

# FRESCO

pasta ■ espresso ■ wine

## FAMILY STYLE APPETIZERS

### BRUSCHETTA

fresh basil, roma tomato, fresh mozzarella, and balsamic reduction on toasted artisan bread  
/ 27

### CARROT FRITTELLE

crispy shredded carrot patties and lemon crème fraîche with a streak of Modena balsamic reduction  
/ 30

### LIVE MUSSELS

1 lb. sautéed in white wine shallot sauce  
/ market price

### NEAPOLITAN MEATBALLS

gourmet meatballs made with grass fed beef in savory marinara and topped with melted gorgonzola  
/ 42 *contains cashew*

### PUTANESCA LAVASH

toasted Armenian flatbread topped with house marinara, kalamata olive, artichoke heart, garlic, caper, and mozzarella, toasted until golden  
/ 39

## 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  
/ 33 / chicken 38

### CLASSIC CAESAR SALAD\*

romaine lettuce, parmesan cheese, roma tomato, and homemade croutons tossed with creamy caesar dressing  
/ 28 / chicken 33

### GODDESS CHOP SALAD

grilled seasonal vegetables, cashews, local grass fed beef, bacon, caramelized onions, roma tomato, and parmesan over romaine with green goddess dressing  
/ 45

### ARUGULA FRITTELLE SALAD

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

## FAMILY STYLE ENTREES

all entrees serve 4 adults  
comes with homemade focaccia bread  
gluten free pasta available / 3

### 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*

/ 63

*/ with fettuccini* 72

### 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*  
*contains walnut*

/ 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*

/ 99

*/ with fettuccini* 108

### 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*

/ 60

*/ with bolognese* 75

### 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* 54

*/ artichoke heart & tomato* 51

## 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 Grottine*

/ 84

## CHICKEN PARMIGIANA

a classic favorite with hand breaded 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*

/ 57

## 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*

/ 45

/ with bolognese 60

## 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*

/ 84

## 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*

/ with green apples 51

/ with local bacon 54

## 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*

/ 42

## 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*

/ 45

/ with seafood 78

## 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*

/ 90

## 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: Raeburn Chardonnay*

/ 57

## 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*

/ 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

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