Antipasti

Affettati 34
prosciutto di parma, salame toscano, mortadella, coppa, marinated olives, giardiniera, grana, gorgonzola dolce, pecorino, fontina, grana padana
(half) 16

Carpaccio 15
beef tenderloin crudo, horseradish aioli, arugula, shaved grana padana, toasted focaccia

Fettunta 5
grilled bread, garlic butter, grana padana

Bruschetta 10
grilled bread, fresh tomatoes, basil, shaved grana padana

Melanzane 12
fried eggplant, ricotta, thyme, marinara sauce, fresh mozzarella

Mozzarella Fritta 11
fried breaded fresh mozzarella, marinara sauce

Salsiccia e Fagioli 14
grilled fennel sausage, stewed cannellini beans

Calamari 14
fried calamari, zucchini, garlic aioli, spicy marinara sauce

Polpo 15
grilled octopus, boiled potatoes, arugula, red wine vinaigrette dressing

Gamberi e Polenta 18
grilled shrimp, tuscan grits, sundried tomatoes, pancetta, shallots, grana padana

Cozze 16
mussels, spicy tomato broth, fennel, cherry tomatoes, butter, sambuca, garlic bread

Meatballs 15
ground pork, beef, veal braised in marinara sauce, topped with grana padano

Insalate

Fresco 12
romaine, iceberg, arugula, red radicchio, bell peppers, caramelized cipollini, shredded mozzarella, salumi, crispy prosciutto, italian dressing

Cesare 12
romaine, white anchovies, crispy grana padana, caesar dressing

Caprese 10
fiordilatte mozzarella, fresh tomatoes, basil oil balsamic reduction
with burrata 12

Rucola 12
arugola, shredded grana padana, baby heirloom tomatoes, lemon herb vinaigrette

Di campo 13
mesclun field greens, heirloom cherry tomatoes, candied pecans, goat cheese, balsamic vinaigrette

Zuppa 10
Chef Paola's daily preparation

MENU CREATED BY EXECUTIVE CHEF PAOLA B.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. **FRESH HOUSE-MADE PASTAS CONTAIN EGGS AND CHEESE. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, SOY AND MILK. PARTIES OF 6 OR MORE ARE BILLED 18% GRATUITY.

Fresco Pasta e Risotti

Bottarga* 32
Fresco's signature spaghetti, EVOO, roasted garlic, fresh parsley, lemon zest, shaved bottarga

Frutti di Mare 38
spaghetti pasta, spicy marinara, mussels, clams, shrimp, U10 scallops, fish

Linguine 26
littleneck clams, white wine, butter, fresh parsley, garlic, cherry tomatoes

Ravioli* 25
Chef Paola's daily preparation of fresh stuffed pasta

Cavatelli 22
cavatelli pasta, sautéed seasonal veggies, cherry tomatoes, EVOO, garlic, fresh herbs, basil pesto

Gnocchi* 24
Fresco's signature potato gnocchi, braised leeks, sautéed zucchini, asparagus, crispy pancetta

Bucatini 24
hollow spaghetti pasta, traditional amatriciana sauce, pancetta, red onions, spicy marinara

Spaghetti 22
spaghetti pasta, marinara sauce, meatballs

Fettuccine* 22
fettuccine pasta, creamy alfredo sauce, grilled chicken breast, wild mushrooms

Lasagna 29
classic baked pasta, bolognese sauce, ricotta, béchamel, mozzarella, grana padano

Risotto Gamberi e Cappesante 28
carnaroli rice, shrimp, U10 scallops, cherry tomatoes

Risotto Del giorno 28
Chef Paola's daily preparation

Pappardelle 22
bolognese sauce

Specialita' di Carne e Pesce

Bistecca di Vitella 48
12 oz. on the bone veal chop, caponata, rosemary potatoes

Ossobuco 45
braised veal shank, safron risotto, grilled bread, gremolata

Scaloppini 32
thinly pounded veal loin, choice of: mushrooms marsala sauce or lemon caper piccata sauce

Galletto 30
roasted whole cornish hen, sautéed veggies, rosemary potatoes, asparagus

Petto di Pollo 26
pan seared chicken breast, marsala and mushroom sauce, rosemary potatoes

Filetto 45
grilled 7 oz. beef tenderloin, grilled veggies, chianti reduction demi-glace

Bistecca di Manzo 56
grilled 19 oz. bone-in prime rib eye, broccolini, cannellini beans

Agnello 38
grilled lamb chops, rosemary potatoes, grilled veggies, mint pesto

Vitella Parmigiana 45
bone-in veal chop, breaded, pan fried, marinara sauce, fresh mozzarella, spaghetti marinara

Porchetta 30
Tuscan style roasted pork, caramelized onions, broccolini, braised apples, polenta

Cappesante 40
seared U10 scallops, farro risotto

Cioppino 45
spicy tomato broth, mussels, clams, shrimp, scallops, fish, calamari, garlic bread

Pesce Del Giorno 35
daily catch, cous cous, roasted roma tomatoes, salmoriglio

Branzino 36
mediterranean sea bass, arugula, cherry tomatoes salad, salmoriglio

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Pizza Flatbreads

Fresco 16
basil pesto béchamel, shrimp, zucchini, fresh mozzarella

Margherita 14
crushed tomatoes, sundried tomatoes, fresh mozzarella, basil

Piccante 12
crushed tomatoes, pepperoni, sausage, meatballs, fresh mozzarella

Prosciutto 15
EVOO, herbs, fresh mozzarella, prosciutto di parma, arugula

Covaccino 14
béchamel, leeks, zucchini, fresh mozzarella, prosciutto cotto

Bianco 15
truffle béchamel, wild mushrooms, fontina, black truffle oil, arugula

Paola's Chef Menu with Wine Pairings

Amuse Bouche
carpaccio di manzo su crostino
beef tenderloin crudo over crouton
prosecco

Antipasto
gamberi e polenta
sautee shrimp over roasted tomatoes polenta
bianco secco

Gnocchi
house made potatoes and ricotta gnocchi, leeks, asparagus, pancetta
bianco secco

Primo
tortelloni, house made pasta stuffed with ricotta, pulled pork, braised apples, brown butter sage
secondo

Galletto
roasted whole cornish hen, fingerling potatoes, oven roasted veggies
rosso medium body

Tagliata
sliced grilled ny strip, arugola, shaved grana padano truffle oil
rosso medium body

Dolce
semifreddo
classic italian gelato with brittle and chocolate sauce

65
per person

served family style. For parties of 4 or more.