

Appetizers

Oven Roasted Brussel Sprouts 9
Crispy Pancetta, Parmesan Cheese, XVOO,
Side of Balsamic Reduction

Arancini 9
Fried Risotto Balls with Peas, Mozzarella & Marinara

Eggplant Wedges Parmesan 10
Crushed Tomato Marinara

Giant Stuffie 6
House Made Over-Stuffed Quahog

Short Rib Sliders 11
Slow Roasted Short Rib, French Dip style
on Toasted Brioche

Tuscan Chicken Sausage & Rabe 12
with Roasted Garlic, XVOO

Shrimp & Stemmed Artichoke Hearts 12
Cannellini Beans, Fresh Tomato, Shaved Parmesan,
XVOO, side of Balsamic Reduction

Spicy Tuna Tower 12
Ahi Tuna, Seaweed Salad, Jasmine Rice,
Spicy Mayo, Wasabi

Mini Filet Mignon* 12
Grilled Portobello, Shallot Cream Sauce

Coconut Shrimp 12
Spicy Caper Mayonnaise

Fried Mozzarella Marinara 9

Calamari 12
and Hot Peppers
Choice of: ♦ Marinara ♦ Balsamic ♦ Lemon Garlic
All Three add \$2

Salads

Mixed Baby Greens 6
Tomato, Cucumber, Balsamic Dressing

Iceberg Wedge 7
Creamy Gorgonzola, Crumbled Pancetta, Tomato

Caesar Salad 7
with Shaved Parmigiana &
Wood Grilled Garlic Crostini

Meatball Caesar 12
Warm Tomato Braised Meatball on a side of
Cool Romaine with Caesar Dressing

Heirloom Caprese Salad 9
Heirloom Tomato, Fresh Mozzarella,
XVOO, Balsamic and Pesto

Fresco Salad 10
Arugula, Strawberries, Red Onion, Gorgonzola,
Candied Walnuts, Vinaigrette

Prosciutto Wrapped Burrata 13
Pesto, XVOO, Balsamic Reduction,
Cracked Pepper

Grilled Pizza

Pomarolla 14
Crushed Tomato Sauce,
Blended Mozzarella

Honey Onion & Goat Cheese 14
Blended Mozzarella, Fresh Tomato

Heirloom Caprese 15
Fresh Mozzarella, Sliced Heirloom Tomato,
Basil XVOO

Braised Short Rib* 15
Barbeque Sauce, Blended Cheese,
Caramelized Onion

Arugula and Prosciutto 15
Blended Mozzarella & Goat Cheese,
Balsamic Reduction

Pink Vodka Sauce 14
Blended Mozzarella, Basil

Bolognese 15
House-made Meat Sauce & Mozzarella

Chicken Pesto 15
Fresh Tomato & Blended Mozzarella

Rabe & White Beans 14
Blended Mozzarella, Spicy Oil, Italian Sausage

Gluten-Free Pizza Dough Available \$2

The Chop House

8oz Filet Mignon* 30
Panko Encrusted Potato Cake, Portobello
Gorgonzola Demi-Glace, Roasted Brussel Sprouts

Marinated Pork Chop* 22
Center Cut 14oz Chop with Rosemary Balsamic Reduction
& Honey Onions, Mashed Potato & Vegetable

16 oz. Swordfish Chop* 30
(Limited Availability)
A Fresco exclusive.
My fishmonger cuts these especially for me; there are only two per fish.
It's the collarbone behind the gills - moist, tender and one of a kind.
Served with Risotto & Vegetable

12 oz. Steak Carbonne* 25
Sliced New York Strip served with our secret recipe steak sauce,
Mashed Potatoes & Vegetable

16 oz. Grilled Bone-In Prime Rib* 32
House Made Espresso Steak Sauce, Onion Rings, Mashed Potato

8oz Angus Burger* 12
Toasted Brioche Bun, Mozzarella, Lettuce & Tomato,
Served with Truffle Parmesan Fries

Add
Sautéed Shrimp Scampi in Garlic Butter 8

Pasta & Risotto

Risotto & Peas 16
Chicken Risotto 20

Linguini & Meatball Marinara 15

Rigatoni Bolognese 20

Ricotta Gnocchi (House-Made) 20
Pink Vodka Sauce

Chicken & Eggplant Melanzane 22
Ricotta, Mozzarella, Rigatoni Marinara

Braised Short Rib Tagliatelle 22
Roasted Eggplant, Fresh Mozzarella & Tomato sauce

Tossed Lasagna 22
Hand-Cut Fresh Pasta, House-made Bolognese,
Fresh Mozzarella, Marinara & Ricotta

Butternut Squash Tortellacci 21
Caramelized Onions, Spinach,
Pesto Cream Sauce

Eggplant Parmesan 16
Penne Marinara

Chicken Parmesan 18
Penne Marinara

Veal Parmesan 20
Penne Marinara

Linguini White Clam Sauce 20
Littlenecks, Sautéed Onion, Garlic, White White,
Butter, Basil

Seafood Cavatelli 24
Braised Scrod, Shrimp, Littlenecks, Calamari,
Hot Italian Sausage, Onion, Roasted Garlic,
Cavatelli & Marinara

*Gluten Free Penne available ~ add \$2

Seafood

Grilled Salmon
with Pesto Cream Sauce 22
Jasmine Rice & Vegetable

Baked Scrod 20
Parmesan Seasoned Ritz Crumbs,
Jasmine Rice & Vegetable

Seafood Stew 24
Scrod, Shrimp, Littlenecks, Calamari,
Hot Italian Sausage, Onion, Roasted Garlic,
Light Spicy Tomato Sauce, Mashed Potato

Meat & Poultry

Grilled Organic Chicken Breast 18
Red Pepper Mascarpone Sauce,
Mashed Potato & Brussel Sprouts

Chicken Milanese 20
Arugula, Artichoke Hearts, Roasted
Red Peppers, Red Onions,
Lemon Garlic Vinaigrette

Chicken Piccata 16
Caper Lemon Wine Sauce,
Mashed Potato & Vegetable

Rosemary Pork Tenderloin* 19
Apple Chutney, Mashed Potato
& Vegetable

Veal Marsala 22
Mashed Potato & Vegetable

New York Strip* 24
Mashed Potato & Vegetable

Sides

Spinach 5 ♦ Rabe 6 ♦ Brussel Sprouts 6 ♦ Seasonal Vegetables 4 ♦ Black Bean Salsa 4 ♦ Jasmine Rice 3
Gluten-free Penne 2 ♦ Risotto 6 ♦ Mashed Potato 4 ♦ Truffle Fries 6 ♦ Fingerling Potatoes 5
Seaweed Salad 5 ♦ Meatball 5 ♦ Chicken Breast 6

*The consumption of raw or under cooked foods may increase your risk of food borne illnesses.

Kids Menu

8

Mozzarella Sticks & Fries

Hamburger & Fries

Chicken Fingers & Fries

Penne with Marinara

Penne with Butter

Cheese Ravioli Marinara

Fresco
Exceptional Cuisine
& Distinctive Spirits

Desserts

Fresco Ice Cream Sandwiches 8
Two Toasted Brioche Sliders Rolls,
Vanilla Ice Cream & Chocolate Dipping Sauce

Blueberry Lemon Mascarpone Cake 8

House-Made Ricotta Pie 9
Raspberry Purée, Whipped Cream

Giant Chocolate Chip Cookie 9
Fresh, out of the oven, topped Vanilla Ice Cream, Chocolate Sauce & Whipped Cream

Flourless Chocolate Lava Cake 9
(Gluten-Free)

Tiramisu 8
Crème Anglaise, Whipped Cream

Chocolate Layer Cake 9
With Chocolate Sauce

Gelato / Ice Cream / Sorbet 7
Hazelnut Gelato ♦ Raspberry Sorbet ♦ Blueberry Ice Cream ♦ Vanilla Ice Cream