

# 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*

/ 78

### 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*

/ 90

### 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 Sausage 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*

/ 39

### 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*

/ 84

\*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