressing, baby calamari, clams and shrimp in *'lightly spiced'* smooth gazpacho ~ \$32

Herb Roasted Tuscan Chicken Salad

'Fresco Cobb Salad', avocado, beef steak red & yellow tomatoes, haricot verts, roasted corn, crumbled gorgonzola, crispy bacon, red wine vinaigrette ~ \$29

Fresco Bread Salad with Rocket Arugula Wrapped in Speck Prosciutto

grilled pizza dough, shaved raw mushrooms, parmesan cheese, lemon and extra virgin olive oil ~ \$29

Fresco Chicken Caesar

grilled breast of chicken, hearts of romaine, Parmesan crostino ~ \$28
*or available with fried calamari ~ \$29

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

Spiced, Seared & Sliced Yellow Fin Tuna

salad of heirloom tomatoes, cucumber, radish, string beans, avocado, baby greens, extra virgin olive oil, tomato soy citrus chili vinaigrette ~ \$39

Black Angus Burger

choice ground sirloin, gorgonzola cheese, crispy pancetta, seasonal salad, Tuscan fries ~ \$20

Fresco Grilled Sausage

sweet Italian sausage filled with cheese and parsley, roasted peppers, onions and potatoes with sautéed broccoli rabe ~ \$32

SIDE DISHES ~ \$9

'Spicy' Vinegar Peppers ~ Sautéed Broccoli with Garlic and Extra Virgin Olive Oil
Sautéed Broccoli Rabe with Roasted Garlic, Oregano and Heirloom Cherry Tomatoes
Sautéed Escarole with Garlic and Extra Virgin Olive Oil
Pan Roasted Seasonal Vegetable Medley ~ Creamy Polenta

Private Room Available for Parties