

*d*ESSERTS  
CHOICE OF ONE

**Creamy Ricotta Cheese Cake**

light ricotta torte with fresh berries and whipped mascarpone cream

**Banana Pudding**

traditional banana pudding with crumbled vanilla wafers, chocolate sauce and fresh whipped cream

**Apple Crisp**

streusel topping with cinnamon, brown sugar and vanilla gelato

**Gelato & Sorbet with Homemade Cookies**

**Brownie Fudge Sundae**

walnut brownie, malted milk ball vanilla ice cream, gooey fudge sauce, fresh whipped cream

**Amore' Baci Caffè (*Love & Kisses Coffee* - \$12)**

Crème de Cacao, Frangelico, espresso and chocolate whipped cream



**\$75 per person**  
liquor, tax and gratuity not included



*Join us*  
*on*  
*Valentine's Day*  
*at*  
*Fresco*

Tuesday, February 14, 2012

*f*OR *t*HE *t*ABLE  
Heart Shaped Pizza Margherita



**A P P E T I Z E R S**  
CHOICE OF ONE

**Italian Wedding Soup**

meatballs, escarole, pastina and chicken broth

**Caviar with Yukon Gold Potatoes**

smashed Yukon gold potatoes with whipped mascarpone and caviar

**Fresco Crab Cake**

jumbo lump crab meat served warm with celery root, red endive and upland cress salad, preserved meyer lemon and rémoulade sauces

**Lasagna Bolognese**

hearty veal and chicken ragu with white wine and tomato, parmesan, béchamel sauce

**Yellowfin Tuna & Avocado Tartare**

shaved raw seasonal vegetable salad, avocado, spicy horseradish and herb aioli

**Baked Ricotta**

buffalo mozzarella, parmesan, whole milk ricotta, bruschetta

**Caesar Salad**

hearts of romaine with shaved Parmigiano Reggiano and garlic croutons



**E N T R E E S**  
CHOICE OF ONE

**Crispy Free Range Chicken**

lemon and herb marinated half chicken, artichoke hearts, baby zucchini, roasted cherry tomatoes, smashed Yukon Gold potatoes

**Scottish Salmon**

roasted plum tomato and spinach, cauliflower and golden raisin puree, sherry vinaigrette

**Baked Gulf Shrimp Stuffed with Lump Crabmeat**

champagne, tomato and herb butter sauce

**Spaghetini alle Vongole**

manila clams, olive oil, garlic, hot pepper flakes, basil and imported sun dried tomatoes

**Grilled Marinated Lamb Chops**

roasted eggplant caponata, grilled zucchini, polenta fries, rosemary, extra virgin olive oil, vin cotto ~ \$10.00 extra

**Barolo Wine Braised Short Ribs of Beef**

creamy mascarpone polenta, roasted root vegetables, cremini mushrooms, natural sauce

**Grilled Aged Sirloin alla Toscana**

16 ounce choice sirloin, rosemary and cracked pepper, pan roasted with seasonal wild mushrooms, spring onions, potatoes, garlic and pancetta ~ \$10.00 extra

