

# 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  
/ 10

### LIVE MUSSELS

sautéed in white wine shallot sauce  
1/2 lb or 1lb / market price

### ARTISINAL HERBED BAGUETTE

served with Olivelle olive oil and Modena balsamic, a bulb of roasted garlic, and olive tapenade  
/ 12

### NEAPOLITAN MEATBALLS

gourmet meatballs made with grass fed beef in savory marinara and topped with melted gorgonzola  
*contains cashew*  
/ 14

### BRUSCHETTA

fresh basil, roma tomato, fresh mozzarella, and balsamic reduction on toasted artisan bread  
/ 9

### PUTANESCA LAVASH

toasted Armenian flatbread topped with house marinara, kalamata olive, artichoke heart, garlic, caper, and mozzarella, toasted until golden  
/ 13

### CROUTE aux FROMAGE

sourdough bread infused with white wine topped with provolone, gorgonzola, and prosciutto di Parma  
/ 9

### CARROT FRITTELLE

crispy shredded carrot patties and lemon crème fraiche with a streak of Modena balsamic reduction  
/ 10

## ZUPPA / INSALATA

### MANHATTAN SALAD\*

crisp green apple, walnut, gorgonzola and currant tossed with fresh mixed greens, house vinaigrette, and crunchy homemade croutons  
*contains walnut*  
/ 13 / chicken 15 / salmon 27 / steak 25  
/ family 33

### CLASSIC CAESAR SALAD\*

romaine lettuce, roma tomato, pecorino romano blend, and homemade croutons tossed in creamy caesar dressing  
/ 11 / chicken 13 / salmon 25 / steak 23 / anchovies add 2  
/ family 28

### GODDESS CHOP SALAD

grilled seasonal vegetables, cashew, local grass fed beef, local bacon, caramelized onion, and parmesan over romaine with green goddess dressing  
/ 18  
/ family 45

### ARUGULA FRITTELLE SALAD

grilled carrot frittelle, toasted walnut, Amalthea chevre, and sundried tomato over an arugula greens mix, with lemon crème fraiche and olive oil  
/ 15  
/ family 38

### ZUPPA

custom daily soup served with homemade focaccia bread  
/ 6

## IL SECONDO

add a caesar or mixed green side salad to any entree / 5  
gluten free pasta available / 1  
side of sauteed spinach / 5

### 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

20 / 60

*with bolognese* 25 / 75

### GORGONZOLA CHICKEN

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

*suggested wine: Pharus Castellano*

*suggested wine from the cellar: Accordini Ripasso Valpolicella*

21 / 63

*with local grain fettuccini* 24 / 72

### BROCCOLINI & ITALIAN SAUSAGE

garlic, chili flake, and a blend of pickled pepper and onion in a parmesan 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*

19 / 57

### CHICKEN PARMIGIANA

a classic favorite with hand breaded 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: Cavatchina Santa Lucia*

19 / 57

**FLANK STEAK RAGU \***

fresh spinach, root vegetable blend, gorgonzola, marinara, and bechamel come together as a savory bed for our seared local bison flank steak

*suggested wine: True Myth Cabernet Sauvignon*

*suggested wine from the cellar: Altenasso Barolo*

30 / 90

**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*

15 / 45

*with seafood* 26 / 78**SHRIMP FETTUCCHINE**

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*

28 / 84

**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: Piage Barbera di Asti*

*suggested wine from the cellar: Rosso di Montalcino*

28 / 84

*contains walnut*

**SPAGHETTI PUTANESCA**

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

*suggested wine: Pharus Castellano*

*suggested wine from the cellar: Il Vino del Fontadore*

15 / 45

*with bolognese* 20 / 60**PESTO CAVATAPPI**

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

*suggested wine: Piage Barbera di Asti*

*suggested wine from the cellar: Boccadigabbia Rosso Piceno*

*contains walnut*

*rosemary chicken & prosciutto* 18 / 54*artichoke heart & tomato* 17 / 51**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: Centonze Frappato*

*suggested wine from the cellar: Le Monde Cabernet Franc*

*green apples* 17 / 51*local bacon* 18 / 54**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*

14 / 42

**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 Grotte*

28 / 84

**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*

33 / 99

*with local grain fettuccini* 36 / 108**LASAGNA BOLOGNESE**

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

*suggested wine: Pharus Castellano*

*suggested wine from the cellar: Poliziano*

14 /

**SPAGHETTI BOLOGNESE**

savory and rustic, tossed with local grain spaghetti and our house pecorino romano cheese blend

*suggested wine: Centonze Frappato*

*suggested wine from the cellar: Faustino VII Rioja*

12 / 36

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR LARGER  
CUSTOM SPLIT CHECKS AVAILABLE FOR PARTIES OF 4 OR LESS ONLY  
CHECKS FOR LARGER PARTIES MAY SPLIT IN EQUAL PARTS ONLY