

DOLCE

| | |
|---------------------------|----------------------------|
| homemade tiramisu | / 5.00 |
| ricotta cookie | / 4.00 |
| mascarpone brownie | / 4.50 |
| brownie a la mode | / 8.00 |
| flourless chocolate torte | / 6.50 |
| gelato | / ask about our flavors |

BEVANDE

all drinks are made in house, no refills please

| | |
|---------------------------------|--------|
| canned Coke, diet Coke, | / 2.00 |
| brewed iced tea | / 2.25 |
| peach sweet tea | / 3.25 |
| Tumblewood teas | / 2.50 |
| San Pellegrino sparkling water | / 4.00 |
| milk | / 2.25 |
| non-alcoholic bellini | / 3.00 |
| ruddy shrub seasonal fruit soda | / 3.00 |
| homemade lemonade | / 3.00 |
| strawberry lemonade | / 3.75 |
| Arnold Palmer | / 3.00 |

ESPRESSO

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

| | |
|----------------|--------|
| americano | / 3.00 |
| café latte | / 4.00 |
| café au lait | / 3.75 |
| mocha | / 4.50 |
| hot cocoa | / 3.00 |
| cappuccino | / 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.

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

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

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 ■

ZUPPA / INSALATA

served with homemade focaccia bread



CUP OF DAILY SOUP

SIDE SALAD

caesar
mixed green
manhattan / add 1

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
/ meatballs 21

CLASSIC CAESAR SALAD*

romaine lettuce, parmesan cheese, tomato, and homemade croutons tossed with creamy caesar dressing / 11
/ chicken 13
/ salmon 25
/ meatballs 19
/ add anchovies 2

GODDESS CHOP SALAD

grilled seasonal vegetables, cashew, braised lamb, bacon, caramelized onion, and parmesan, over romaine with green goddess dressing / 18

GRANDMA IRENE'S SALAD

chickpea, tomato, provolone, Genoa salami, prosciutto, pickled onion and bell pepper, over a romaine radicchio mix with oregano vinaigrette / 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 / 3.50
substitute gluten free pasta / 2
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 / 15
contains cashew

HOMEMADE CANNELLONI

Italian crêpes stuffed with spinach, ricotta, and spices then topped with béchamel, marinara, toasted walnut, and parmesan / 18
contains walnut
green apples / 18
local bacon / 19

PESTO CAVATAPPI

this coastal Italian dish is made with walnut and fresh basil, served over cavatappi pasta / 19
contains walnut
rosemary chicken & prosciutto di parma / 19
artichoke heart & roma tomato / 18

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 / 29
contains walnut

LAMB BURGERS

1/3 POUND HAND PATTIED LOCAL LAMB ON A HOMEMADE FOCACCIA BUN

served with kettle chips and chive aioli

substitute soup / 2.50 or salad / 2.50 add a side salad / 3.50

BIG TIMBER*

mushrooms, provolone, and prosciutto di Parma / 14.00

SWEETGRASS*

roasted red peppers, arugula, Amalthea chevre / 13.00

PANINI

served with kettle chips

substitute soup / 2.50 or salad / 2.50 add a side salad / 3.50

half/whole

GONDOLIER

rosemary chicken, basil, spinach, tomato, provolone, and pesto aioli, grilled on house made sourdough flatbread / 12.50
contains walnut 9.25 / 12.50

FIVE BURROUGHS

prosciutto di Parma, Genoa salami, provolone, caramelized onion, tomato, mayonnaise, and house vinaigrette, grilled on house made sourdough flatbread 9.75 / 13

QUEENS

roma tomato, fresh mozzarella, roasted red pepper, basil, and house vinaigrette, grilled on house made sourdough flatbread 9.75 / 13

CENTRAL PARK

Fresco's original meatballs, house marinara, fresh mozzarella, caramelized onion, and basil pesto, served hot on a toasted baguette / 13.50
contains cashew 10.25 / 13.50

FLATIRON

roasted garlic and red pepper, caper, basil, red onion, chevre, olive oil, balsamic reduction, open faced on house made sourdough flatbread / 13

CHICKEN PESTO

rosemary chicken, lettuce, tomato, pesto aioli, and balsamic vinaigrette, on a house made focaccia bun / 9
contains walnut

QUINOA BOWLS

served with homemade focaccia bread
add a side caesar or mixed green salad / 3.50

CIOPPINO

shrimp and spinach sauteed in a red wine tomato reduction with dill and Aleppo pepper, over quinoa / 16.50
gluten and dairy free

LAMB SHOULDER

braised lamb and cashew in a tumeric cream sauce over quinoa and oven roasted root vegetables, balsamic reduction finish / 15
contains cashew