



FRESCO by Scotto DINNER

FOR THE TABLE

Grilled Flatbread with Dips 32

chickpea hummus | tomato-cannellini bean | baccalà purées

Fresco's Signature Chips 22

potato & zucchini chips, gorgonzola cheese

Mama Scotto's Meatball 33

provolone, tomato basil sauce, whipped ricotta

Fritto Misto 36

shrimp, calamari, baby octopus, zucchini, marinara

Seasonal Vegetable Platter 39

eggplant, zucchini, Roma tomatoes, fennel, asparagus

Mama's Misti Antipasto 47

selection of imported cured meats & aged cheeses

Grilled Pizza Margherita 32

tomato sauce, bel paese, pecorino romano

Truffle Arancini 33

four cheese, roasted garlic-parmigiano aioli

APPETIZERS

Eggplant & Zucchini Parmigiana 31

ricotta, mozzarella, tomato sauce

Caesar Salad 27

Boquerones, Calabrian breadcrumbs

Whole Milk Burrata 28

ratatouille, pesto, crostini

Faroe Island Salmon Tartare 27

Calabrian chili, cucumber, avocado, olive oil crisp

Artichoke Salad 29

arugula, celery, cremini, parmigiano, citrus dressing

Clams Oreganata 23

lemon-garlic butter, parsley breadcrumbs

Watermelon Salad 27

watercress radish, cucumber, cherry tomato, feta, red wine

Grilled Octopus 31

fingerling potatoes, fennel, cherry tomatoes, romesco

HOMEMADE PASTA

Rigatoni Bolognese 42

veal and chicken ragù, parmigiano

Tagliolini Fra Diavolo 45

shrimp, light spicy seafood tomato sauce

Linguine alle Vongole 39

Manila clams, roasted tomato, white wine, garlic

Larry's Capellini Primavera 39

zucchini, preserved lemon, toasted breadcrumbs

Chitarra Cacio e Pepe 38

three pepper blend, pecorino

Duo Cavatelli 44

pork fennel sausage ragù, broccoli rabe, breadcrumbs

ENTRÉES

Pan-Seared Branzino 46

arugula, quinoa, roasted Roma tomato

Filet Mignon al Marsala 72

10 oz filet, spinach, mushroom marsala reduction

Veal Chop 79

broccoli rabe

Seared Sea Scallops 56

fregola, pancetta, beech mushroom, peas, parsnip purée

Dover Sole Francese 66

lemon caper parsley sauce, sautéed spinach

Chicken Scarpariello 45

peppers, onions, spicy chicken sausage

Faroe Island Salmon 44

rainbow cauliflower, tomato, spinach, cauliflower purée

Fresco Prime Ribeye 81

16 oz, mushrooms

SIDES 16

Charred Broccoli with Shaved Parmigiano

Sautéed Spinach

Asparagus

Sautéed Broccoli Rabe

Roasted Cauliflower

Parmesan Mashed Potatoes

Executive Chef Orlando Alvarez




FRESCO
by Scotto



PRIX FIXE

\$89 per person

APPETIZER

Soup of the Day

Eggplant & Zucchini Parmigiana
ricotta, mozzarella, tomato sauce

Caesar Salad
Boquerones, Calabrian breadcrumbs

Mama Scotto's Meatball alla Toscana
provolone, tomato basil sauce, whipped ricotta

Whole Milk Burrata
ratatouille, pesto, crostini

ENTRÉE

Rigatoni Bolognese
veal and chicken ragù, parmigiano

Chicken Scarpariello
peppers, onions, spicy chicken sausage

Chitarra Cacio e Pepe
three pepper blend, pecorino

Pan-Seared Branzino
arugula, quinoa, roasted Roma tomato

Dover Sole (\$20 supplemental charge)
lemon caper parsley sauce, sautéed spinach

Linguine alle Vongole
Manila clams, roasted tomato, white wine, garlic

Filet Mignon al Marsala (\$25 supplemental charge)
10 oz, spinach, mushroom marsala reduction

**Please note any pastas can be made with gluten-free spaghetti.*

DESSERT

Homemade Ricotta Cheesecake
a featherlight ricotta torta with a cloud of fresh whipped cream

Banana Pudding
layers of banana slices, silky custard, caramel, & fresh whipped cream

Homemade Tiramisu
espresso-soaked ladyfingers, luscious mascarpone cream, & cocoa dusting