

FRESCO

pasta ■ espresso ■ wine

FAMILY STYLE APPETIZERS

LIVE MUSSELS

1 lb. sautéed in white wine shallot sauce

/ market price

PUTANESCA LAVASH

toasted Armenian flatbread topped with house marinara, kalamata olive, artichoke heart, garlic, caper, and our pecorino romano cheese blend, toasted until golden

/ 36

BRUSCHETTA

fresh basil, roma tomato, fresh mozzarella, and balsamic reduction on toasted artisan bread

/ 21

NEAPOLITAN MEATBALLS

gourmet meatballs made with grass fed beef in savory marinara and topped with melted gorgonzola

/ 36 *contains cashew*

FAMILY STYLE SALADS

all salads serve 3 adults as an entrée or 6 adults as a starter
comes with homemade focaccia bread

MANHATTAN SALAD*

crisp green apples, toasted walnuts, gorgonzola, and currants tossed with fresh mixed greens, house vinaigrette, and crunchy homemade croutons

/ 30 / chicken 35

GODDESS CHOP SALAD

grilled seasonal vegetables, cashews, local grass fed beef, bacon, caramelized onions, roma tomato, and parmesan over romaine with green goddess dressing

/ 38

CLASSIC CAESAR SALAD*

romaine lettuce, parmesan cheese, roma tomato, and homemade croutons tossed with creamy caesar dressing

/ 25 / chicken 30

FAMILY STYLE ENTREES

all entrees serve 4 adults
comes with homemade focaccia bread
gluten free pasta available / 6

GORGONZOLA CHICKEN

creamy mushroom gorgonzola sauce over roasted vegetables and a hand breaded chicken breast

suggested wine: Adone Rosso Toscano

suggested wine from the cellar: Accordini Ripasso Valpolicella

/ 57

WILD ALASKAN SALMON OVER PENNE

penne covered with creamy basil pesto, local bacon, caramelized onion, sautéed mushroom, and pecorino romano blend, topped with grilled and caramelized wild caught Alaskan salmon

suggested wine: Robiano Barbera di Asti

suggested wine from the cellar: Rosso di Montalcino

contains walnut

/ 66

WILD SALMON CRÈME FRAÎCHE

6oz of wild caught Alaskan salmon sautéed in white wine with garlic, shallot, and thyme, served over a bed of roasted vegetable blend, then finished with broccolini and house made lemon zested crème fraîche

suggested wine: Peter Yealands Sauvignon Blanc

suggested wine from the cellar: Principe Pallavicini Frascati

excellent glutenfree option

/ 78

HAND ROLLED RAVIOLI

neapolitan style with ricotta, mozzarella, parmesan, prosciutto di Parma, and fresh parsley, topped with homemade marinara

suggested wine: Ruffino Chianti

suggested wine from the cellar: Fentelontano Brunello di Montalcino 2006

/ 54

/ with Italian Sasuage 69

PESTO CAVATAPPI

this coastal Italian dish is house made with walnut and fresh basil pesto, served over local grain cavatappi pasta

suggested wine: Robiano Barbera di Asti

suggested wine from the cellar: Pecchenino san Luigi

contains walnut

/ rosemary chicken & prosciutto 48

/ artichoke heart & tomato 45

SEAFOOD ALFREDO

house seafood blend sautéed in a white wine shallot sauce, combined with a made to order alfredo sauce, tossed with local grain fettuccine and finished with fresh basil

suggested wine: Adone Rosso Toscano

suggested wine from the cellar: Il Vino di Fontadore

/ 75

CHICKEN PARMIGIANA

a classic favorite with hand breaded, sautéed chicken breast topped with creamy béchamel, over local grain fettuccini and savory house marinara, finished with pecorino romano and parsley

suggested wine: La Quercia Montepulciano

suggested wine from the cellar: Li Veli Orion

/ 51

SPAGHETTI PUTANESCA

sautéed capers, garlic, artichoke heart, kalamata olive, over local grain penne and savory marinara, finished with pecorino romano blend

suggested wine: La Quercia Montepulciano

suggested wine from the cellar: Chiappini Ferrugini

/ 42

/ with bolognese 54

SHRIMP FETTUCCINI

shrimp sautéed in a white wine shallot reduction, tossed with fresh roma tomato, fresh basil, and fresh mozzarella, over local grain fettuccini

suggested wine: Poema Cava

suggested wine from the cellar: Gosset Champagne

/ 75

HOMEMADE CANNELLONI

Italian crepes stuffed with spinach, ricotta, and spices then topped with béchamel, marinara, toasted walnut, and our pecorino romano cheese blend

suggested wine: Adone Rosso Toscano

suggested wine from the cellar: Valention Butussi Cabernet Franc

/ with green apples 45

/ with local bacon 48

SPAGHETTI & MEATBALLS

an Italian classic with our savory homemade marinara and Fresco's original Neapolitan style meatballs, and then finished with hearty dallops of herbed ricotta

suggested wine: La Quercia Montepulciano

suggested wine from the cellar: Flowers Pinot Noir

contains cashew

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SPAGHETTI CARBONARRA

prosciutto di Parma sautéed in white wine and garlic, then tossed with local spaghetti, Golden Valley Hutterite eggs, pecorino romano, and fresh parsley

suggested wine: Ruffino Chianti

suggested wine from the cellar: Belvedere Chianti Classico Rezerva 2006

/ 42

/ with seafood 72

SPINACH BOLOGNESE RAGU

fresh spinach, root vegetable blend, gorgonzola, local grain penne, and our house bolognese, come together in a savory ragu

suggested wine: Pike Road Pinot Noir

suggested wine from the cellar: Vigna Vecchie Barolo 2010

/ 51

BROCCOLINI & ITALIAN SAUSAGE

garlic, chili flake, and a blend of pickled peper and onion sautéed in a vegetable broth reduction over local grain penne pasta topped with grilled Italian sausage and fresh broccolini, then finished with our pecorino romano cheese blend

suggested wine: Novellum Chardonnay

suggested wine from the cellar: Valetino Butussi Cabernet Franc

/ 51

GRASS FED STEAK & MUSHROOM RAGU*

a bed of seasonal oven roasted vegetables smothered in a creamy mushroom and tomato ragu, topped with a seared local flank steak

suggested wine: True Myth Cabernet Sauvignon

suggested wine from the cellar: Chateau Montelena Cabernet Sauvignon

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