

# FRESCO

pasta ■ espresso ■ wine

## FAMILY STYLE ANTIPASTO

### BRUSCHETTA

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

### LIVE MUSSELS

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

### MEDITERRANEAN FLATBREAD

house made sourdough flatbread topped with roasted garlic and bell pepper, caper, basil, red onion, Amalthia chevre, olive oil, and Modena balsamic  
/ 37.50

### NEAPOLITAN MEATBALLS

gourmet meatballs made with grass fed beef in savory marinara and topped with melted gorgonzola  
/ 43.50 *contains cashew*

### PUTANESCA FLATBREAD

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

## FAMILY STYLE INSALATA

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, braised lamb, bacon, caramelized onions, roma tomato, and parmesan over romaine with green goddess dressing  
/ 45

### GRANDMA IRENE'S SALAD

chickpea, tomato, provolone, pickled bell pepper and onion, and Genoa salami, over a romaine radicchio mix, with oregano vinaigrette  
/ 40

## 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