

## Fresco *by* Scotto Private Room



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Think of Fresco by Scotto first for rehearsal dinners, business luncheons, birthday parties, corporate functions and all other special events. The beautiful “Tuscan Room” is available for private parties up to 50 people.

Call Marion or Elaina for more information.

# Fresco *by* *Scotto* Private Room

## Dinner Sample Menu

### Heading

Day, Month, Year

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**Homemade Mozzarella & Roasted Peppers**  
fresh basil and extra virgin olive oil

*or*

**Tri Colore Salad**  
mesclun greens, trevisano and endive,  
shaved Parmigiano Reggiano and balsamic vinaigrette

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**Rigatoni with Tomato Filets & Fresh Basil**  
large tubular pasta with fresh tomato sauce, garlic, and extra virgin olive oil

*or*

**Cavatelli with Sweet Italian Sausage & Broccoli Rabe**  
extra virgin olive oil, garlic, fennel, basil and parmesan

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**Grilled Cotoletta of Chicken Breast**  
vegetable and baby lettuce salad with cherry tomatoes and red onions,  
lemon herb vinaigrette

*or*

**Scottish Salmon**  
roasted candy cane and yellow beets, sugar snap peas, fennel leek puree,  
blood orange vinaigrette

*or*

**Spiced, Seared & Sliced Yellowfin Tuna**  
pan roasted porcini mushrooms, sugar snap peas, baby turnips, spring onions,  
crisp gnocchi, porcini mushroom broth

*or*

**Grilled Veal Chop**  
pan roasted seasonal vegetables and rosemary potatoes, vin cotto

*or*

**Sirloin alla Toscana**  
16 ounce choice sirloin, rosemary and cracked pepper, pan roasted with seasonal  
wild mushrooms, spring onions, potatoes, garlic and pancetta

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**Creamy Ricotta Cheese Cake**  
light ricotta torte with fresh berries and whipped mascarpone cream

*or*

**Banana Napoleon**  
vanilla mascarpone cream and caramel sauce

*or*

**Brownie Fudge Sundae**  
walnut brownie with malted milk ball ice cream,  
gooey fudge sauce and fresh whipped cream

# Fresco *by* Scotto Private Room

## Lunch Sample Menu

### Heading

Day, Month, Year

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**Homemade Mozzarella & Roasted Peppers**  
fresh basil and extra virgin olive oil

*or*

**Tri Colore Salad**  
mesclun greens, trevisano and endive,  
shaved Parmigiano Reggiano and balsamic vinaigrette

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**Farfalle with Vegetables**  
bowtie pasta with seasonal wild mushrooms and vegetables,  
mushroom broth and extra virgin olive oil

*or*

**Penne with Chicken & Veal Bolognese**  
slow cooked, hearty veal and chicken ragu with white wine, tomato and  
Parmigiano Reggiano cheese

*or*

**Poached Branzino**  
roasted zucchini, yellow squash, parsnip, butternut squash, and baby spinach,  
butternut squash puree, vin cotto

*or*

**Grilled Cotoletta of Chicken Breast**  
vegetable and baby lettuce salad with cherry tomatoes and red onions,  
lemon herb vinaigrette

*or*

**Fresco Grilled Sausage**  
sweet Italian sausage filled with cheese and parsley, roasted peppers,  
onions and potatoes with sautéed broccoli rabe

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**Mixed Berry Napoleon**  
vanilla mascarpone cream and raspberry sauce

*or*

**Sorbet with Fresh Fruit & Cookies**

*or*

**Brownie Fudge Sundae**  
walnut brownie with malted milk ball ice cream, gooey  
fudge sauce and fresh whipped cream