

DOLCE

homemade tiramisu	/ 5.00
ricotta cookie	/ 1.50
mascarpone brownie	/ 3.50
brownie a la mode	/ 7.00
flourless chocolate torte	/ 6.50
gelato	/ ask about our flavors

BEVANDE

lemonade, Coke, diet Coke, root beer and sprite	/ 2.00
brewed iced tea	/ 2.25
peach sweet tea	/ 3.25
Tumblewood teas	/ 2.50
San Pellegrino sparkling water	/ 4.00
milk	/ 2.00

ESPRESSO

all drinks are made with whole milk and double shots
additional shots / 1.00
flavors / .50
soy milk / 1.75

americano	2.50 / 3.00
café latte	3.50 / 4.00
café au lait	3.25 / 3.75
mocha	4.00 / 4.50
hot cocoa	2.75 / 3.00
cappuccino	4.75 / 5.25
espresso lungo	/ 2.50

FRESCO CATERING

Fresco offers a complete catering service. From weddings and family reunions, to fisherman's lunches and picnics, Fresco Cafe can take care of the cooking, no matter the size, while you relax and enjoy your event.

Fresco owner Bill Neubauer is a third generation restaurateur and has spent the past 10 years here in the Gallatin Valley. He is passionate about this area as well as the food that he prepares. His friendly staff and he would love to share his excellent cuisine with you in the setting of your choice.

Pick up our catering menu and call us for more information.
We look forward to hearing from you!

FRESCO

pasta ■ espresso ■ wine

SERVING LUNCH & DINNER
Monday ■ Saturday 11am ■ 9pm
Delivery / Catering Available

317 E. MENDENHALL BOZEMAN, MT 59715
406-586-6826/frescocafe317@gmail.com
■ www.frescocafeandcatering.com ■

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

ZUPPA / INSALATA

served with homemade focaccia bread



CUP OF DAILY SOUP

SIDE SALAD

caesar / add 1
mixed green
mahattan

MANHATTAN SALAD*

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

CLASSIC CAESAR SALAD*

romaine lettuce, parmesan cheese, tomato, and homemade croutons tossed with creamy caesar dressing / 11
/ chicken 13
/ salmon 25
/ steak 23
/ add anchovies 2

GODDESS CHOP SALAD

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

ARUGULA FRITTELLE SALAD

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

ZUPPA

monday, wednesday, friday: manhattan clam chowder / 6
tuesday, thursday, saturday: french onion

PASTA

served with homemade focaccia bread
add a side caesar salad or mixed green salad / 3
substitute gluten free pasta / 1
family style available

SPAGHETTI & MEATBALLS

an Italian classic with our savory house made marinara, Fresco's original Neapolitan style meatballs, and hearty dollops of herbed ricotta / 14
contains cashew

HOMEMADE CANNELLONI

Italian crêpes stuffed with spinach, ricotta, and spices then topped with béchamel, marinara, toasted walnut, and parmesan / 17
contains walnut
green apples / 17
local bacon / 18

PESTO CAVATAPPI

this coastal Italian dish is made with walnut and fresh basil, served over cavatappi pasta / 17
contains walnut
rosemary chicken & prosciutto di Parma / 18
artichoke heart & roma tomato / 17

LASAGNA BOLOGNESE

traditional lasagna with locally sourced bolognese meat sauce, béchamel, marinara and mozzarella cheese / 14

WILD ALASKAN SALMON OVER PENNE*

penne covered in creamy basil pesto, local bacon, caramelized onion, sauteed mushroom, and pecorino romano cheese blend, topped with grilled and caramelized wild caught Alaskan salmon / 28
contains walnut

LAMB BURGERS

1/2 POUND HAND PATTIED LOCAL LAMB ON A HOMEMADE FOCACCIA BUN
served with kettle chips and chive aioli
substitute soup / 2 or salad / 2 add a side salad / 3

BIG TIMBER*

mushrooms, provolone, and prosciutto di Parma / 18

SWEETGRASS*

roasted red peppers, arugula, Amalthia chevre / 17

PANINI

served with kettle chips
substitute soup / 2 or salad / 2 add a side salad / 3

SOHO

local grass fed beef, gorgonzola, caramelized onion, roasted red pepper, and spinach pesto, grilled on local sourdough / 15
half / whole 11.25 / 15

GONDOLIER

rosemary chicken, basil, spinach, tomato, provolone, and pesto aioli, grilled on local sourdough / 12
contains walnut

BRONX

Genoa salami, provolone, kalamata olive, caper, garlic, artichoke heart, and house vinaigrette, grilled on local sourdough 10.25 / 13.50

FIVE BURROUGHS

prosciutto di Parma, Genoa salami, provolone, caramelized onion, tomato, mayonnaise, and house vinaigrette, grilled on local sourdough 9.50 / 12.75

TRIBECA

rosemary chicken, local bacon, provolone, tomato, artichoke heart, and spinach pesto, grilled on local sourdough 10.25 / 13.50

QUEENS

roma tomato, fresh mozzarella, roasted red pepper, basil, and house vinaigrette, grilled on local sourdough 9.50 / 12.75

CENTRAL PARK

Fresco's original meatballs, house marinara, fresh mozzarella, caramelized onion, and spinach pesto, served hot on a toasted house made baguette / 13
contains cashew

MEDITERRANEAN BEEF

local grass fed beef, pickled pepper and onion, provolone, lettuce, tomato, and green goddess aioli, on a toasted house made focaccia bun / 13

CHICKEN CAESAR*

rosemary chicken, local bacon, parmesan, lettuce, sun dried tomato, and house caesar dressing, on a pecorino romano crusted focaccia bun / 11.75

PARMA

prosciutto di Parma, Genoa salami, fresh mozzarella, peppercorn, kalamata olives, and olive oil, on a toasted house made focaccia bun / 10

CHICKEN PESTO

rosemary chicken, lettuce, tomato, pesto aioli, and balsamic vinaigrette, on a house made focaccia bun / 8.75
contains walnut

HARLEM

local grass fed beef, provolone, pickled pepper, caramelized onion, mushroom, and homemade horseradish bechamel, served hot on a toasted house made baguette 11.25 / 15