

FRESCO

pasta ■ espresso ■ wine

FAMILY STYLE APPETIZERS

BRUSCHETTA

fresh basil, roma tomato, fresh mozzarella, and balsamic reduction on toasted artisan bread
/ 30

CARROT FRITTELLE

crispy shredded carrot patties and lemon crème fraiche with a streak of Modena balsamic reduction
/ 33

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
/ 43.50 *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

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

CLASSIC CAESAR SALAD*

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

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
/ 38

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: Pharus Castellano
suggested wine from the cellar: Mar Valpolicella Ripasso

/ 66

/ with fettuccini 75

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: Irrosso di Casanova Neri
contains walnut

/ 87

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

/ 63

/ with bolognese 78

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 57

/ artichoke heart & tomato 54

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 Grotine

/ 87

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 parsely
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 Ferruggini

/ 48

/ with bolognese 63

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

/ 87

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

/ 39

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

/ with green apples 54

/ with local bacon 57

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

/ 45

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

/ 48

/ with seafood 81

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: Raeburn Chardonnay
suggested wine from the cellar: Truchard Pinot Noir

/ 57

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

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