

DOLCE

homemade tiramisu	/ 4.50
ricotta cookie	/ 1.25
mascarpone brownie	/ 3.00
brownie a la mode	/ 6.50
gelato	/ ask about our flavors

BEVANDE

lemonade, Coke, diet Coke, root beer and sprite	/ 2.00
brewed iced tea	/ 2.25
Tumblewood teas	/ 2.50
San Pellegrino sparkling water	/ 4.00
milk	/ 2.00

ESPRESSO

all drinks are made with whole milk and double shots
additional shots /1.00
flavors / .50

americano	2.50 / 3.00
café latte	3.25 / 3.75
café au lait	3.25 / 3.75
mocha	3.50 / 4.00
hot cocoa	2.75 / 3.00
cappuccino	3.75 / 4.25
espresso lungo	/ 2.50

FRESCO CATERING

Fresco offers a complete catering service. From weddings and family reunions, to fisherman's lunches and picnics, Fresco Cafe can take care of the cooking, no matter the size, while you relax and enjoy your event.

Fresco owner Bill Neubauer is a third generation restaurateur and has spent the past 10 years here in the Gallatin Valley. He is passionate about this area as well as the food that he prepares. His friendly staff and he would love to share his excellent cuisine with you in the setting of your choice.

Pick up our catering menu and call us for more information.
We look forward to hearing from you!

FRESCO

pasta ■ espresso ■ wine

SERVING LUNCH & DINNER
Monday ■ Saturday 11am ■ 9pm
Delivery / Catering Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

317 E. MENDENHALL BOZEMAN, MT 59715
406-586-6826/frescocafe317@gmail.com
■ www.frescocafeandcatering.com ■

ZUPPA / INSALATA

served with homemade focaccia bread



CUP OF DAILY SOUP

SIDE SALAD

caesar
mixed green
mahattan / add 1
chop / add 1

MANHATTAN SALAD*

crisp green apple, walnut, gorgonzola and currant tossed with fresh mixed greens, house vinaigrette, and crunchy homemade croutons / 12
/ chicken 14
/ salmon 19
/ steak 24

CLASSIC CAESAR SALAD*

romaine lettuce, parmesan cheese, tomato, and homemade croutons tossed with creamy caesar dressing / 10
/ chicken 12
/ salmon 17
/ steak 22
/ add anchovies 2

GODDESS CHOP SALAD

grilled seasonal vegetables, cashew, grass fed beef, bacon, caramelized onion, and parmesan, over romaine with green goddess dressing / 16

ZUPPA

monday, wednesday, friday: manhattan clam chowder
tuesday, thursday, saturday: french onion / 5

PASTA

served with homemade focaccia bread
add a side ceasar salad or mixed green salad / 2.50
substitute gluten free pasta / 1
family style available

SPAGHETTI & MEATBALLS

an Italian classic with our savory house made marinara, Fresco's original Neapolitan style meatballs, and hearty dollops of herbed ricotta
contains cashew / 13

HOMEMADE CANNELLONI

Italian crêpes stuffed with spinach, ricotta, and spices then topped with béchamel, marinara, toasted walnut, and parmesan
contains walnut / 15
green apples / 15
local bacon / 16

PESTO CAVATAPPI

this coastal Italian dish is made with walnut and fresh basil, served over cavatappi pasta
contains walnut / 16
rosemary chicken & prosciutto di Parma / 16
artichoke heart & roma tomato / 15

LASAGNA BOLOGNESE

traditional lasagna with locally sourced bolognese meat sauce, béchamel, marinara and mozzarella cheese / 13

WILD ALASKAN SALMON OVER PENNE*

penne covered in creamy basil pesto, local bacon, caramelized onion, sauteed mushroom, and pecorino romano cheese blend, topped with grilled and caramelized wild caught Alaskan salmon
contains walnut / 22

LAMB BURGERS

1/2 POUND HAND PATTIED LOCAL LAMB ON A HOMEMADE FOCACCIA BUN
served with kettle chips and chive aioli
substitute soup / 2 or salad / 1.50 add a side salad / 2.50

BIG TIMBER*

mushrooms, provolone, and prosciutto di Parma / 17

PIEDMONT*

green apple, gorgonzola, and spinach / 16

PANINI

served with kettle chips
substitute soup / 2 or salad / 1.50 add a side salad / 2.50

SOHO

local grass fed roast beef, gorgonzola, caramelized onion, roasted red pepper, and spinach pesto, grilled on local sourdough **half/whole**
9.75 / 13

GONDOLIER

rosemary chicken, basil, spinach, tomato, provolone, and pesto aioli, grilled on local sourdough
contains walnut 8.50 / 11

BRONX

Genoa salami, provolone, kalamata olive, caper, garlic, artichoke heart, and house vinaigrette, grilled on local sourdough 9.50 / 12

FIVE BURROUGHS

prosciutto di Parma, Genoa salami, provolone, caramelized onion, tomato, mayonnaise, and house vinaigrette, grilled on local sourdough 9 / 11.50

TRIBECA

rosemary chicken, local bacon, provolone, tomato, artichoke heart, and spinach pesto, grilled on local sourdough 9.50 / 12

QUEENS

roma tomato, fresh mozzarella, roasted red pepper, basil, and house vinaigrette, grilled on local sourdough 9 / 11.50

CENTRAL PARK

Fresco's original meatballs, house marinara, fresh mozzarella, caramelized onion, and spinach pesto, served hot on a toasted house made baguette
contains cashew 8.50 / 11

MEDITERRANEAN ROAST BEEF

local grass fed beef, pickled pepper and onion, provolone, lettuce, tomato, and green goddess aioli, on a toasted house made focaccia bun / 11

CHICKEN CAESAR*

rosemary chicken, local bacon, parmesan, lettuce, sun dried tomato, and house caesar dressing, on a pecorino romano crusted focaccia bun / 10.50

PARMA

prosciutto di Parma, Genoa salami, fresh mozzarella, pepproncini, kalamata olives, and olive oil, on a toasted house made focaccia bun / 9

CHICKEN PESTO

rosemary chicken, lettuce, tomato, pesto aioli, and balsamic vinaigrette, on a house made focaccia bun
contains walnut / 8

HARLEM

local grass fed beef, provolone, pickled pepper, caramelized onion, mushroom, and homemade horseradish bechamel, served hot on a toasted house made baguette 9.75 / 13