



FRESCO
by Scotto



LUNCH

FOR THE TABLE

Seasonal Vegetable Platter 39

eggplant, zucchini, Roma tomatoes, fennel, asparagus

Fresco's Signature Chips 22

potato & zucchini chips, gorgonzola cheese

Grilled Flatbread with Dips 32

chickpea hummus | tomato-cannellini bean | baccalà purées

Mama Scotto's Meatball 33

provolone, tomato basil sauce, whipped ricotta

Mama's Misti Antipasto 47

selection of imported cured meats & aged cheeses

Fritto Misto 36

shrimp, calamari, baby octopus, zucchini, marinara

Grilled Pizza Margherita 32

tomato sauce, bel paese, pecorino romano

APPETIZERS

Watermelon Salad 27

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

Eggplant & Zucchini Parmigiana 31

ricotta, mozzarella, tomato sauce

Caesar Salad 27

Boquerones, Calabrian breadcrumbs

Faroe Island Salmon Tartare 27

Calabrian chili, cucumber, avocado, olive oil crisp

Artichoke Salad 29

arugula, celery, cremini, parmigiano, citrus dressing

Whole Milk Burrata 28

ratatouille, pesto, crostini

HOMEMADE PASTA

Rigatoni Bolognese 42

veal and chicken ragù, parmigiano

Tagliolini Fra Diavolo 45

shrimp, light spicy seafood tomato sauce

Larry's Capellini Primavera 39

zucchini, preserved lemon, toasted breadcrumbs

Duo Cavatelli 44

pork fennel sausage ragù, broccoli rabe, breadcrumbs

Chitarra Cacio e Pepe 38

three pepper blend, pecorino

Linguine alle Vongole 39

Manila clams, roasted tomato, white wine, garlic

ENTRÉES

Dover Sole Francese 66

lemon caper parsley sauce, garlic spinach

Veal Piccata 44

haricots verts, mashed potatoes

Fresco's Lobster Cobb Salad 51

avocado, gorgonzola, bacon, champagne vinaigrette

Chicken Milanese 49

breaded, arugula, cherry tomatoes, parmigiano

Faroe Island Salmon 44

rainbow cauliflower, tomato, spinach, cauliflower purée

Steak Caesar 57

12 oz New York strip steak, parmigiano

Veal Chop 79

broccoli rabe

Italian Ribeye Steak Sandwich 39

arugula, sundried tomato, banana peppers, melted mozzarella, basil aioli, toasted ciabatta, Tuscan fries

SIDES 16

Sautéed Spinach

Roasted Cauliflower

Charred Broccoli with Shaved Parmigiano

Asparagus

Sautéed Broccoli Rabe

Parmesan Mashed Potatoes

Executive Chef Orlando Alvarez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



PRIX FIXE

\$67 per person

APPETIZER

Soup of the Day

Caesar Salad

Boquerones, Calabrian breadcrumbs

Mama Scotto's Meatball

provolone, tomato basil sauce, whipped ricotta

Artichoke Salad

arugula, celery, crimini mushrooms, Parmigiano, citrus dressing

ENTRÉE

Rigatoni Bolognese

veal and chicken ragù, parmigiano

Veal Piccata

haricots verts, mashed potatoes

Chitarra Cacio e Pepe

three pepper blend, pecorino

Faroe Island Salmon

rainbow cauliflower, oven-roasted tomato, wilted spinach, cauliflower purée

Linguine alle Vongole

Manila clams, roasted tomato, white wine, garlic

Chicken Milanese

breaded, arugula, cherry tomatoes, parmigiano

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

Homemade Tiramisu

espresso-soaked ladyfingers, luscious mascarpone cream, & cocoa

Lemon Sorbet

Join Us After 8PM Monday-Thursday

*Enjoy our Dinner Prix Fixe feast that includes lavish amounts of our
Sommelier's selected wines*

ALL FOR \$89