



FRESCO
Italiano

Appetizers

	Meatballs 10
	Veal, pork, beef, San Marzano, Grana Padano
	Frito Misto 14
	Calamari, lemon, cherry pepper, San Marzano
	Sausage Arancini 11
	Fennel, piquillo pepper, cherry pepper aioli
	Fried Mozzarella 10
	Fior di Latte, San Marzano
	Fettunta 4
	Sourdough, garlic, Grana Padano
	Fennel Sausage 10
	Peperonata, balsamic
	Bruschetta 11
	Heirloom tomato, garlic, balsamic
	Goat cheese, honey, thyme 12
	Mozzarella
	Fior di Latte 10
	Olive oil, black pepper
	Mozzarella di Bufala 11
	Olive oil, black pepper
	Buratta 12
	Olive oil, black pepper

Antipasti

Served with crostini, pickled vegetables, Mostarda

3 selections	11
5 selections	13
7 selections	16
Prosciutto San Daniele	6



"First we eat, then we do everything else"

Salad & Soup

Chop Salad 12
Romaine, arugula, Soppressata, aged provolone, peppers, onion, cabbage, house vinaigrette
Caesar Salad* 12
Romaine, white anchovies, Parmesan, black pepper
Heirloom Caprese 10
Tomato, Fior di Latte, basil, olive oil
Minestrone 10
Rustic vegetables, Cannellini beans, San Marzano, crostini, Parmesan
Zuppa di Pesci* 12
Shrimp, scallop, clam, mussel, San Marzano



Mussels

Bianco* 17
White wine, garlic, lemon, herbs
Fra Diavolo* 17
San Marzano, garlic, chili flakes

Flatbreads

Margherita 14
Roasted tomato, Fior di Latte, basil
Prosciutto & Ruchetta 16
Smoked onion butter, mozzarella, provolone
Meatball 15
Peperonata, Fior di Latte, black olive, basil
Sausage 15
Peperonata, mozzarella, provolone



Chef's Favorite

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PARTIES OF 6 OR MORE ARE BILLED 18% GRATUITY.

Executive Chef Michael McNeilly

General Manager Angelo Cordero

Specialty Pasta

Prosciutto & Pea	25
Fettuccine, cream, summer truffle	
Frutti di Mare*	28
Linguine, shrimp, scallop, clam, mussel, San Marzano, chili flake	
Agnolotti	25
Pistachio butter, garlic, arugula	
	
Penne Bolognese	26
Beef, veal, pork, cherry peppers	
Homemade Lasagna	29
Beef, fennel sausage, San Marzano	

Pasta

Spaghetti Thin, long
Linguine Flat, thin, long
Fettucini Flat, wide, long
Penne Ribbed tubular pasta, angle cut
Angel Hair Very thin, long
Gnocchi Potato dumpling, Asiago
Pappardelle Very wide, long

Sauce

Marinara 19
San Marzano, garlic, basil
Arabiata 20
San Marzano, garlic, basil, chili flake
Alfredo 20
Cream, garlic, Parmesan
Carbonara 22
Panchetta, cream, green onion, black pepper, Romano
Bolognese 26
Beef, veal, pork, cherry peppers
Clam* 26
White wine, garlic, lemon, parsley

Risotto

Shrimp & Scallop* 26
Lobster stock, roasted tomato, Parmesan
Charred Asparagus 22
Lemon, garlic, Parmesan

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House Specialties

Free Range Chicken Breasts* 27
Organic Veal Chop* 47
Pork Loin* 29

Preparations

Parmesan Breaded, sautéed, marinara, Spaghetti
Marsala Dredged, sautéed, mushroom, Marsala sauce, Fettuccine
Picatta Dredged, sautéed, caper berries, capers, lemon sauce, Angel Hair
Milanese Pounded, breaded, sautéed, arugula, lemonette, Grana Padano
Alla Griglia Balsamic, asparagus, Parmesan potatoes, Peperonata

Entrées



Branzino* 34
Wilted arugula, sundried tomato vinaigrette, roasted tomatoes, charred lemon
Lamb* 38
Balsamic, asparagus, Parmesan potatoes, Peperonata
USD Choice Filet* (6oz.) 45
Balsamic, asparagus, Parmesan potatoes, charred tomatoes
Prime Rib Eye* (22oz.) 57
Balsamic, asparagus, Parmesan potatoes, charred tomatoes

Sides

Roasted Potatoes 10
Parmesan, garlic
Eggplant 10
Fior di Late, garlic, Parmesan
Grilled Asparagus 10
Lemon, Grana Padano, black pepper
Peperonata 10
Bell pepper, red onion, San Marzano, basil