

FRESCO

pasta ■ espresso ■ wine

ANTIPASTO

HERBED RICOTTA

garlic and herbs in whipped ricotta and baked until golden, served with sliced apples and toasted lavash chips for dipping

/ 9

LIVE MUSSELS

sautéed in white wine shallot sauce

1/2 lb or 1lb / market price

ARTISINAL HERBED FOCACCIA BREAD

served with olive oil and Modena balsamic, and a bulb of roasted garlic

/ 7

NEAPOLITAN MEATBALLS

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

contains cashew

/ 12

FOCACCIA MOZZARELLA

served with melted mozzarella and a side of marinara

/ 7

BRUSCHETTA

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

/ 7

PUTANESCA LAVASH

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

/ 12

CROUTE aux FROMAGE

sourdough bread infused with white wine topped with provolone, gorgonzola, and prosciutto di Parma

/ 7

ZUPPA / INSALATA

MANHATTAN SALAD*

crisp green apple, walnut, gorgonzola and currant tossed with fresh mixed greens, house vinaigrette, and crunchy homemade croutons

contains walnut

/ 12 / chicken 14 / salmon 26 / steak 24

/ family 30

CLASSIC CAESAR SALAD*

romaine lettuce, roma tomato, pecorino romano blend, and homemade croutons tossed in creamy caesar dressing

/ 10 / chicken 12 / salmon 24 / steak 22 / anchovies add 2

/ family 25

GODDESS CHOP SALAD

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

/ 16

/ family 38

ZUPPA

custom daily soup served with homemade focaccia bread

/ 5

IL SECONDO

add a caesar or mixed green side salad to any entree / 4

gluten free pasta available / 1

side of sautéed spinach / 4

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: Camigliano Brunello di Montalcino

entree / family

18 / 54

with Italian Sasuage 23 / 66

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

19 / 57

BROCCOLINI & ITALIAN SAUSAGE

garlic, chili flake, and a blend of pickled pepper 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: Raeburn Chardonnay

17 / 51

CHICKEN PARMIGIANA

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

suggested wine: La Quercia Montepulciano

suggested wine from the cellar: Cavalchina Santa Lucia

17 / 51

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

entree / family

17 / 51

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 Reserva 2006

14 / 42

with seafood 24 / 72

SHRIMP FETTUCCINE

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: Adami Prosecco

25 / 75

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: Vigna Serra Barbera di Asti

suggested wine from the cellar: Rosso di Montalcino

contains walnut

26 / 78

SPAGHETTI PUTANESCA

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

suggested wine: Adone Rosso Toscano

suggested wine from the cellar: Il Vino del Fontadore

14 / 42

with bolognese 18 / 54

PESTO CAVATAPPI

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

suggested wine: Vigna Serra Barbera di Asti

suggested wine from the cellar: Pecchenino san Luigi

contains walnut

rosemary chicken & prosciutto 16 / 48

artichoke heart & tomato 15 / 45

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: Valentino Butussi Cabernet Franc

green apples 15 / 45

local bacon 16 / 48

SPAGHETTI & MEATBALLS

an Italian classic with our savory house made 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

13 / 39

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: Delle Venezie Pinot Grigio

suggested wine from the cellar: Chiappini Le Grotine

25 / 75

WILD SALMON CRÉME 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

30 / 90

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

28 / 84

LASAGNA BOLOGNESE

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

suggested wine: Pike Road Pinot Noir

suggested wine from the cellar: Ruche di Castagnole Monferrato

13 /

LAMB BURGER*

1/2 lb. of hand pattied local lamb, topped with sautéed mushroom, provolone, and prosciutto di Parma, on a focaccia bun with fresh chive aioli, served with roasted vegetables

suggested wine: True Myth Cabernet Sauvignon

suggested wine from the cellar: Adone Rosso Toscano

17 /

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

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR LARGER