

# FRESCO ITALIANO

## ANTIPASTI

### COLD

*Small Plates (4-5 oz)*

FRESH MOZZARELLA

ITALIAN CHEESES

ITALIAN MEATS

MARINATED PEPPERS AND TOMATOES

FRESH CIPOLLINI ONIONS AND OLIVES

SAUSAGE AND PEPPERS

A generous portion of sweet Italian rope sausage mixed with a colorful array of bell peppers and onions

CLASSIC BRUSCHETTA

Crispy sourdough baguettes topped with a savory house-made tomato jam, sliced pecorino Romano cheese, served warm and finished with aged balsamic, virgin olive oil drizzle

BRUSCHETTA CON FORMAGGIO DI CAPRA

Perfectly toasted bruschetta topped with a creamy goat cheese spread and caramelized onions, finished with a honey drizzle, thyme garnish

### INSALATA

CLASSIC CAESAR

Traditional Caesar salad of romaine hearts, garnished with Parmesan frico, white anchovies

ITALIAN CHOPPED

Fresco's chopped salad, tossed with bell peppers, red onions, overnight tomatoes, hard salami, smoked provolone and house-made Italian dressing. Garnished with crispy, flash fried prosciutto, shaved Parmigiano Reggiano

### HOT

CALAMARI FRITTI

Buttermilk marinated calamari, flash fried served with a tangy lemon tarragon aioli and Fresco's marinara, sweet and spicy cherry peppers

MEATBALLS

A traditional mixture of beef and veal meatballs, seasoned perfectly with garlic, onions, finished in Fresco's marinara

VONGOLE CON AGLIO ET OLIO

A flavorful linguini pasta in a white wine, garlic clam sauce with roman beans, pancetta, crushed red pepper, finished with little neck clams seasoned with basil and oregano

### ZUPPA

TUSCAN MINISTRONE

A Tuscan soup consisting of rustic fresh cut vegetables, cannellini beans, garnished with thick sliced Italian bread, topped with Parmigiano Reggiano

ZUPPA DI PESCI

A flavorful, tomato-based seafood soup, seasoned with garlic and onions

### FLAT BREADS

FOUR CHEESE

Crispy flatbread lightly topped with Fresco's marinara, a generous handful of mozzarella, provolone, asiago, pecorino Romano cheese

PEPPERONI AND SAUSAGE

Our four cheese flatbread topped with sweet Italian sausage, pepperoni, garnished with freshly chopped basil and parsley

MARGHERITA

Traditional margherita flatbread topped with fresh mozzarella, overnight tomatoes, basil, finished with a drizzle of extra virgin olive oil

ARUGULA AND PROSCIUTTO

A unique flatbread topped with Fresco's marinara, flash fried prosciutto, four cheese blend baked until crispy, finished with baby arugula, shaved Pamigiano, drizzled with aged balsamic

## PIATTI SPECIALE (SPECIALTIES)

BUCATINI AMATRICIANA 🍴

Fresh Bucatini pasta, tossed in a hand-crushed garlic tomato sauce, crushed red pepper, garnished with freshly grated Parmigiano Reggiano

LASAGNE 🍴

Mixture of beef, veal and herbed ricotta cheese suspended between layers of pasta topped with shredded mozzarella, smoked provolone, shaved pecorino cheese baked until bubbling golden brown

RAVIOLI DEL GIORNO 🍴

Chef's creation of ravioli

PERA E GORGONZOLA FIOCCHI NEL SUGO DI VODKA 🍴

"Purse-filled" pasta with fresh pears, gorgonzola cheese served in a vodka sauce

POLENTA ENCRUSTED EGGPLANT PARMIGIANO 🍴

One of Fresco's favorites, eggplant suspended between layers of polenta, mozzarella cheese, roasted peppers, dusted with seasoned bread crumbs, flash fried served on top of Fresco's Marinara, garnished with fresh Parmigiano Reggiano  
Also served Vegetarian

SHORT RIB TORTELLINI GIGANTE 🍴

Large Ring shaped pasta filled with tender beef short rib, tossed in our house-made Marinara sauce

### RISOTTO

PORCINI RISOTTO

Creamy arborio rice, blended with sautéed porcini mushrooms, garnished with Parmigiano Reggiano cheese

RISOTTO GAMBERETTO (SHRIMP)\*

Creamy arborio rice, sautéed shrimp garnished with Parmigiano Reggiano cheese

\*Thoroughly cooking foods of animal origin such as beef, egg, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



## SECONDO

### CARNE

<b>BONE-IN VEAL CHOP BURRATA BENEVENTO*</b> Bone-In veal chop, dusted with house-made seasoned bread crumbs sautéed till golden brown, served on top of fresh burrata and Fresco's marinara	48
<b>BONE-IN TRADITIONAL BONE IN VEAL PARMIGIANO*</b> Bone-In veal chop dusted with house-made bread crumbs sautéed till golden brown topped with mozzarella cheese, served on top of Fresco's marinara	46
<b>BONE-IN VEAL CHOP SALTIMBOCCA*</b> Bone-In veal chop wrapped in prosciutto, lightly dusted in a seasoned flour sautéed to golden brown, served with a lemon garlic cream sauce, fried capers	45
<b>BONE-IN VEAL CHOP PICCATA*</b> Bone-In veal chop, lightly dusted with a seasoned flour, sautéed to a golden brown served with a lemon butter, garlic, white wine and fried capers	45
<b>BONE-IN VEAL CHOP MARSALA*</b> Bone-In veal chop dusted with a seasoned flour, sautéed until golden brown, served with braised mushrooms in a traditional Marsala wine sauce	45
<b>TUSCAN PORK CHOP*</b> Double cut pork chop resting on a nest of rapini, topped with a flavorful fennel mixture	38
<b>BISTECCA ALLA FIORENTINA*</b> Great as an addition for the table. A beautiful 22 oz Prime Rib eye, broiled to perfection	57
<b>FILETTO MIGNON*</b> A tender 6 oz Filet Mignon, broiled to your liking and seasoned to perfection	45

### POLLAME

<b>CHICKEN BURRATA BENEVENTO</b> Bone-In chicken breast, dusted with house-made seasoned bread crumbs, sautéed till golden brown, served on top of fresh burrata and Fresco's marinara	28
<b>TRADITIONAL CHICKEN PARMIGIANO</b> Bone-In chicken breast, dusted with house-made bread crumbs, sautéed till golden brown, topped with mozzarella cheese, served on top of Fresco's marinara	26
<b>CHICKEN PICCATA</b> Bone-In chicken breast, lightly dusted with a seasoned flour sautéed to a golden brown served with a lemon butter, garlic, white wine sauce, fried capers	26
<b>CHICKEN MARSALA</b> Bone-In chicken breast dusted with a seasoned flour sautéed until golden brown, served with braised mushrooms in a traditional Marsala wine sauce	26
<b>CHICKEN RUSTICO</b> Half-chicken, cast iron roasted in its own natural juices, herbs, baby root verdure	28

### PESCI

<b>GRILLED BRANZINO WITH ROSEMARY VINAIGRETTE AND WILTED ARUGULA*</b> Grilled Mediterranean Sea Bass fillet with skin on, seasoned with salt and pepper, served on a bed of arugula, dressed in a rosemary vinaigrette, cherry tomatoes, lemon slices	34
<b>SHRIMP SCAMPI CON ANGEL HAIR*</b> Traditional scampi tossed with angel hair pasta in a light marinara sauce, diced tomatoes, garnished with langoustines	30
<b>GAMBERETTO (SHRIMP) FRA DIAVLO*</b> Linguine pasta tossed in a spicy, lobster-based marinara sauce, topped with sautéed shrimp, cherry peppers, peperonata garnish	30

## PRIMO DI PASTA

### PASTA FRESCA

Please Choose your Pasta

<b>ANGEL HAIR</b> Very thin, delicate pasta	18	<b>PENNE</b> Cylinder-shaped pasta <i>Also served Gluten Free</i>	18	<b>PAPPARDELLE</b> Large, very broad, flat pasta noodles	18	<b>CHEESE RAVIOLI</b>	18
<b>FETTUCCINE</b> A flat, thick egg noodle	18	<b>SPAGHETTI</b> Long, thin, solid pasta <i>Also served Gluten Free or whole wheat</i>	18	<b>ASIAGO FILLED GNOCCHI</b> Potato pasta mixed with Asiago cheese	19	<b>PORCINI RAVIOLI</b>	18


### I SUGHI (SAUCE)

Please Choose your Sauce

<b>MARINARA</b> Fresco's traditional tomato-based sauce <i>Also served Gluten Free</i>		<b>ARRABBIATA</b> Spicy marinara sauce <i>Also served Gluten Free</i>		<b>BOLOGNESE</b> Fresco's meat sauce, consisting of house-made marinara, pancetta, ground beef	
<b>ALFREDO</b> Creamy Parmesan and butter sauce Add Grilled marinated Chicken Add Grilled marinated Shrimp	8 10	<b>CARBONARA</b> Light white sauce made with cheese and pancetta		Add Meatballs Add Sausage and Peppers	10 10

## CONTORNO (SIDES)

<b>PAN SEARED POLENTA WITH A BALSAMIC GLAZE</b>	10	<b>FRESH VEGETABLES</b>	9
<b>BROCCOLI RABE WITH PROSCIUTTO</b>	10	<b>MEATBALLS</b>	10
<b>FUNGHI FRESCHI</b>	10	<b>SAUSAGE AND PEPPERS</b>	10
<b>ROASTED PARMESAN POTATOES</b>	9		

 House Specialty

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