

FRESCO

p a s t a ■ e s p r e s s o ■ w i n e

ANTIPASTO

HERBED RICOTTA

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

/ 10.50

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

/ 12.50

NEAPOLITAN MEATBALLS

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

contains cashew

/ 14.50

BRUSCHETTA

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

/ 10

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

/ 9.50

CARROT FRITTELLE

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

/ 11

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 / meatballs 21

/ 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 / meatballs 19 / 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, Amaltheia chevre, and sundried tomato over an arugula greens mix, with balsamic reduction and olive oil

/ 15 / lamb 24

/ 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 / 5.50

gluten free pasta available / 2

side of sauteed spinach / 5.50

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

21 / 63

with bolognese 26 / 78

GORGONZOLA CHICKEN

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

suggested wine: Pharus Castellano

suggested wine from the cellar: Mara Valpolicella Ripasso

22 / 66

with local grain fettuccini 25 / 75

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: Raeburn Chardonnay

suggested wine from the cellar: Truchard Pinot Noir

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: Cavalchina Santa Lucia

19 / 57

BRAISED LAMB SHANK

an 18-24oz locally sourced braised lamb shank prepared Chef's way

suggested wine: True Myth Cabernet Sauvignon

suggested wine from the cellar: Altenasso Barolo

/ market price

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: Péppoli Chianti Classico

16 / 48

with seafood 27 / 81

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

29 / 87

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: Irosso di Casanova di Neri

contains walnut

29 / 87

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

16 / 48

with bolognese 21 / 63

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 19 / 57

artichoke heart & tomato 18 / 54

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: Le Monde Cabernet Franc

suggested wine from the cellar: Percento Monferrato Rosso

green apples 18 / 54

local bacon 19 / 57

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

15 / 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: Delle Venezie Pinot Grigio

suggested wine from the cellar: Chiappini Le Grottine

29 / 87

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

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: Le Monde Cabernet Franc

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: Piage Barbera di Asti

suggested wine from the cellar: Hazaña Rioja

13 / 39