

Fresco Pasta e Risotti

Frutti di Mare.....	34
<i>spaghetti pasta, spicy marinara, mussels, clams, shrimp, scallops, fish</i>	
Linguine.....	24
<i>littleneck clams, white wine, butter, fresh parsley, garlic, cherry tomatoes</i>	
Gnocchi Bolognese.....	22
<i>Fresco's signature potato gnocchi, veal, pork & beef bolognese sauce</i>	
Spaghetti.....	21
<i>spaghetti pasta, marinara sauce, meatballs</i>	
Fettuccine.....	22
<i>fettuccine pasta, creamy alfredo sauce, grilled chicken breast, wild mushrooms</i>	
Lasagna.....	29
<i>classic baked pasta, bolognese sauce, ricotta, béchamel, mozzarella, grana padano</i>	
Risotto Gamberi e Cappesante.....	25
<i>carabinieri rice, shrimp, U10 scallops, cherry tomatoes</i>	

Specialita' di Carne e Pesce

Bistecca di Vitella.....	46
<i>12 oz. on the bone veal chop, caponata, rosemary potatoes</i>	
Ossobuco.....	48
<i>braised veal shank, saffron risotto, grilled bread, gremolata</i>	
Scaloppine.....	32
<i>thinly pounded veal loin choice of: mushroom marsala sauce or lemon caper piccata sauce</i>	
Galletto.....	28
<i>roasted whole cornish hen, sautéed veggies, rosemary potatoes, asparagus</i>	
Petto di Pollo.....	26
<i>pan seared chicken breast, mushroom marsala sauce, rosemary potatoes</i>	
Filetto.....	41
<i>grilled 7 oz. beef tenderloin, grilled veggies, chianti reduction demi-glace</i>	
Bistecca di Manzo.....	52
<i>grilled 16 oz. bone-in prime rib eye, broccolini, cannellini beans</i>	
Agnello.....	38
<i>grilled lamb chops, rosemary potatoes, grilled veggies, mint pesto</i>	
Vitella Parmigiana.....	45
<i>bone-in veal chop, breaded, pan fried, marinara sauce, fresh mozzarella, spaghetti marinara</i>	
Branzino.....	34
<i>mediterranean sea bass, arugula, cherry tomatoes salad, salmoriglio</i>	



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

Primi

Gnocchi Bolognese

*Fresco's signature potato gnocchi,
veal, pork & beef bolognese sauce*

bianco secco

Tortelloni

*house made pasta stuffed with ricotta,
pulled pork, braised apples,
brown butter sage*

bianco secco

Secondi

Galletto

*roasted whole cornish hen, fingerling potatoes,
oven roasted veggies*

rosso medium body

Tagliata

*sliced grilled ribeye, arugula,
shaved grana padano, truffle oil*

rosso medium body

Dolce

Chef Paola's seasonal creation

55

per person

15 wine pairing

served family style. For parties of 4 or more.